



UPPERSKY
GOURMET

Take me to Paris



MENU 2025 • PARIS LE BOURGET • LFPB

WELCOME

Exclusively designed for the world of private aviation, our menu is a reflection of your refined taste and elevated expectations. From the first impression to the final detail, every dish is crafted to bring the finesse of fine dining to the skies. We understand the pace of your travels and the precision your journey requires — that's why each selection is prepared with utmost care, flexibility, and discretion. Whether you desire comforting classics or tailored creations from around the world, we are here to serve with excellence, elegance, and efficiency.

Your experience, your rhythm — our pleasure to elevate.

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Consider this your final checklist — everything in place, exactly as you imagined it.

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ABOUT US

Where precision meets passion — crafting excellence in every detail

Uppersky Gourmet is a VIP Private Aviation Caterer based in Paris Le Bourget since 2011.

We operate from a 600m² certified kitchen lab, the first of its kind at Le Bourget, meeting the strictest European hygiene standards — FR95-277-103 CE.

FR95-277-103CE

Our HACCP-trained team ensures total sanitary compliance, offering food safety and quality aligned with aviation regulations.

Our ops and service team, experienced in luxury and aviation, are attentive to every detail — here to respond to your needs and support even your most demanding clients.

CULINARY SKILLS

Flavour takes flight — a harmony of taste, seasonality, and savoir-faire

We craft each order with seasonal, high-quality local products, organic when possible, from trusted suppliers.

Led by a Chef from top-tier restaurants, our kitchen creates inflight meals that match the standards of fine dining.

The Chef prepares dishes daily with care and precision, ensuring taste, freshness, and traceability.

We blend flavor sophistication with operational efficiency — packaging is optimized for onboard space and swift service.

Menus are flexible and customizable to suit dietary needs and allergens.

Our security-approved protocols guarantee safety across all handling and logistics, reinforcing trust in every aspect of our catering service.



VEGAN MENU

Deliciously plant-powered



37€ CAULIFLOWER SOUP 🌱🌾
*with potato, fennel & hazelnut
soy, nuts*

42€ RUBY SALAD 🌱
*with Beluga lentils, Chioggia beetroots,
cherry tomatoes, persil with honey balsamic
dressing.*

43€ REMIX SPRING SALAD 🌾🌱
*mix salad, asparagus, peas, edamame,
green beans,
radis, roasted hazelnut with citrus dressing*

44€ SUPERFOOD SALAD 🌾🌱
*green leaves, cucumber, avocado, quinoa,
peas, parsley, mint, pomegranate*

32€ GREEK SALAD 🌾🌱
*marinated tofu, salad leaves, cucumber,
red & yellow peppers, onions, olives
soy*

42€ COCONUT QUINOA RISOTTO 🌱
*with pine nuts & raisins
nuts*

**36€ CREAMY SWEET POTATO &
COCONUT HOT SOUP** 🌱🌾

30€ TOMATO SOUP 🌱🌾
served hot or cold

42€ VEGGIE PAD THAI 🌱🌾
*contains gluten free noodles
soy, nuts*

42€ GREEN CURRY WITH VEGETABLES 🌱🌾
contains coconut milk served with basmati rice

18€ CHIA PUDDING 🌱🌾
with almond milk & fresh fruits served in a glass

18€ CHICKPEAS CHOCOLATE MOUSSE 🌱🌾
served in a glass

16€ CHOCOLATE FONDANT 🌱🌾
with fresh berries

🌱 = vegan
🌾 = gluten free

SNACKING

Refined cravings, thoughtfully served between destinations.

6,50€ **COLD CANAPÉ**
chefs choice or your filling
gluten, other allergenes upon request

28,50€ **CAVIAR CANAPÉ**
gluten, other allergenes upon request

7€ **HOT CANAPÉ**
chefs choice or your filling
gluten, other allergenes upon request

23€ **BEEF BURGER**
gluten, other allergenes upon request

20€ **INDIVIDUAL QUICHE**
chefs choice or your filling
gluten, other allergenes upon request

9€ **MINI SKEWERS VEGETABLES** 🌱🌾

9€ **MINI SKEWERS CHICKEN** 🌱🌾

9€ **MINI SKEWERS VEGETABLES** 🌱🌾

12€ **FINGER SANDWICH (2pc)**
triangle or rectangular crustless soft bread
gluten, other allergenes upon request

