



ISSUE 2023/24

# UPPERSKY

## GOURMET

PLACE YOUR  
TRUST IN OUR  
HANDS, RELAX  
AND WE WILL  
MAKE YOUR  
FLIGHT A REAL  
SUCCESS!



INFLIGHT MAGAZINE

PARIS LE BOURGET AIRPORT LFPB



365 DAYS 24/7 FROM 5am TO 10pm LOCAL TIME

## ABOUT US

Uppersky Gourmet, VIP Private Aviation Caterer is located in Paris Le Bourget since 2011. Proud of its 600m<sup>2</sup> state-of-the-art certified kitchen lab, the first one in Paris Le Bourget airport producing food fully respecting the highest hygiene norms with European Certification FR95-277-103 CE.



The whole team is trained HACCP Method (sanitary security, analyze and food tracking) guaranteeing perfect hygiene and food safety for your passengers, and respecting aviation security.

A kitchen managed by a Chef coming from well-known restaurants and qualified to the highest standards, is here to offer you the best food fitted for your inflight requests.

An ops team coming from luxury sector and inflight catering that is very much aware of the various expectations inherent in the business aviation. This is why they will pay attention to each of your requests and respond to any of your questions or observations if any.

A team customer service-oriented that will always support you by proposing you the best for your highly demanding passengers.

## CULINARY SKILLS & BEST PRODUCTS



Orders are prepared using the highest quality local & seasonal products, organic when possible, which are all sourced from our suppliers. The Chef makes on daily basis every effort to provide passengers with the best quality and taste to give them the pleasure to eat inflight.

The team is dedicated to help you to maintain tastes with subtle blends of flavors. We offer first quality food. Products carefully chosen for their taste, freshness and traceability. Suppliers share same commitments for environmental causes, favoring seasonality of their production.

You will find in this menu an insight of what our Chef and team propose you, but of course they will be able to accommodate you with any tailor-made meals your passengers will like as well as taking into account their allergens.

Packaging and presentation is also taken into account in order to save space on board to the aircraft, optimize time and reduce handling when setting and serving the dishes.

We plays an important role in keeping your business safe. Security is a concern for everyone in the aviation industry, affecting virtually all areas of operation. The security program implemented by us has been approved by the highest authorities. It consists of measures and procedures applicable to catering stores and supplies, producing as well as handling.

# WELCOME.

Our team delivers directly to the aircraft with our own fleet of refrigerated trucks (and/or a high-loader when requested). Uppersky Gourmet has all the authorizations from LBG airport authorities. Upon the delivery, we will help you, will give you a hand and be available for a last minute advice. You are more than welcome to contact our ops team 7 days a week, 365 days from 5am to 10pm LT by calling or sending us a detailed email.



Any orders sent during closing hours will be taken into account the following morning and shall be confirmed to you to the extent possible. Moreover, we can deliver outside this time range if we knew sufficiently in advance.

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# SNACKING

Cold canapé (per piece) Chef's choice or your filling gluten & some others (specify if any)	6,50€
Caviar canapé - 3 pieces min - gluten, dairy, fish	28€
Hot canapé (per piece) Chef's choice or your filling gluten & some others (specify if any)	7€
Croque monsieur gluten, dairy, eggs	18€
Beef burger gluten, dairy, eggs	23€
Chicken burger gluten, dairy, eggs	23€
Individual pizza Chef's choice or your filling gluten & some others (specify if any)	23€
Individual quiche Chef's choice or your filling gluten & some others (specify if any)	20€



Finger sandwich (2 pieces) triangle or rectangular crutless soft bread gluten & some others (specify if any)	12€
Gourmet sandwich gluten & some others (specify if any)	8,50€
Open sandwich gluten & some others (specify if any)	12€
Bagel sandwich gluten & some others (specify if any)	16€
Club sandwich gluten & some others (specify if any)	25€
Wrap sandwich with tortilla bread gluten & some others (specify if any)	13€
Baguette sandwich gluten & some others (specify if any)	13€
Mini skewers vegetables 🌱🥬	9€
Mini skewers chicken 🍗	9€
Mini skewers beef 🍖	9€

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 purchase.

