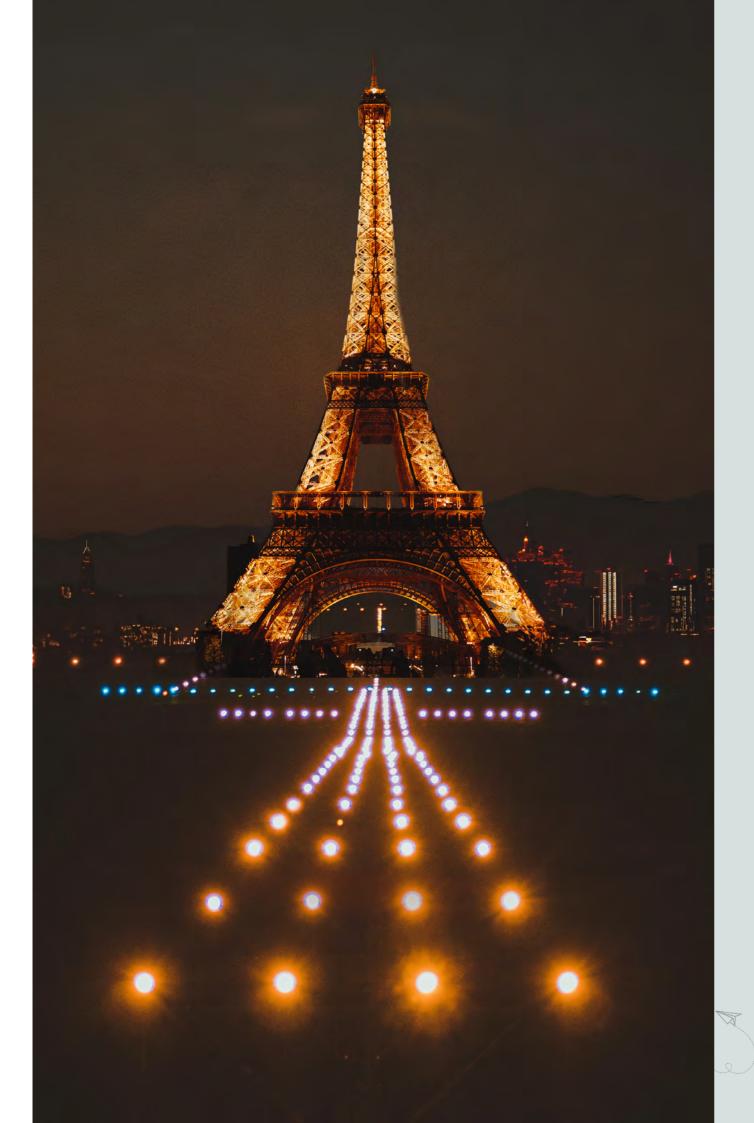


WELCOME

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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 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.

Contact our Ops Team by calling or sending us a detailed email



ABOUT US

Uppersky Gourmet,
VIP Private Aviation Caterer is located in
Paris Le Bourget since 2011.

Proud of its 600m2 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.



VEGAN MENU

Go Green,

Cauliflower soup \→ * 37€ with potato, fennel & hazelnut soy, nuts

Ruby salad → 42€

with Beluga lentils, Chiogga beetroot, tomate cerise, persil with honey balsamic dressing

Remix spring salad **# 43€**

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

Purple cauliflower salad *§* 36€

cauliflower, radish, Chiogga beetroot, chickpea, cranberry with citrus dressing

Superfood salad >

✓ 44€

Green leaves, cucumber, avocado, quinoa, peas, parsley, mint, pomegranate, cherry tomato & dressing