8,50€ **GOURMET SANDWICH**
gluten, other allergenes upon request

12€ **OPEN SANDWICH**
gluten, other allergenes upon request

16€ **BAGEL SANDWICH**
gluten, other allergenes upon request

28€ **CLUB SANDWICH**
gluten, other allergenes upon request

15€ **WRAP SANDWICH**
with tortilla bread
gluten, other allergenes upon request

13€ **BAGUETTE SANDWICH**
gluten, other allergenes upon request

18€ **CROQUE MONSIEUR**
gluten, other allergenes upon request

25€ **INDIVIDUAL PIZZA**
chefs choice or your filling
gluten, other allergenes upon request

Please note:

— Prices for all canapés are listed per piece

— Caviar canapés: minimum order of 3 pieces

🌱 = vegan
🌾 = gluten free

STARTERS & SALADS

A gentle prelude to your culinary journey — let your tastebuds take flight



42€

RUBY SALAD 🌱

*with Beluga lentils, Chiogga beetroot,
cherry tomatoes, persil with
honey balsamic dressing*

43€

REMIX SPRING SALAD 🌾

*mix salad, asparagus, peas, edamame,
green beans,
radis, roasted hazelnut with citrus dressing*

36€

CAESAR SALAD WITH CHICKEN

*romaine lettuce, cherry tomatoes, parmesan
croutons and Caesar sauce
dairy, gluten, egg, shellfish*

34€

CAPRESE SALAD 🌱

*tomato, mozzarella, basil, pine nuts & pesto sauce
dairy, nuts*

34€

GREEK SALAD 🌾

*salad, cucumber, bell pepper, onion, olives
tomato, feta and dressing
dairy*

28€

GARDEN SALAD 🌱🌾

salad, seasonal vegetables, tomato, dressing

36€

BAKED GOAT CHEESE SALAD

*salad, baked goat cheese on toast, honey,
pine nuts, dressing
dairy, gluten, nuts*

38€

BEEF CARPACCIO 🌾

*parmesan, rucola salad
dairy*

44€

SALMON & AVOCADO TARTARE 🌾

fish

52€

DUCK FOIE GRAS

*served with gingerbread & chutney
gluten*

70€

LOBSTER & MANGO SALAD 🌾

*salad, lobster, mango, avocado & dressing
shellfish*

36€

MELON WITH BRESAOLA

52€

SCALLOPS CARPACCIO 🌾

*with passionfruit & pomegranate
fish*

44€

SUPERFOOD SALAD 🌱🌾

*green leaves, cucumber, avocado, quinoa, peas,
parsley, mint, pomegranate, cherry tomatoes
& dressing*

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COLD PLATTERS & SOUPS

A curated ensemble of indulgence — perfect for sharing, or not.

44€ COLD CUT MEATS 🌾

served with condiments

44€ CURED MEATS 'DELICATESSEN' 🌾

served with condiments

28€ FRENCH SLICED CHEESE SELECTON 🌾

served with dried fruits, butter, and jams

nuts, dairy

28€ CRUDITÉS (RAW VEGETABLE STICKS)

served with a dip

other allergenes upon request

51€ SCOTTISH SMOKED SALMON

served with tangy cream

dairy, fish

95€ COLD SEAFOOD WHITOUT LOBSTER 🌾

served with dips and condiments

dairy, fish, shellfish, molluscs

130€ COLD SEAFOOD WITH LOBSTER 🌾

served with dips and condiments

dairy, fish, shellfish, molluscs

36€ CREAMY ASPARAGUS SOUP 🌾

nuts

32€ MINESTRONE SOUP 🌱

gluten, eggs

36€ MUSHROOM SOUP 🌱 🌾

32€ CORN & BACON SOUP 🌾

served hot

soy

70€ LOBSTER BISQUE 🌾

served with claw meat

dairy, fish, shellfish

33€ LENTIL SOUP 🌾 🌱

served with truffle oil

30€ SEASONAL VEGETABLE SOUP 🌾 🌱

30€ CHICKEN NOODLE SOUP

gluten, egg



SEAFOOD

Freshly flown in — treasures of the tide, dressed for the sky..