# STARTERS

Selection of dressing available upon request or any of your choice: balsamic, ranch, Caesar, pesto, honey mustard, citrus, lemon, sesame soy or cider.

- Beef carpaccio 🌱 38€  
with shaved parmesan & rocket salad  
dairy
- Salmon & avocado tartare 44€  
fish
- Duck foie gras 52€  
served with gingerbread & chutney  
gluten
- Lobster & mango salad 70€  
salad, lobster meat, mango, avocado & dressing  
shellfish
- Melon with Bresaola 36€
- Scallops carpaccio 52€  
with passion fruit & pomegranate  
fish



- Superfood salad 🌱 44€  
Green leaves, cucumber, avocado, quinoa, peas, parsley, mint, pomegranate, cherry tomato & dressing
- Quinoa salad 🌱 36€  
salad, quinoa, marinated vegetables, parsley, tomato & dressing
- Baked goat cheese salad 36€  
salad, baked cheese with honey on toast, pine nuts & dressing  
dairy, gluten, nuts
- No name salad 🌱 40€  
salad, sliced duck breast, nuts, roquefort cheese, raisins, tomato & honey dressing  
nuts, dairy
- Caesar salad with grilled chicken 36€  
romaine lettuce, cherry tomatoes, parmesan, croutons and Caesar sauce  
dairy, gluten, egg, shellfish
- Caprese salad 🌱 32€  
tomato, mozzarella, basil, pine nuts & pesto sauce  
dairy, nuts
- Greek salad 🌱 32€  
salad, cucumber, bell pepper, onion, olives, tomato, feta & dressing  
dairy
- Garden salad 🌱 28€  
salad, seasonal vegetables, tomato & dressing
- Spring salad 🌱 43€  
salad, asparagus, goat cheese, hazelnut, beans & dressing  
dairy, nuts

Should you have any dietary requirements or allergies, please do inform our team.  
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# COLD PLATTERS

## DON'T FORGET TO SHARE

- Cold cut meats 🌾 44€  
served with condiments
- Cured meats 'Delicatessen' 🌾 44€  
served with condiments
- French sliced cheese selection 🌾 26€  
served with dried fruits, butter, jams  
dairy, nuts
- Crudités (raw vegetable sticks) 🌿🌾 26€  
served with a dip  
allergy depending of the dip
- Scottish smoked salmon 51€  
served with tangy cream  
dairy, fish
- Cold seafood without lobster 🌾 95€  
served with dips & condiments  
dairy, fish, shellfish, molluscs
- Cold seafood with lobster 🌾 130€  
served with dips & condiments  
dairy, fish, shellfish, molluscs



# SOUPS

EACH ONE HAS ITS OWN CHARACTERISTICS

- Losbter bisque 🌾 70€  
served with claw meat  
dairy, fish, shellfish
- Lentil soup 🌿🌾 33€  
served with truffle oil
- Seasonal vegetable soup 🌾 30€
- Chicken noodle soup 30€  
gluten, egg
- Asparagus creamy soup 🌾 32€  
dairy
- Minestrone soup 32€  
gluten, eggs
- Mushroom soup 🌿🌾 36€

Served cold in microwave container  
or hot in our flask (18€ extra)  
please advise (per liter)

🌿 = Vegan  
🌾 = Gluten free

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# SEAFOOD DIET



- Salmon fillet | fish 40€
- Sea bass fillet | fish 48€
- Cod fillet | fish 44€
- Sea bream fillet | fish 44€
- Sole fillet | fish 42€
  
- King prawn per piece | shellfish 15€
- Scallops | shellfish 47€

All served with sauce & without a side dish

- Roasted sea bass fillet  65€  
with lime juice, candied fennel  
in olive oil & baby carrots  
fish, dairy
- Breaded cod with mashed potato  58€  
with some salt of Guérande, lemon & basil  
dairy, nuts, fish
- Pan-fried salmon Toscany' style 56€  
with tagliatelle pasta & parmesan  
gluten, eggs, fish, dairy
- Roasted sea bream fillet 58€  
with steamed potato, aragula salad & citrus sauce  
gluten, fish