Greek salad * * 32€

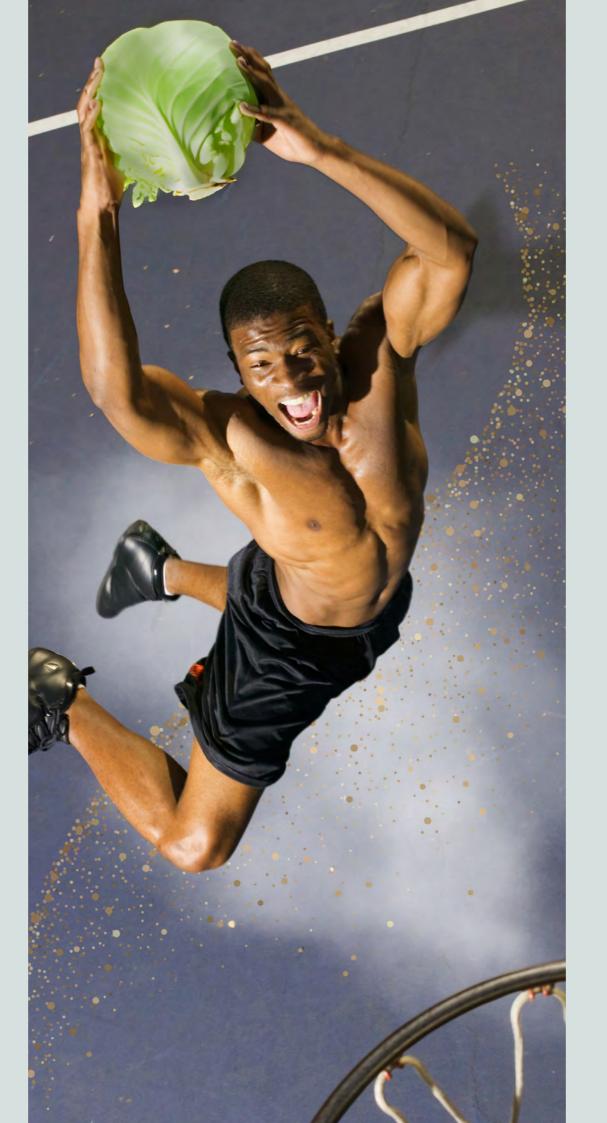
marinated tofu, salad leaves, cucumber, red & yellow peppers, onions, olives, tomato & dressing Soy

Zucchini duo in tartare * ** ** *** 30€**

salad leaves, green & yellow zucchini already seasoned

Quinoa salad with marinated vegetables 🏲 🥖

salad leaves, quinoa, parsley, tomato & dressing



VEGAN MENU

Go Vegan!

Creamy sweet potato & coconut hot soup

Tomato soup \→ \ 30€ served cold or hot

Veggie pad Thaï 🅍 ∮ 42€ contain gluten free noodles soy, nuts

Coconut quinoa risotto \→ \ 42€ with pine nuts & raisins nuts

Green curry vegetables

with coconut milk \ 42€ served with basmati rice

> 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

> with fresh berries

Raspberry cheesecake */ ∮ 18€ nuts

SNACKING

READY, SET ...

Cold canapé (per piece) 6,50€ Chef's choice or your filling

gluten & some others (specify if any)

Caviar canapé - 3 pieces min - 28.50€

gluten, dairy, fish

Hot canapé (per piece) **7€**

Chef's choice or your filling gluten & some others (specify if any)