42€ SALMON FILLET
fish

48€ SEABASS FILLET
fish

46€ COD FILLET
fish

44€ SEABREAM FILLET
fish

42€ SOLE FILLET
fish

15€ KING PRAWN (*per piece*)
shellfish

47€ SCALLOPS
shellfish

65€ ROASTED SEABASS FILLET 🌱
*with lime juice, candied fennel in olive oil
& baby carrots
fish, dairy*

58€ COD FILLET MARINATED
WITH CANDIED LEMON 🌱
*fettucini pasta, pine nuts & herbs
fish, dairy, eggs, gluten*

56€ PAN-FRIED TOSCANY'S STYLE
SALMON
*tagliatelle pasta & parmesan
gluten, eggs, fish, dairy*

61€ ROASTED SEABREAM FILLET
*with steamed potatos, arugula salad & citrus
sauce
gluten, fish*



Please note:

— All dishes are served with their accompanying sauce.

— Side dishes are not included and may be ordered
separately upon request.

MEAT

A tribute to flavour, no matter the latitude or altitude.



54€

BEEF FILLET

38€

CORN-FED CHICKEN SUPREME

38€

CHICKEN SKEWERS (2 pieces)

42€

BEEF SKEWERS (2 pieces)

68€

RACK OF LAMB

46€

VEAL CHOP

44€

DUCK BREAST

47€

BEEF STROGONOFF
dairy, gluten

47€

BEEF BOURGUIGNON
dairy, gluten

76€

BEEF FILLET ROSSINI
with foie gras & crisscut potato
dairy, gluten

70€

**PAN-FRIED VEAL CHOP
& ASPARAGUS** 🌿
with morille mushroom sauce
dairy

58€

**CANDIED DUCK LEG'S
WITH SPICED ORANGE** 🌿
with Salardaise potato

49€

CHICKEN SUPREME 🌿
with candied lemon & garden vegetables rice

68€

LAMB SHANK WITH HERBS 🌿
with thyme juice & roasted vegetables

78€

RACK OF LAMB & MUSTARD CRUST
with potato, roasted cherry tomatoes & honey sauce
gluten, dairy, mustard

47€

BEEF FILLET WITH TRUFFLES 🌿
with thyme juice & roasted vegetables

Please note:

— All dishes are served with their accompanying sauce.

— Side dishes are not included and may be ordered separately upon request.

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PASTA & RISOTTO

Where pasta meets the clouds — crafted with care, served with flair



14€ PLAIN PASTA OF YOUR CHOICE
gluten, eggs

18 € SAUCE FOR PASTA

- ARRABIATA 🌱🌾
- BOLOGNAISE 🌾
- CARBONARA 🌾 dairy
- PESTO 🌾 dairy, nuts

58€ PASTA WITH TRUFFLES
gluten, dairy, eggs

58€ SEAFOOD or PRAWN PASTA
gluten, eggs, dairy, fish, molluscs, shellfish

70€ PASTA WITH LOBSTER
served with lobster meat
gluten, eggs, dairy, shellfish

39€ BEEF LASAGNA
gluten, eggs, dairy

39€ VEGETARIAN LASAGNA
gluten, eggs, dairy

39€ MUSHROOM RISOTTO 🌾
dairy

39€ ASPARAGUS RISOTTO 🌾
dairy

70€ SEAFOOD or PRAWN RISOTTO 🌾
fish, shellfish, molluscs

58€ TRUFFLE RISOTTO 🌾
dairy

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SIDE DISHES

Elegant additions crafted to complement your sky-high selection.



14€ **POTATO or SWEET POTATO** 🌾
roasted, steamed, French fries

14€ **RICE** 🌱 🌾
plain, basmati, saffron

22€ **WILD RICE** 🌱 🌾

20€ **SAUTÉED BABY SPINACH** 🌱 🌾

19€ **GREEN ASPARAGUS** 🌾 🌱

22€ **SAUTÉED MUSHROOMS** 🌾 🌱

20€ **CREAMY SPINACH** 🌱
dairy

14€ **MASHED POTATOES or
SWEET POTATOES** 🌱
dairy

20€ **POTATO GRATIN DAUPHINOIS** 🌾
dairy

18€ **VEGETABLE WOK** 🌱 🌾

18€ **RATATOUILLE** 🌱 🌾

22€ **BABY VEGETABLES** 🌱 🌾

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DESSERTS

A final indulgence — delicate, dreamy, and just decadent enough.