All served with sauce & a side dish aside

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# MEET ME IN THE SKY

Beef fillet	54€
Beef bourguignon	45€
Beef stroganoff 🌾   dairy, mustard	45€
Beef skewers (2 pieces)	40€
Chicken breast	36€
Corn-fed chicken supreme	38€
Chicken skewers (2 pieces)	36€
Rack of lamb	68€
Veal chop	46€
Duck breast	44€

All served with sauce & without a side dish



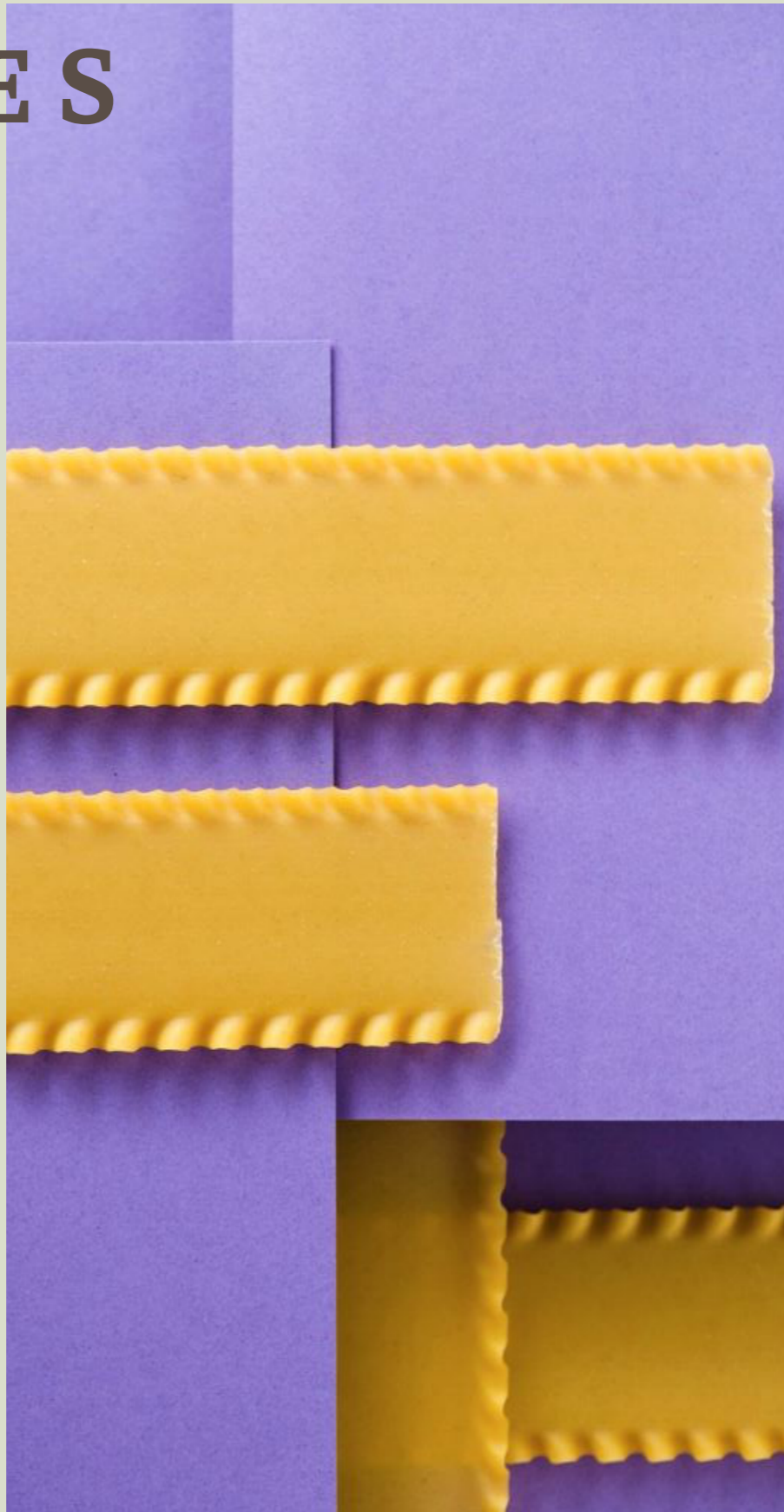
Lamb shank thyme 🌾	68€
with thyme juice & roasted vegetables	
Rack of lamb with mint	78€
with tomatoes provencal & green beans	
gluten	
Beef fillet with truffles 🌾	77€
with mashed potatoes & herbs	
dairy	
Beef fillet Rossini (depend of the market)	76€
with foie gras & crisscut potato	
dairy, gluten	
Pan-fried veal chop & asparagus 🌾	70€
with morille mushroom sauce	
dairy	
Seared duck breast (depend of the market) 🌾	58€
with Darphin potato & fig sauce	
eggs	
Chicken supreme 🌾	49€
with candied lemon & garden vegetables rice	