Beef burger 23€

gluten, dairy, eggs

Chicken burger 23€

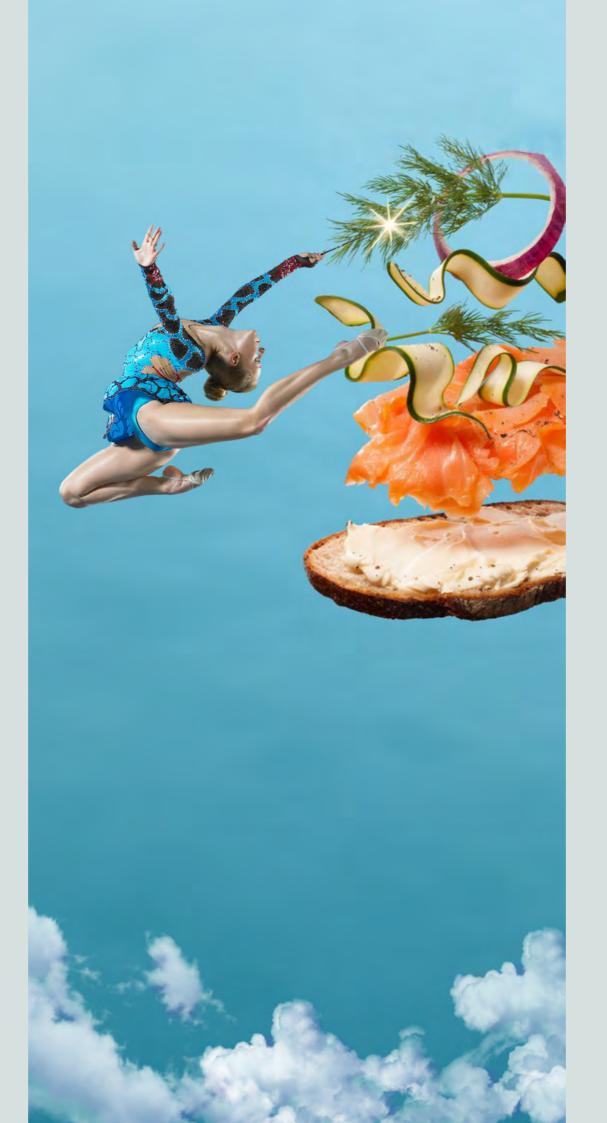
gluten, dairy, eggs

Individual quiche 20€

Chef's choice or your filling gluten & some others (specify if any)

Mini skewers vegetables ****\ 9€





SNACKING

... AND EAT



Finger sandwich (2 pieces) 12€

triangle or rectangular crutless soft bread gluten & some others (specify if any)

Gourmet sandwich 8,50€

gluten & some others (specify if any)

Open sandwich 12€

gluten & some others (specify if any)

Bagel sandwich 16€

gluten & some others (specify if any)

Club sandwich 25€

gluten & some others (specify if any)

Wrap sandwich 13€

with tortilla bread gluten & some others (specify if any)

Baguette sandwich 13€

gluten & some others (specify if any)

Croque monsieur 18€

gluten, dairy, eggs

Individual pizza 23€

Chef's choice or your filling gluten & some others (specify if any)





STARTERS

Ruby salad → 42€

with Beluga lentils, Chiogga beetroot, tomate cerise, persil with honey balsamic dressing