3€	MACARON <i>gluten,dairy,eggs,soy,nuts</i>	18€	CHOCOLATE MOUSSE 🌾 <i>served in a glass</i> <i>dairy,eggs</i>
5,50€	PETIT FOUR <i>gluten,dairy,eggs,soy,nuts</i>	18€	TIRAMISU <i>classic & served in a glass</i> <i>gluten, dairy, eggs</i>
5€	STRAWBERRY DIPPED IN CHOCOLATE <i>dairy</i>	18€	CRÉMÉ BRÛLÉE 🌾 <i>served in a terracotta pot</i> <i>dairy,eggs</i>
12€	ECLAIR <i>gluten, dairy ,eggs</i>	18€	PANNA COTTA 🌾 <i>served in a glass with red berries sauce</i> <i>dairy</i>
9€	MINI FRUIT SKEWERS 🌱 <i>(per piece)</i>	18€	DUO OF MANGO
12€	FRUIT SKEWERS 🌱 <i>(per piece)</i>	15€	TARTE TATIN <i>served with whipped cream</i> <i>gluten, dairy, eggs</i>
17€	FRUIT SALADE 🌱 <i>served in a glass</i>	15€	CHEESCAKE <i>served with mixed berries sauce</i> <i>gluten, dairy, eggs</i>
28€	SEASONAL FRUITS SLICED 🌱	15€	CARROT CAKE <i>served with buttercream icing</i> <i>gluten, dairy, eggs,nuts</i>
37€	SMALL FRUIT BASKET 🌱	13€	MILLEFEUILLES <i>gluten, dairy , eggs</i>
54€	MEDIUM FRUIT BASKET 🌱		
94€	LARGE FRUIT BASKET 🌱		
	FRESH BERRIES ON REQUEST 🌱		



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WORLD FOOD

A final indulgence — delicate, dreamy, and just decadent enough.

World Food Selections
Your wish is our pleasure.

At Uppersky Gourmet, we delight in bringing you the tastes of the world. Whether you're craving refined Italian classics, delicate Japanese dishes, bold Middle Eastern and Lebanese flavors, comforting Russian and Caucasian specialties, or require halal preparations — we're here to make it happen.

When possible, our chefs prepare your request in-house with the finest ingredients. For more complex or regional specialties, we collaborate with a handpicked selection of trusted restaurants in and around Paris — partners we've worked with for years, chosen for their consistency, discretion, and impeccable taste.

No detail is too small when it comes to your satisfaction.



BREAKFAST MENU

Because the finest mornings deserve more than just a good start.

6€ MUFFIN or BROWNIE
gluten,dairy,eggs,nuts

5€ COOKIE
gluten,dairy,eggs,nuts

8€ MIXED CEREALS 🌱
gluten

13€ PANCAKES or CREPES WITH TOPPING
served by 3
gluten, dairy , eggs

17€ FRUIT SALAD 🌱🌾
served in a glass

19€ BIRCHER MUESLI
with fruits, served in a glass
gluten,dairy,nuts

19€ PARFAIT YOGURT GRANOLA
with berries served in a glass
gluten,dairy,nuts

2,50€ MINI BREAKFAST PASTRIES
gluten,dairy,eggs

3,50€ CLASSIC BREAKFAST PASTRIES
gluten,dairy,eggs

3,50€ BAGUETTE (whole)
gluten 🌱

2,10€ BREAD ROLL or FUSETTE (small size)
gluten,sesame 🌱

12€ PORRIDGE WITH MILK
soy,nuts

15€ PLAIN EGGS OF YOUR CHOICE 🌾
scrambled, boiled,omlette,poached (made with 3 eggs)
eggs

21€ SCRAMBLED EGGS PLAIN or HERBS 🌾
eggs

21€ OMLETTE GARNISHED OF
YOUR CHOICE 🌾
made with 3 eggs
eggs

10€ BREAKFAST MINI SAUSAGE 🌾

10€ GRILLED BACON 🌾

10€ BREAKFAST MUSHROOMS 🌾🌱

10€ SAUTÉED SPINACH WITH GARLIC 🌾🌱

8€ GRILLED TOMATO 🌾🌱

8€ BAKED BEANS 🌾🌱

8€ HASH BROWN POTATOS 'ROASTIE' 🌾🌱
gluten



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CHILDREN MENU

Mini meals with major charm — perfectly portioned for happy journeys.

