



M_enu

2020 // 2021



Inflight Chef Delight wishes
you a pleasant flight



24/7

During your selection do not hesitate to be assisted by one of our experts, our service is available to serve you 24/7 365 a year. Send us your order or quotation request at:



order@inflightchefdelight.com



+33 756 904 099

ONLINE SHOP

Explore our brand-new online shopping browser. Enjoy peace of mind and place all your orders simply by adding your items to your online basket. Make your selection throughout our large selection of delicious dishes designed by our Executive Chef's from all around the world.

Click and select your dishes according to your passengers' taste and desires. You have never found such an easy way to create your inflight menu!

Looking for tailored made cuisine? Our chef is always very happy to answer all your passenger's culinary desires. Ask any custom dishes or products that are not in our menu with the "custom item" section.



<https://www.inflightchefdelight.com/online-store>

TAYLOR MADE

Apart from our amazing menu we do Taylor made, our chef will answer all the culinary desires of your passengers. Don't hesitate to ask for any special request or products that are not on our menu.

PICK UP RESTAURANT

Thanks to our close collaboration with the most famous and delicious restaurants in town, our inflight concierge team will be absolutely delighted to provide your clients with their favorite dishes from their favorite restaurants to enjoy it at 40,000 ft over the ground. Ask for our most famous Russian, Asian, Italian, Indian and even more restaurant partners in town, our team will be more than happy to get them for you.



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**ERE AT ICD, WE TAKE VIP
CATERING TO THE NEXT
LEVEL.**

When it comes to private jet catering, you will obtain the best quality service for your on-board experience.

The most important factor of the private flight catering industry is to provide our customers with the best in class customer experience.

Across our comprehensively selected partners worldwide, we guarantee the highest standard to our top VIP clients.

Business aviation catering experience is consisted of customer service and logistics.

Our team of experts will ensure the entire ordering process from the beginning to the end meets your full expectations.

Private aircraft catering provides you with many available options. Any special orders or special diets will be organized to meet all your needs.

B

reakfast



| *Bread*

Plain Bagel
Arabic Bread
Borodinsky bread
Whole French Baguette
Gluten Free Bread
Multigrain Bread
Pitta Bread
Assorted Bread rolls
White, Brown, Mixed
Rye Bread
Toasts

| *Pastries*

Crepe
Croissant Large size
Danish pastry Large size
Mixed mini pastries
Croissant, pain au chocolat, Danish
Muffin
Berries, Chocolate or Plain
Pain au chocolat Large size
Pancake
Russian Pancake | *Russian style*
Syrniki Russian style
Vareniki Russian style
Waffel



| *Cold breakfast*

Sliced Cheese

Cottage Cheese
| *Individual jar*

Organic granola

Organic granola w. berries

Cold cut meat
| *No pork option available*

Bircher muesli

Organic Porridge
Milk or Water

Smoked salmon
With sour cream, capers, blinis and lemon

Fruit Yogurt
Individual jar | Specify your flavour

Greek Yogurt | *Individual jar*

Plain Yogurt | *Individual jar*

| *Hot breakfast*

Bacon
Crispy or soft

Benedict Eggs | *Free range*

Boiled Eggs | *Free range*
Soft or hard

Fried Eggs | *Free range*

Poached Eggs | *Free range*

Scrambled Eggs | *Free range*

Hashbrown

Mushroom

Omelet plain with garnish
Free range | Choose 2 garnishes

Plain omelet | *Free range*

White omelet with garnish
Choose 2 garnishes

White omelet | *Free range*

Sausage
Veal, Beef, Pork, Chicken or Vegetarian

| *Condiments*

Butter individual | *Plain or salty*

Honey | *Individual jar*

Jam | *Individual jar*

Maple Syrup

| *Breakfast tray*

English breakfast tray

Continental breakfast tray

American breakfast tray

| *Salad*

Prosciutto & Melon
Caprese salad
Caprese salad with burrata
Cesar salad with chicken
Cesar salad with prawns
Green salad
Greek salad
King crab salad
Tuna niçoise salad
Olivier Salad | *Russian style*
Quinoa salad
Superfood salad
Salad wakame
Tabbouleh

| *Homemade Soup*

Bortsch soup
Chicken noodles soup
Lobster bisque
Miso soup H
Minestrone soup
Mushroom soup
Tomatoe & basil soup
Tom yam soup
Vegetables soup





| *Carpaccio*

Beef carpaccio

Vegetarian carpaccio

Vitello tonato

| *Tartar*

Beef tartar

Tiger prawn & avocado tartar

Salmon tartar | *Line caught*

Mix tuna & salmon tartar | *Line caught*

Tuna tartar | *Line caught*

Vegetarian tartar

| *Prestige*

Caviar

Foie gras parfait





Chef platters

| Sandwich

Sandwiches 1/3 baguette

Club Sandwich

| *1 square cut in 2 triangles*

Sandwiches Finger

| *1 square cut in half*

Sandwich Gourmet

| *Small open faced sandwiches*

Open sandwiches

Sandwich Triangle

| *1 square cut in 2 triangles*

Sandwiches wraps

| *Cut in half*

| Canape & Mezzeh

Cold Canapes

Hot Canapes

Cold mezzeh

Hot mezzeh

| Meat & Fish

Balik salmon

| *with sour cream, capers, blinis and lemon*

Smoked fish

Cold cut meat

| *(No pork option available)*

Smoked salmon

| *with sour cream, capers, blinis and lemon*

Seafood platter

| Other

Antipasti

Sliced Cheese

Crudites

| Sushi (Tell us what's your favorite composition)