Purple cauliflower salad **§** 36€

cauliflower, radish, Chiogga beetroot, chickpea, cranberry with citrus dressing

Remix spring salad **# 43€**

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

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€

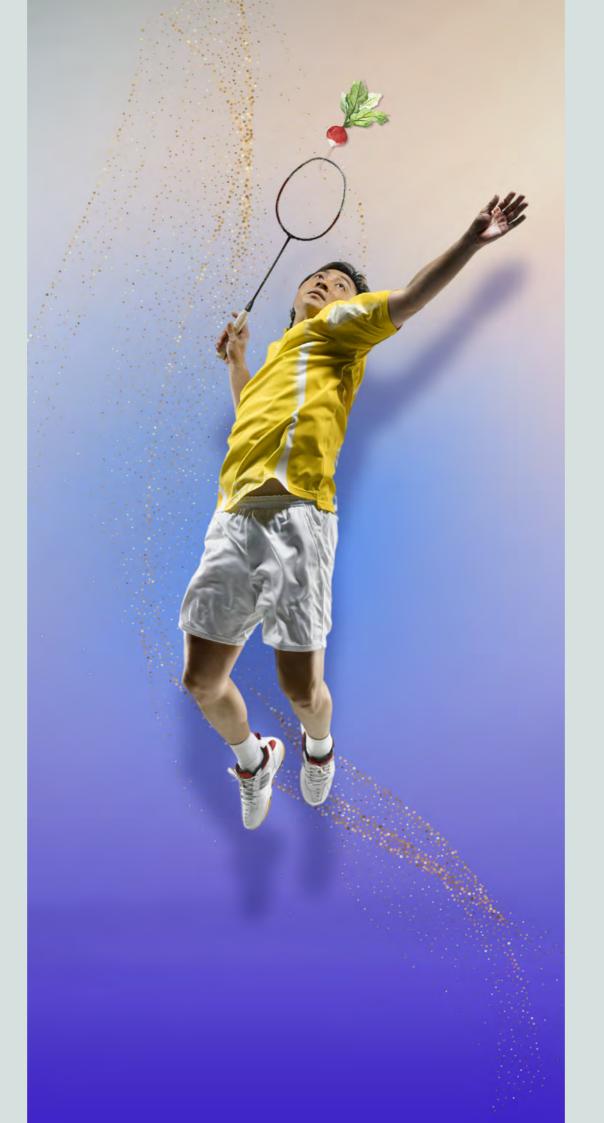
salad, cucumber, bell pepper, onion, olives, tomato, feta & dressing dairy

Garden salad * * 28€

salad, seasonal vegetables, tomato & dressing

Baked goat cheese salad 36€

salad, baked cheese with honey on toast, pine nuts & dressing dairy, gluten, nuts



STARTERS

with shaved parmesan & rocket salad dairy

Salmon & avocado tartare **€** 44€

Duck foie gras 52€

served with gingerbread & chutney gluten

salad, lobster meat, mango, avocado & dressing shellfish

Melon with Bresaola § 36€

Scallops carpaccio **€** 52€

with passion fruit & pomegrenade

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



PLATTERS



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

Asparagus creamy soup

dairy

32€

Minestrone soup 32€

gluten, eggs

Mushroom soup 🄭 🦑

% 36€

Corn & bacon soup 🎸

p 🦑 32€

served hot

soy

Losbter bisque **€** 70€

served with claw meat dairy, fish, shellfish

Seasonal vegetable soup **€** 30€

Chicken noodle soup 30€

gluten, egg

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

= Vegan

SEA FOOD

IT IS OFISHIAL...

Salmon fillet | fish 40€ Sea bass fillet | fish 48€ Cod fillet | fish 44€ Sea bream fillet | fish 44€ **Sole fillet** | fish 42€

All served with sauce & without a side dish



SEA FOOD

YOU'RE SO TENTA-COOL!

Roasted sea bass fillet **€** 65€

with lime juice, candied fennel in olive oil & baby carrots fish, dairy

Cod fillet marinated with candied lemon 🎸

fettucini, pine nuts & herbes dairy, gluten, nuts

Pan-fried salmon Toscany' style 56€

with tagliatelle pasta & parmesan gluten, eggs, fish, dairy

Roasted sea bream fillet 61€

with steamed potato, aragula salad & citrus sauce gluten, fish

> King prawn per piece 15€ shellfish

> > Scallops 47€ shellfish

MEAT ME

MAKE NO MIS-STEAK, YOU'RE...