18€	SPAGHETTI WITH BOLOGNESE SAUCE <i>gluten , eggs</i>	14€	SCRAMBLED EGGS (2 eggs) 🌾 <i>with tomatoes & mini sausages</i> <i>dairy, eggs</i>
22€	CHICKEN GOUJON COUNTRY POTATO <i>with dipping sauces</i> <i>gluten , dairy</i>	14€	OMELETTE (2 eggs) 🌾 <i>with potato roasties & mushrooms</i>
22€	FISH & CHIPS <i>gluten , dairy, fish</i>	15€	FRENCH TOAST WITH BERRIES <i>dairy, gluten , eggs</i>
13€	MINI FINGER SANDWICHES (4pieces) <i>gluten, other allergenes upon request</i>	12€	CREPES <i>served with strawberries & maple syrup</i> <i>gluten, dairy, eggs</i>
14€	VEGETABLE STICKS 🌱 <i>carrot & cucumber with hummus</i> <i>sesame</i>	6€	MUFFIN or BROWNIE <i>gluten, dairy, eggs, nuts</i>
		9€	COOKIES <i>gluten, dairy, eggs, peanuts, nuts</i>
		12€	ECLAIR <i>gluten , dairy</i>

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READY TO FLY

Elegant additions crafted to complement your sky-high selection.

CREW

47€ **BREAKFAST «CHEF'S CHOICE»**
*composed with orange juice,
bread rolls, butter, jams
French pastries
yogurt, fruit salad
and cold or hot main course*

36€ **SNACKING «CHEF'S CHOICE»**
*composed with a sandwich baguette,
muffin, chocolate bar, fruit
and a beverage 330 ml can*

47€ **LUNCH -DINNER «CHEF'S CHOICE»**
*composed with a starter,
cold or hot main course with a side dish
cheese with bread, butter & dessert*

VIP

58€ **BREAKFAST «CHEF'S CHOICE»**
*composed with fresh juice,
bread rolls, butter, French pastries
yogurt, fruit salad,
jam & honey
cold main course
(cold meat cuts with sliced cheese)
or hot main course
(omlette or scrambled eggs with a side dish)*

84€ **LUNCH-DINNER «CHEF'S CHOICE»**
*composed with a starter or salad,
bread rolls, butter, jams
French pastries
yogurt, fruit salad
and cold or hot main course*

BREAKFAST, LUNCH, DINNER MEAL TRAYS

*They are presented on large atlas trays and perfect fit for short flights or flights without cabin crew (as they are ready to serve).
They contain a cutlery set with napkin, salt and pepper and condiments.*

Please consult us if you have some preferences or suggestions, we will do our best to please you at no extra cost.





BEVERAGES

Elegant additions crafted to complement your sky-high selection.

SERVED PER LITER

JUICES

22€	ORANGE-GRAPEFRUIT-LEMON
30€	PINEAPPLE -TOMATO
36€	APPLE-CARROT
60€	MANGO
36€	MULTIFRUIT COCTAIL
20€	GREEN DETOX JUICE 500ml (celery)
20€	BEETROOT & CARROT DETOX 500ml

SMOOTHIES

36€	EXOTIC SMOOTHIE (possibility celery)
36€	RED SMOOTHIE
36€	GREEN SMOOTHIE

STILL WATER

4,50€/5,50€	EVIAN,VOLVIC,VITTEL (33cl,50cl)
6€/7,50€	FIJI WATER (33cl,50cl)
6€/8€	EVIAN,VOLVIC,VITTEL (1l, 1,5l)
on request	VOSS WATER

SPARKLING WATER

4,50€/5,50€	SAN PELLEGRINO,PERRIER (33cl,50cl)
6€	SAN PELLEGRINO,PERRIER (1l)
on request	VOSS WATER & ANOTHER BRANDS
4,50€	SOFT DRINK IN A CAN (33cl)
6€/9€	BEER IN A CAN OR BOTTLE (33cl)

WINES

Looking for your favorite wine, a rare vintage, or a grand cru? We offer a wide selection and are happy to source specific bottles upon request. Let us know — we'll do our utmost to find exactly what you desire.