All served with sauce & a side dish aside



# PASTA-BILITIES

Plain pasta of your choice gluten, eggs	14€
Pasta with truffles gluten, dairy, eggs	48€
Seafood or prawn pasta gluten, eggs, dairy, fish, molluscs, shellfish	58€
Lobster pasta gluten, eggs, dairy, shellfish	70€
Beef lasagna gluten, eggs, dairy	39€
Vegetarian lasagna gluten, eggs, dairy	39€
Sauce for pasta	18€
Arrabiata 🌱	
Bolognese 🌱	
Carbonara 🌱   dairy	
Pesto 🌱   dairy, nuts	
Mushroom risotto 🌱 dairy	39€
Asparagus risotto 🌱 dairy	39€
Seafood or prawn risotto 🌱 fish, shellfish, molluscs	70€
Truffle risotto 🌱 dairy	58€



# SIDE DISHES

*I NEED THE KIND OF HELP THAT COMES WITH MY MAIN COURSE*

Potato or sweet potato 🌱 roasted, steamed, French fries	14€
Rice 🌱 🌾 plain, basmati, wild, saffron	14€
Wild rice 🌱 🌾	22€
Sautéed baby spinach 🌱 🌾	20€
Green asparagus 🌱 🌾	19€
Sautéed mushrooms 🌱 🌾	22€
Vegetable wok 🌱 🌾	14€
Ratatouille 🌱 🌾	18€
Baby vegetables 🌱 🌾 grilled or steamed	20€
Creamy spinach 🌱   dairy	20€
Mashed potatoes or Sweet potatoes 🌱 dairy	14€
Potato gratin dauphinois 🌱 dairy	19€



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🌾 = Gluten free

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# DESSERTS

Strawberry dipped in chocolate dairy	5€
Mini fruit skewers (per piece) 🌱	8€
Fruit skewer (per piece) 🌱	12€
Salade de fruits (in a glass)	17€
Sliced fruits seasonal 🌱	28€
Small fruit basket 🌱	37€
Medium fruit basket 🌱	54€
Large fruit basket 🌱	95€
Fresh berries 🌱	on request
Macaron gluten, dairy, eggs, soy, nuts	3€
Petit four gluten, dairy, eggs, soy, nuts	5,50€



Chocolate mousse 🌾 served in a glass dairy, eggs	18€
Tiramisu Classic ☞ served in a glass gluten, dairy, eggs	18€
Crème brûlée 🌾 served in a terracotta pot dairy, eggs	18€
Panna cotta 🌾 served in a glass with red berries sauce dairy	18€
Tarte Tatin served with whipped cream gluten, dairy, eggs	14€
Cheesecake served with mixed berry sauce gluten, dairy, eggs	13€
Millefeuilles gluten, dairy, eggs	13€
Eclair gluten, dairy, eggs	12€
Carrot cake served with buttercream icing gluten, dairy, eggs, nuts	15€

LIFE IS TOO SHORT, MAKE IT SWEET



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# VEGAN MENU

## PLANT BASED



Creamy sweet potato & coconut hot soup   36€  
served with vegetables chips

Tomato soup   30€  
served cold or hot

Superfood salad   44€  
Green leaves, cucumber, avocado, quinoa, peas, parsley, mint, pomegranate, cherry tomato & dressing

Greek salad   32€  
marinated tofu, salad leaves, cucumber, red & yellow peppers, onions, olives, tomato & dressing  
Soy



Zucchini duo in tartare   30€  
salad leaves, green & yellow zucchini already seasoned