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

All served with sauce & without a side dish



MEAT ME

...THE RAREST OF THEM ALL

Beef fillet Rossini 76€

(depend of the market)
with foie gras & crisscut potato
dairy, gluten

Pan-fried veal chop & asparagus € 70€

with morille mushroom sauce dairy

Chicken supreme **# 49€**

with candied lemon & garden vegetables rice

Lamb shank thyme **€** 68€

with thyme juice & roasted vegetables

Rack of lamb with mustard crust 78€

with potato, roasted cherry tomato & honey sauce gluten, dairy, mustard

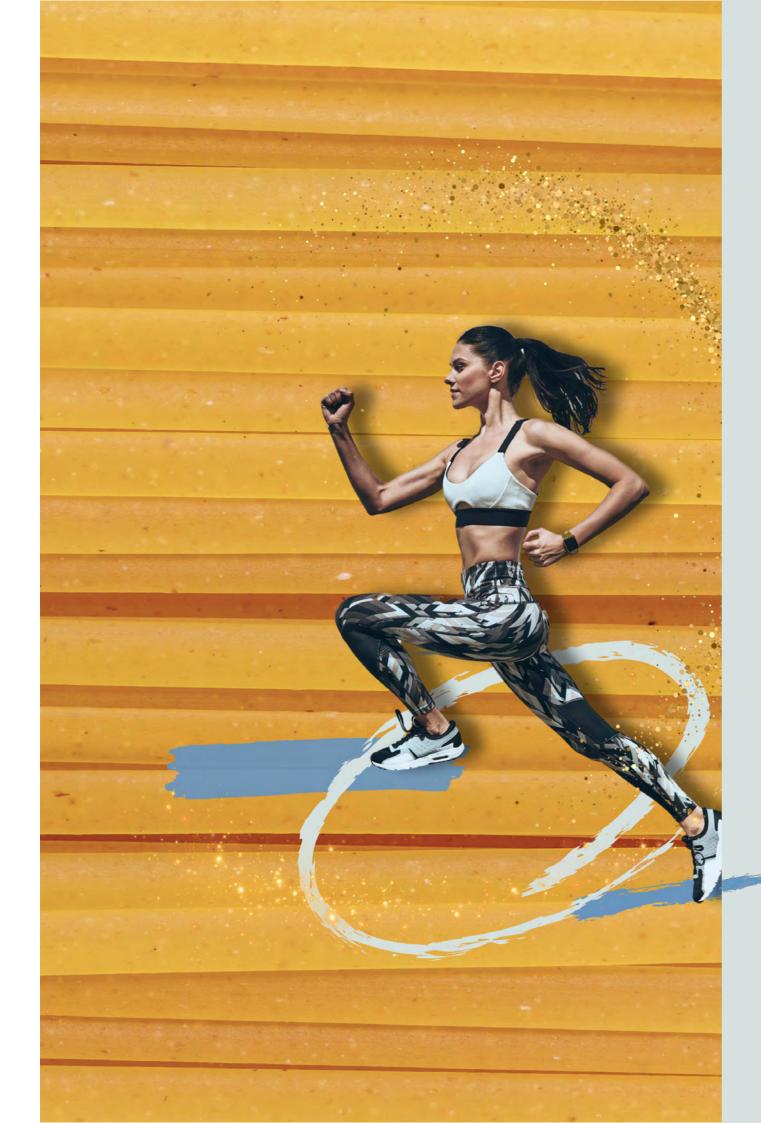
Beef fillet with truffles *§* 77€

with mashed potatoes & herbs dairy

Beef Strogonoff # 45€

dairy, mustard

Beef Bourguignon 45€



PASTA-BILITIES

EAT PASTA, RUN FASTA

Plain pasta of your choice 14€

gluten, eggs

Pasta with truffles 48€

gluten, dairy, eggs

Seafood or prawn pasta 58€

gluten, eggs, dairy, fish, molluscs, shellfish

Lobster pasta 70€

gluten, eggs, dairy, shellfish

Mushroom risotto **€** 39€

dairy

Asparagus risotto **∜** 39€

dairy

Seafood or prawn risotto 70€

fish, shellfish, molluscs

Truffle risotto *§* 58€

dairy

Beef lasagna 39€

gluten, eggs, dairy

Vegetarian lasagna 39€

gluten, eggs, dairy

Sauce for pasta 18€

Arrabiata 🅍 🥖

Bolognaise 🦑

Carbonara F | dairy

Pesto წ | dairy, nuts

SIDE DISHES

THE REWARD IS NOT SO GREAT WITHOUT A SIDE DISH



Potato or sweet potato **# # # # # ! # !**

roasted, steamed, French fries

Rice * * * * 14€

plain, basmati, wild, saffron