CHAMPAGNE ON REQUEST

Roederer Cristal
Dom Perignon vintage
Ruinart blanc de blancs
Ruinart brut
Laurent Perrier La Cuvée Brut
Veuve Clicquot Brut
Any other brands....

CONCIERGE

Where personal requests become flawless realities.

AT YOUR SERVICE 7 DAYS A WEEK

We are available every day to respond to your requests for any product available in Paris and its surroundings. From bespoke items to last-minute needs, our team is committed to delivering with precision and discretion.

TAILORED GROUND SERVICES

To support the smooth operation of your flight and enhance the comfort of your passengers, we offer a selection of personalized services:

- Personal shopping and dedicated courier service*
- Dish pick-up and professional cleaning*
- Refrigerated storage and cooling solutions*
- High-loader coordination (loading and offloading)*
- Welcome service upon aircraft arrival*

For concierge items requiring advance preparation, we invite you to consult us ahead of time.



CONCIERGE

Where personal requests become flawless realities.

AT YOUR SERVICE 7 DAYS A WEEK

CABIN ESSENTIALS

Everything you need to ensure a flawless onboard experience can be arranged, including:

- *Luxury oshibori towels (Bulgari, Hermès, Roger & Gallet...)*
- *Soft pillows, blankets, and slippers*
- *Fine kitchenware (glassware, porcelain, utensils...)*
- *Cabin cleaning supplies (kitchen rolls, tissues, gloves...)*

ÉPICERIE FINE

For your most refined gourmet requests, we are pleased to offer:

- *Petrossian caviar (available in 30g, 50g, 125g tins)*
 - *Balik salmon*
- *Macarons and chocolates from your preferred maisons*
 - *Premium teas and infusions*
 - *Celebration cakes (24–48h notice required)*
 - *Floral arrangements*

For concierge items requiring advance preparation, we invite you to consult us ahead of time.



LOGISTICS & DELIVERY

A service built around your timeline — punctual, professional, precise.

*Our team ensures direct delivery to your aircraft using our **own fleet of refrigerated vehicles** — with **high-loader service** available upon request.*

*Uppersky Gourmet holds **all necessary authorizations from LBG airport authorities**, ensuring smooth and secure access airside.*

Upon delivery, our team is pleased to assist you on site — offering a helping hand, last-minute adjustments, or expert advice when needed.

*Our operations team is available 7 days a week. 5am–9pm.
You may reach us by phone or send a detailed email at any time.*

OPERATION DEPARTMENT

ops@uppersky-gourmet.com

Tel : +33 1 75 69 02 80

Requests sent outside of working hours will be reviewed the following morning and confirmed as swiftly as possible. With sufficient notice, deliveries can also be arranged outside standard time slots to meet your unique schedule



TERMS & CONDITIONS

1-GENERAL TERMS:

In these terms and conditions of sale, the 'company' means LBG Catering SAS the 'goods' means any items of whatsoever nature which is to be sold or supplied by the company including services; the 'purchaser' means the person 'firm or body corporate which buys or has agreed to buy the goods.

The goods are designed to private and corporate aircrafts.

The Company delivers food and offers concierge services according to the orders placed by the Purchaser, as part of a personalized and qualified service. These General Conditions of Sale shall apply to and form part of every contract of sale entered into by the Company.

All orders are accepted and executed on the understanding that the Purchaser is bound by these General Conditions of Sale which shall govern the contract to the exclusion of any other terms and conditions subject to which any such order is accepted or purported to be accepted, or any such order is made or purported to be made, by the Purchaser.

2-HYGIENE & SAFETY

The Company guarantees to be in full accordance with all European hygiene and safety standards. The Company is controlled by independent labs, certifying the upmost control and hygiene. The Company is strictly monitoring the strongest security and safety methods to provide the safest service loaded and consumed on board.

3-ORDERS

The Purchaser shall place its order to the company by e-mail.

On receipt, the Company shall confirm or not the feasibility of the order by e-mail.

In any case, the Company shall respond to the Purchaser. Orders placed by the Purchaser are considered definitive once the Company confirms them.