Quinoa salad with marinated vegetables   36€  
salad leaves, quinoa, parsley, tomato & dressing



Green curry vegetables with coconut milk   42€  
served with basmati rice

Veggie pad Thai   42€  
contain gluten free noodles  
soy, nuts

Coconut quinoa risotto   42€  
with pine nuts & raisins  
nuts

Chia pudding   18€  
with almond milk & fresh fruits in a glass

Chickpeas chocolate mousse   18€  
served in a glass

Coconut milk panna cotta   18€  
served with berries, in a glass

Chocolate fondant   16€  
with fresh berries


Raspberry cheesecake   18€  
nuts



# BREAKFAST

Mixed cereals  8€  
gluten

Pancakes or crepes - 3 pieces  
with topping 12€  
gluten, dairy, eggs

Fruit salad served in a glass  17€


Bircher muesli with fruits 18€  
served in a glass  
gluten, dairy, nuts

Parfait yogurt granola  
with berries 18€  
served in a glass  
gluten, dairy, nuts

Mini breakfast pastries 2,50€ or  
Classic breakfast pastries 3,50€  
gluten, dairy, eggs


Muffin or brownie 5€  
gluten, dairy, eggs, nuts

Cookie 4,50€  
gluten, dairy, eggs, nuts


Baguette (whole size)  3,50€  
gluten

Bread roll or Fusette  
(small size bread pce)  2,10€  
gluten, sesame

Porridge with milk 12€  
gluten, dairy

Plain egg of your choice  15€  
scrambled, boiled, omelette, poached.  
made with 3 eggs  
eggs


Scrambled eggs  21€  
plain or with herbs  
eggs

Omelette garnished of your choice  21€  
made with 3 eggs  
eggs

Breakfast mini sausage  10€


Grilled bacon  10€

Breakfast mushrooms  10€

Sautéed spinach with garlic  10€

Grilled tomato  8€

Baked beans  8€

Hash brown potatoes 'roastie'  8€  
gluten



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# CHILDREN MENU

YOU CAN NOT TELL  
A HUNGRY CHILD YOU GAVE  
HER/HIM FOOD  
YESTERDAY

- Spaghetti 18€  
with Bolognese sauce  
gluten, eggs
- Chicken goujon, country potato 18€  
with dipping sauces  
gluten, dairy
- Fish & chips 20€  
dairy, gluten, fish
- Muffin 5€  
gluten, dairy, eggs, nuts
- Brownie 5€  
gluten, dairy, eggs, nuts
- Cookies selection 8€  
gluten, dairy, eggs, peanuts, nuts
- Mini fresh fruits skewers 🌿 12€  
2 pieces
- Eclair 12€  
gluten, dairy

- Mini triangle sandwiches (4 pieces) 12€  
gluten & possibly some others (specify if any)
- Vegetable sticks 🌿🌿 14€  
carrot & cucumber with hummus
- Crepes 12€  
with toppings  
gluten, dairy, eggs
- Scrambled eggs 🌿 14€  
with tomato & mini sausages  
made with 2 eggs  
dairy, eggs
- Omelette 🌿 14€  
with potato roasties & mushrooms  
made with 2 eggs  
eggs
- French toast with berries 15€  
dairy, gluten, eggs



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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.

<p><b>Breakfast «Chef's choice»</b> 47€                  composed with fresh juice, bread rolls, butter, jams, French pastries, yogurt, fruit salad and cold or hot main course</p>
<p><b>Snacking «Chef's choice»</b> 34€                  composed with a sandwich baguette, muffin, chocolate bar, fruit and a beverage 330ml can</p>
<p><b>Lunch Dinner «Chef's choice»</b> 47€                  composed with a starter, cold or hot main course with a side dish, cheese with bread &amp; butter and a dessert</p>
<p>Crew</p>

<p><b>Breakfast «Chef's choice»</b> 58€                  composed with an orange juice, bread rolls, butter, French pastries, yogurt, fruit salad, jam &amp; honey, cold main course (meat cold cuts with sliced cheese) or hot main course (omelette or scrambled eggs with a side dish)</p>
<p><b>Lunch Dinner «Chef's choice»</b> 84€                  composed with a starter or salad, cold or hot main course (fish or meat) with a side dish, cheese with bread &amp; butter and a dessert</p>
<p>VIP</p>