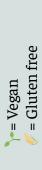
Wild rice **\^** € 22€

Sautéed baby spinach → / 20€

Green asparagus ﴾ ∮ 19€

Vegetable wok \rightarrow \! 15€









DESSERTS

EATING DESSERT IS A SPORT, AND WE ARE TRAINING CHAMPIONS



Chocolate mousse *∮* 18€

served in a glass dairy, eggs

Tiramisu 18€

Classic & served in a glass gluten, dairy, eggs

Crème brûlée *∜* 18€

served in a terracotta pot dairy, eggs

Panna cotta **#** 18€

served in a glass with red berries sauce dairy

Duo of mango 18€

Tarte Tatin 14€

served with whipped cream gluten, dairy, eggs

Cheesecake 13€

served with mixed berry sauce gluten, dairy, eggs

Carrot cake 15€

served with buttercream icing gluten, dairy, eggs, nuts

Millefeuilles 13€

gluten, dairy, eggs

Eclair 12€

gluten, dairy, eggs

Macaron 3€ gluten, dairy, eggs, soy, nuts

Petit four 5,50€

gluten, dairy, eggs, soy, nuts

Strawberry dipped in chocolate 5€

dairy

Mini fruit skewers → 9€

(per piece)

Fruit skewer → 12€

(per piece)

Salade de fruits 17€

served in a glass

Sliced fruits seasonal → 28€

D

Small fruit basket → 37€

Medium fruit basket → 54€

Large fruit basket 🏲 95€ 🦙

Fresh berries > on request



WORLD FOOD

We will be happy to help you with your special international food by making them (if we have all the ingredients needed) or going to some restaurants in Paris and around Paris.

We usually take the restaurants that we are working with since years and years, which we know that there is rarely a bad feedback on their quality & taste!

BREAKFAST MENU

FEEDBACK IS THE...