California roll

Maki

Sashimi

Sushi

Healthy & fruit corner



| *Smoothie & Freshly squeezed Juice*

Apple juice

Berries

Carrot

Grapefruit

Healthy

Mango

Orange

Pineapple

Watermelon

Smoothie

| *Make your own homemade smoothie
& Pick 3 fruits*

| *Fresh fruit (Seasonal luxury selection)*

Berries

Fruit basket | Large

Fruit basket | Medium

Fruit basket | Small

Fruit kebab

Sliced fruit

Lemon sliced

Lemon whole

Lime sliced

Lime Whole

M

ain course

| *Beef*

Chili con carne
Beef chashlyk | *Russian style*
Beef entrecote
Beef filet
Beef kotlety | *Russian style*
Beef rib
Beef Rossini
Beef skewers
Beef stroganoff | *Russian style*

| *Veal*

Veal chashlyk | *Russian style*
Veal chops
Veal filet
Veal kotlety | *Russian style*
Milanese veal
Veal skewer

| *Lamb*

Lamb chashlyk | *Russian style*
Lamb chops
Lamb curry | *Russian style*
Lamb filet
Rack of lamb
Lamb skewer

| *Duck*

Duck breast
Crispy duck





| *Chicken*

Chicken biryani
Chicken breast
Chicken chashlyk | *Russian style*
Chicken curry | *Indian style*
Chicken kotlety | *Russian style*
Chicken skewers
Chicken tabaka
Chicken tenders
Chicken wings

| *Fish*

Cod | *Line caught*
Fish kotlety | *Russian style*
John dory | *Line caught*
Lobster
King prawns
Salmon | *Line caught*
Chilean Seabass | *Line caught*
Sea bream | *Line caught*
Sole | *Line caught*
Tuna | *Line caught*
Turbot | *Line caught*

| *Garnish potatoes*

French fries
Baked potatoes
Boiled potatoes
Potatoes mashed
Mashed potatoes with truffle
Roasted potatoes
Sweet potatoes

| *Garnish Vegetables*

Asparagus
| (*Grilled, Steamed, Boiled or Pan fried*)
Baked beans
| (*Grilled, Steamed, Boiled or Pan fried*)
Brocolis
| (*Grilled, Steamed, Boiled or Pan fried*)
Butternut squash
Glazed carrots
Ratatouille
Spinach | (*Plain or Creamed*)
Vine tomatoes
Vegetables

| *Other garnish*

Herb bunch
Plain Pasta
(*Spaghetti / Penne / Tagliatelle / Fusilli / Linguine*)
Quinoa
Rice
(*Basmati / Wild / Sticky*)





Pasta

Beef lasagna | *Homemade*

Vegetarian lasagna | *Homemade*

Pasta al arrabiata *

Pasta bolognese *

Pasta carbonara *

Pasta with Lobster *

Pasta Napolitan *

Pasta pesto *

King prawn pasta *

Seafood pasta *

Pasta ala vongole

Pasta with chicken *

Pelmini Russian style | (*Meat or Fish*)

Ravioli cream & cheese

Seafood ravioli

Truffle ravioli

* (*Spaghetti, Penne, Tagliatelle, Fusilli or Linguine*)

Risotto

Lobster risotto

Mushroom risotto

Safran risotto

Truffle risotto

Children menu

Cheeseburger

Burger

Chicken nuggets

Fish fingers

French fries

Mac & cheese

Box meal

Crew lunch tray

VIP lunch tray

| *Fresh mix salad, main course, dessert & fruits, Breadrolls, butter*



Dessert

D

| Pastries

Carrot cake
Cheesecake
Honey cake | *Russian style*
Opera cake
Macarons
Napoléon millefeuille
Petits fours
Tart
| *(Berries, Apple, Pear or Lemon)*

| Classic

Crème brûlée
Chocolat Fondant
Ice cream Haagen Dazs
| *Individual jar | Specify your flavour*
Panacotta
Seasonal fruit salad
Chocolate dipped Strawberries
| *(Dark, Milk or White)*
Tiramisu



Beverages

| Cold

Alternative Milk
| *(Almond, Soya, Rice, Lactose-free, Hazelnut or Coconut)*

Fresh Milk
| *(Full fat, Semi skim or Skim)*

Soda
Specify your brand | (Cans or Bottle)

Water *Specify your brand*
| *(25cl, 33cl, 50cl, 1L or 1,5L)*

| Hot

Coffee | Thermos not included |
(Regular or Decaffeinated)

Nespresso capsules
Specify your flavour | (10 capsules per flavour)

Thermos flask

Tea Box
| *Specify your brand and flavour*

Herbal tea box
| *Specify your brand and flavour*

| Alcohol

Beer
| *Specify your brand | (Cans or Bottle)*

Champagne Bottle
| *Specify your brand | (Prestige/Brut/Rose)*

Spirit Bottle
| *Specify your brand*

Wine Bottle
| *Specify your brand | (Red, Rose or White)*

N on food



| *Cabin amenities*

- Flower arrangement large
- Flower arrangement medium
- Flower arrangement small
- Flower individual
- Magazines
 - | *Specify your requirements*
- Printed Menu
 - | *Specify the language*
- International newspapers
 - | *Specify your requirements*
- Local newspapers

| *Supplies*

- Ice cube
- Dry ice
- Oshibori
- Paper towel roll
- Cleaning dishies
- Cleaning laundry
- Loading w. highloader
 - | *Specify your aircraft type*
- Offloading w. highloader
 - | *Specify your aircraft type*
- Meet upon arrival service



INFLIGHT CHEF DELIGHT
Worldwide



WathsApp order

<https://wa.me/33756904099>



Email order

order@inflightchefdelight.com



Online shopping

<https://www.inflightchefdelight.com/online-store>



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