An order pricing shall be sent if requested by the Purchaser.

All orders placed by the Purchaser and confirmed by the Company shall be the subject to these Conditions of Sale. The Purchaser shall be responsible to the Company for ensuring the accuracy of any order (including any specific request), and for giving the Company and necessary information relating to the Goods within a sufficient time to enable the Company to perform the order in accordance with its specifications. To be processed and accepted by the Company, orders, including amendments or modifications must be placed and confirmed at least 24 hours before landing time.

If an order, specific request or a modification is sent to the Company less than 24 hours before loading time, the Company shall not be bound by this and may not be in a position to confirm such request.

When possible, the Company shall make its best efforts to satisfy the amendment but it shall not be responsible if such order, specific request or modifications cannot be satisfied.

4-TAX FREE PAYMENT

Any aircraft operator landing in France can benefit from Tax Free payment under the condition that more than 80% of its activities take

place outside the French territory. If a Tax Free transaction is needed, the aircraft operator or its representative must provide the Company a copy of a valid AOC (Aircraft Operator Certificate) 24 hours before the delivery.

In any other case, the aircraft operator or its representative will be subjected to local VAT taxation.

5-PRICES

All prices are exclusive of Value Added Tax (VAT) or any other required tax, which will be charged at the applicable rate in addition to the price.

The Company reserves the right to amend its prices without notice.

In the event of a price change and unless otherwise agreed in writing, prices for orders scheduled for immediate delivery shall be those in effect at the time of the order. Orders not for immediate delivery will be subject to prices in effect on the date of delivery. If an accepted order or a specific request is received and registered by the Company 4 hours before loading time, an extra charge of 30% of the price shall apply. The Company shall refer to the opening hours to apply the extra 30% charges. All orders confirmed and delivered outside the opening hours (night delivery) will be subject to an extra delivery charge of 30% of the price. All catering and concierge orders are submitted to a safety fee calculated on an additional 20% of the total invoice included admin fees & the ecological transition.

All catering and concierge orders are submitted to an additional 10% of the total invoice if the invoice is to be paid by an intermediary (brokers, handlers, business finder etc..).

6-CONDITIONS OF PAYMENT

All payments shall be made prior delivery (or upon delivery if not specified in the confirmation) unless special accounting arrangements have been made by prior agreement with the company. Credit card information shall be requested and a deposit from 10% to 50% may be requested in order to fully

confirm the order.

7-DELIVERY, LOADING AND HANDLING FEES

'Delivery' encompasses all fulfillments of an order made to the client, in a place other than our company premises. Delivery times are only given by way of information and indication but are given as precisely as possible, depending on our company's possibilities regarding supply and transportation. Deliveries are to be scheduled during the opening hours.

Before and beyond and for a night delivery the purchaser shall consult the company whom will do its very best to give satisfaction but with no guarantees.

Our company therefore

makes all efforts to observe the delivery times it indicates when accepting the order as per the logistical deadline used as a reference in the trade and to fulfill the orders, except in the case of force majeure, or in the event of circumstances beyond its control such as strikes, freezing temperatures, fire, storms, floods, epidemics, difficulties in obtaining supplies, official bans, traffic jams, accidents, this list not being exhaustive.

Failures to observe delivery times shall not give rise to damages, deductions or cancellation of the orders being handled. Our company will keep the client informed in a timely fashion of any of the cases or events listed above.

8-DELIVERY & LAST MINUTE LOADING (BY VAN)

Category 1 - 70 euros

(LEARJET, BEECHCRAFT, CITATION)

Category 2 - 95 euros

(Gulfstream, Falcon, Challenger, Global Exp, Embraer)

Category 3 - 180 euros

(Boeing 727, 737, Airbus 319, 320, 321, YAK 42)

Category 4 - on request (Boeing 767, 747, Airbus 310, 330, 340)

**DELIVERY OR OFFLOAD TO/FROM AIRCRAFT WITH
HIGHLOADER- 500 euros**



TERMS & CONDITIONS

8- ACCEPTED METHODS OF PAYMENT

The Company only accepts payments by cash and following credit card: Master Card, Visa and American Express.

Payment with American Express are submitted to an additional 3% of the total invoice. Payments are accepted in Euro and in the following currencies: US Dollars, Pounds and Swiss francs, with application of the official exchange rate in force on the date of payment.