## BREAKFAST, LUNCH, DINNER MEAL TRAYS

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# BEVERAGES

SERVED PER LITER

## Juices

Orange   grapefruit   lemon	22€
Pineapple   tomato	30€
Apple   carrot	36€
Mango	60€
Multifruits cocktail	36€

Green detox juice 500ml   celery	20€
Beetroot & carrot detox juice 500ml	20€

## Smoothies

Exotic smoothie   possibility celery	36€
Red smoothie	36€
Green smoothie	36€

## Still water

Evian, Volvic, Vittel (33cl, 50cl)	4,50€   5,50€
Fiji water (33cl, 50cl)	6€   7,50€
Evian, Volvic, Vittel (1L, 1,5L)	6€   8€
Voss water	on request

## Sparkling water

San Pellegrino, Perrier (33cl, 50cl)	4,50€   5,50€
San Pellegrino, Perrier 1L	6€
Voss water & other brands	on request

Soft drink in a can 33cl	4,50€
Beer in a can or in a bottle 33cl	6€   9€



## Ice

Ice cubes 1kg	5,50€
Dry ice 1kg	18€

## Wines

(other vintage and 'grand crus')  
& spirits are available on request.

Let us know & we will do our  
very best to find it.

## Champagne

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

Price  
on  
request

We are at your service  
7 days a week for any products request  
of yours which is available in Paris & around.

## Dedicated Services

We also propose you the services  
that you need for the expectations  
for your flight and passengers:

Personal shopping service & courier,  
dish cleaning, storage and cooling,  
high loader (off-loading & loading),  
meet upon arrival service.

## Épicerie fine

For your most detailed delicatessen,  
we will bring you:  
Caviar (from Petrossian, tins from 30g...)  
Balik salmon, macarons & chocolates from  
your preferred brand,  
tea, celebration Cakes (from 24 to 48 hours  
notice required), etc...



## Cabin Essentials

All items you will require to make your flight a  
success can be provided:

Oshibori towels  
(Bvlgari, Hermes, Roger & Gallet...),  
pillow, blanket, slippers,  
kitchen equipment (glassware, china...),  
cleaning essential (kitchen roll, tissues, gloves...)

Please consult us ahead for some concierge items  
which might have to be ordered in advance.  
Conciergerie fees will be applied

WHATEVER, WHEREVER

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# 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 AND 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 on 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 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 any 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 loading 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 modification 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 DELIVERY, LOADING & 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. In all hypothesis, delivery within the deadline can only take place if the client is up to date with his obligations towards our firm, whatever the reason. In case of a delay of the crew member exceeding more than 20 minutes, the company may apply some possible waiting fees as the delivery team has to be at the client's full disposal and cannot be assigned to other tasks. Delivery, loading and handling fees depend on the type of vehicles needed for each order.

### DELIVERY & LAST MINUTE DELIVERY LOADING (BY VAN):

Category 1 - 70 euros

(LEARJET, BEECHCRAFT, CITATION, FALCON 20150)

Category 2 - 95 euros

(GULFSTREAM, FALCON, CHALLENGER, GLOBAL EXP, EMBRAER)

Category 3 - 170 euros

(BOEING 727, 737, AIRBUS 319, 320, 321, YAK 42)

Category 4 - 350 euros

(BOEING 767, 747, AIRBUS 310, 330, 340)

### OFF-LOADING (BY HIGHLOADER)

Category 3 (BOEING 727, 737, AIRBUS 319, 320, 321, YAK 42) 310 euros

Category 4 (BOEING 767, 747, AIRBUS 310, 330, 340) 335 euros

### DELIVERY LOADING (BY HIGHLOADER)

Category 3 (BOEING 727, 737, AIRBUS 319, 320, 321, YAK 42) 520 euros

Category 4 (BOEING 767, 747, AIRBUS 310, 330, 340) 570 euros

## 6 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 which included admin fees and 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.).

## 7 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.

# 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 80 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. 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 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.

## 11 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.

## 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 costs 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.



OPENING TIME  
Monday to Sunday  
5am - 10pm

flexible if needed

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