Muffin or brownie 5€

gluten, dairy, eggs, nuts

Cookie 4,50€

gluten, dairy, eggs, nuts

Mixed cereals → 8€

gluten

Pancakes or crepes with topping 13€

3 pieces

gluten, dairy, eggs

Fruit salad served in a glass ► # 17€

Bircher muesli 19€

with fruits served in a glass gluten, dairy, nuts

Parfait yogurt granola 19€

with berries served in a glass gluten, dairy, nuts

Mini breakfast pastries 2,50€

gluten, dairy, eggs

Classic breakfast pastries 3,50€

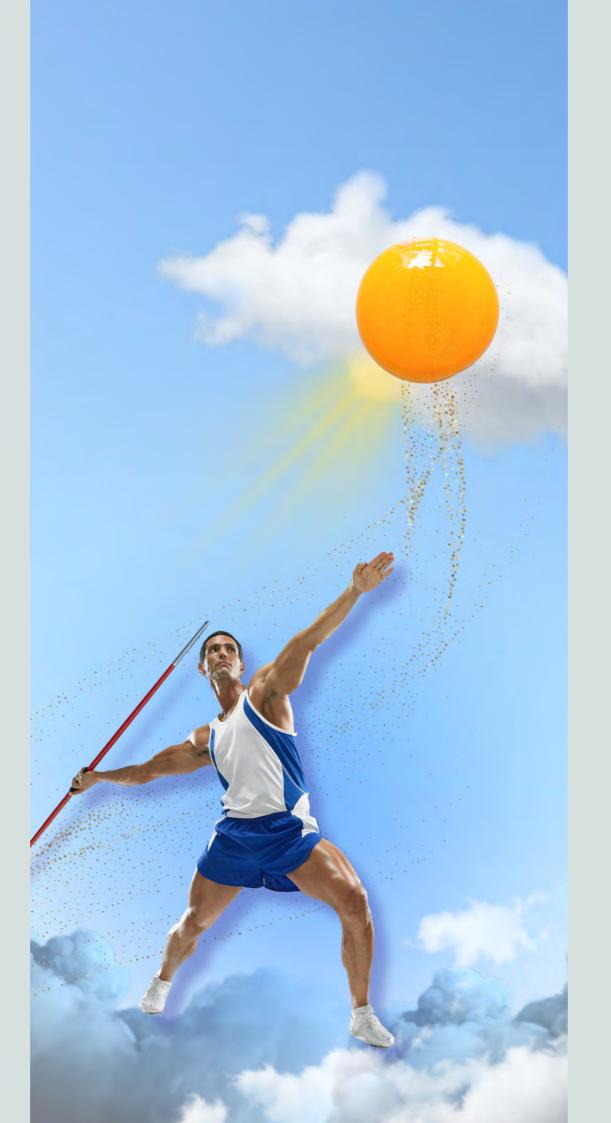
gluten, dairy, eggs

Baguette 3,50€

whole size

Bread roll or Fusette 2,10€

small size bread pce rgluten, sesame



BREAKFAST MENU

... BREAKFAST OF CHAMPIONS

Porridge with milk 12€

gluten, dairy

Plain egg of your choice **€** 15€

scrambled, boiled, omelette, poached made with 3 eggs

eggs

eggs

Omelette garnished of your choice **€** 21€

made with 3 eggs

egg

Breakfast mini sausage *∮* 10€

Grilled bacon **€** 10€

Sautéed spinach with garlic 🅍 🖋 10€

Grilled tomato \rightarrow **8€**

Baked beans 🏲 🖋 8€

Hash brown potatoes 'roastie' → 8€ gluten





Spaghetti with Bolognese sauce 18€

gluten, eggs

Chicken goujon, country potato 22€

with dipping sauces gluten, dairy

Fish & chips 22€

dairy, gluten, fish

Mini triangle sandwiches (4 pieces) 13€

gluten & possibly some others (specify if any)