9-COURRIER & CONCIERGERIE FEES

For all Concierge services and specific orders requesting courier facilities, a charge of 130 euros/ hour will be due with a minimum charge of one hour. The Company only applies full hour and no fraction hour.

In the case the Purchaser is asking the Company to pick-up pre-paid order to a supplier, the Company will apply a minimum 130 euros carrier fee per hour, calculated on the number of pick-up to do. A 10% fee will be added to the total order. The Company reserves the right to amend its prices without notice. In the event of a price change and unless otherwise agreed in writing, prices for orders scheduled for immediate release shall be those in effect at the time of the order. Orders not for immediate shipment will be subject to prices in effect on the date of shipment.

10-CLAIMS

Any claim or complaints must be made in writing and sent to the Company in the next 24 hours maximum after loading. After this period, no claim or complaint will be admissible and the company will consider the service was in coming within 8 days from the invoice date.

11-CANCELLATION FEES

In case of partial or full food items cancellation, for any reason, including requests to remove items from a registered order, the Company will apply the following compensation terms: (opening hours are the reference hours for the calculation of the cancellation fees) :
Up to 12 business hours before scheduled delivery time: no charge will be due.
From 12 to 6 business hours before scheduled delivery time: a charge of

50% of the initial order will be due. Less than 6 business hours before scheduled

delivery time: the total price of the confirmed order will be due.

In the case of a cancellation made outside the opening hours, the opening time will be considered as reference time of cancellation for the calculation of the cancellation fees. Any specific request or Concierge Services will be charged in full, no cancellation will be accepted. All cancellations and/or items removed must be made in writing. No cancellations by telephone will be accepted.

12-LATE PAYMENT

If any amount due by the Purchaser to the Company is not paid on time, interest shall automatically accrue on it at the Euribor 3 months rate in effect at the due date plus 15 points, and it shall not be necessary to provide any official notification thereof. In addition, all cost related to the debt recovery will be borne by the Purchaser.

If the Purchaser fails to make any payment when due in accordance with these Conditions of sale, the Company reserves the right in its absolute discretion and without prejudice to any of its other rights of remedy to suspend all further deliveries until such payment has been made in full together with any other amounts owing to the Company whether the due date for payment has been reached or not, if so requested by the Company or, at the Company's option, to cancel the order without prior notice.

13-FORCE MAJEURE

The following are considered as cases of force majeure, events beyond the control of the parties concerned that they could not reasonably be expected to foresee, and that they could not reasonably avoid or surmount, to the extent that their occurrence makes the fulfillment of these obligations totally impossible. In particular, the following are

included as cases of force majeure, releasing our company from its obligation to deliver within the deadlines initially anticipated: strikes held by all or part of our company's staff or its usual transporters, fire, flooding, war, production shutdowns due to fortuitous breakdowns, impossibility of receiving supplies of basic commodities, epidemics, closure due to heavy thaws, road blocks, strikes or breaks in the supplies for a reason non attributable to our company, any other cause of a break in supplies attributable to our suppliers or any other cause (whether or not of a like nature) beyond the company's control. Under such circumstances, our company will inform the Client in writing, specifically by e-mail, within one hour of the date when the events occurred, the contract binding our company and its client may be terminated by the most diligent party, without either of the parties being able to claim any damages. Such termination would come into effect on the date of the first delivery of a registered letter with request of acknowledgement of receipt, cancelling said sales contract. Any such cancellation or termination will result in the reimbursement by our company of the sums already paid by the client, to the exclusion of all other indemnities.

14-ARBITRATION

These Terms and Conditions of Sale and relating matters shall be governed by and construed in accordance with the Laws of France and all disputes shall be submitted to the jurisdiction of the Courts in the district of the Court of Appeal of Pontoise.





OPERATION DEPARTMENT
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www.uppersky-gourmet.com

Should you have any dietary, allergen requirements or your own recipe, please do inform our team.

Food pictures in this menu are here for creative purposes only and are not for pur-

OPENING TIMES

MONDAY TO SUNDAY

5 AM TO 9 PM

Flexible if needed



**Your VIP Aviation
Caterer in Europe**

France Upperskygourmet Italy Highflycatering Germany Carlos