Vegetable sticks \rightarrow \notin 14€

carrot & cucumber with hummus

Scrambled eggs made with 2 eggs **# 14€**

with tomato & mini sausages

dairy, eggs

Omelette made with 2 eggs **€ 14€**

with potato roasties & mushrooms

eggs

French toast with berries 15€

dairy, gluten, eggs

Crepes 12€

with strawberries & maple syrup gluten, dairy, eggs

Muffin or brownie 5€

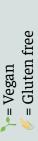
gluten, dairy, eggs, nuts

Cookies selection 9€

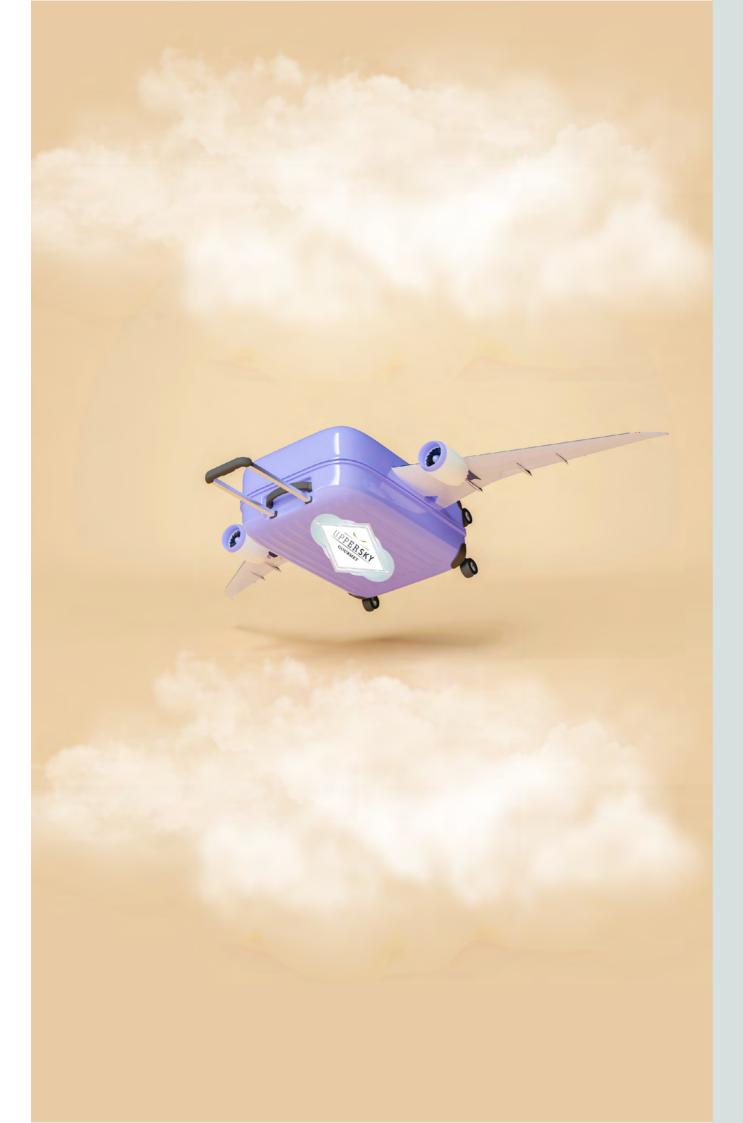
gluten, dairy, eggs, peanuts, nuts

Eclair 12€

gluten, dairy







READY TO FLY

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.



Crew

Breakfast «Chef's choice» 47€

composed with fresh juice, bread rolls, butter, jams, French pastries, yogurt, fruit salad and cold or hot main course

Snacking «Chef's choice» 34€

composed with a sandwich baguette, muffin, chocolate bar, fruit and a beverage 330ml can

Lunch Dinner «Chef's choice» 47€

composed with a starter, cold or hot main course with a side dish, cheese with bread, butter & a dessert



Breakfast «Chef's choice» 58€

composed with an orange juice,
bread rolls, butter, French pastries,
yogurt, fruit salad, jam & honey,
cold main course
(meat cold cuts with sliced cheese)
or hot main course
(omelette or scrambled eggs with a side dish)

Lunch Dinner «Chef's choice» 84€

composed with a starter or salad, cold or hot main course (fish or meat) with a side dish, cheese, bread, butter & a dessert

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



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€

Water

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

Wines

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

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

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....

Ice cubes 1kg 5,50€ Dry ice 1kg 18€

CONCIERGERIE

WHATEVER, WHEREVER

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

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...)

Épicerie fine

For your most detailed delicatessen, we will bring you: Caviar (from Petrossian, tins from 30g, 50g, 125g...), Balik salmon, macarons & chocolates from your prefered brand, tea, celebration Cakes (from 24 to 48 hours notice required) or flowers, ...

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



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 ts 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 & 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.

DELIVERY & LAST MINUTE DELIVERY LOADING (BY VAN):

Category 1 - 70 euros (LEARJET, BEECHCRAFT, CITATION, FALCON 20 1 50) 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€

Category 4 (Boeing 767, 747, Airbus 310, 330, 340) 570€

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 - 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 ollowing 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 cancelations 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 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.

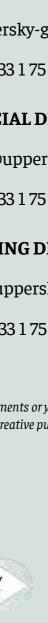
13 - FORCE MAJEURE

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 or force majeure, releasing our company from its obligation to deliver within the deadlines initially anticipated: strickes 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 otheer 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 - 9pm

flexible if needed

OPERATION DEPARTMENT

ops@uppersky-gourmet.com

Tel: +33 175 69 02 80

COMMERCIAL DEPARTMENT

jessy.delcourt@uppersky-gourmet.com

Tel: +33 1 75 69 02 80

ACCOUNTING DEPARTMENT

accounting@uppersky-gourmet.com

Tel: +33 1 75 69 02 86

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.





