

PARIS - LE BOURGET AIRPORT  
LFPB

MENU







## ABOUT US

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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.







Uppersky Gourmet 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.

Moreover, we can deliver outside this time range if we knew sufficiently in advance.

We are committed to you and we thank you for your confidence and loyalty.

Place your confidence in our hands, relax and we will make your flight a real success !

## DELIVERY AT THE AIRCRAFT

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.







credit Tom Barrett

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## SNACKING

LIFE IS TOO SHORT NOT TO EAT A GOOD SNACK

### Canapé

**Cold canapé (per piece)** 6€  
Chef's choice or your filling  
gluten & some others (specify if any)

**Caviar canapé - 3 pieces min -** 27€  
gluten, dairy, fish

**Hot canapé (per piece)** 7€  
Chef's choice or your filling  
gluten & some others (specify if any)

**Croque monsieur** 16€  
gluten, dairy, eggs

**Beef burger** 22€  
gluten, dairy, eggs

**Chicken burger** 20€  
gluten, dairy, eggs

**Individual pizza** 20€  
Chef's choice or your filling  
gluten & some others (specify if any)

**Individual quiche** 18€  
Chef's choice or your filling  
gluten & some others (specify if any)

### Sandwich

**Finger sandwich (2 pieces)** 12€  
triangle or rectangular crutless soft bread  
gluten & some others (specify if any)

**Gourmet sandwich** 8€  
gluten & some others (specify if any)

**Open sandwich** 11€  
gluten & some others (specify if any)

**Bagel sandwich** 16€  
gluten & some others (specify if any)

**Club sandwich** 23€  
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)

### Skewers

**Mini skewers vegetables** 8€

**Mini skewers chicken** 8€

**Mini skewers beef** 9€



ould you have any dietary, allergen requirements or your own recipe, please do inform our team.  
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 = Vegan  
 = Gluten free



STARTERS

PERFECT FOR THE MOOD

Cold  
starters

Beef carpaccio 	38€
<i>with shaved parmesan &amp; rocket salad</i>	
<i>dairy</i>	
Salmon & avocado tartare 	42€
<i>fish</i>	
Lobster tartare 	70€
<i>with cocktail sauce</i>	
<i>crustacean, mustard, egg</i>	
Buddha Bowl 	36€
<i>with tofu, carrot, tomato, butternut, spinach, cranberry, beetroot,</i>	
<i>ginger, pineapple, boulgur &amp; cashew nuts</i>	
<i>nuts, gluten, soy</i>	
Duck foie gras	52€
<i>served with gingerbread &amp; chutney</i>	
<i>gluten</i>	
Lobster & mango salad 	70€
<i>salad, lobster meat, mango, avocado &amp; dressing</i>	
<i>shellfish</i>	
Melon with Bresaola 	32€
Scallops carpaccio 	52€
<i>with passion fruit &amp; pomegrenade</i>	
<i>fish</i>	

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







## Salads

## STARTERS

### SHALL WE BEGIN?










<b>Superfood salad</b> 🌱🍷	42€
<i>Green leaves, cucumber, avocado, quinoa, peas, parsley, mint, pomegranate, cherry tomato &amp; dressing</i>	
<b>Quinoa salad</b> 🌱🍷	32€
<i>salad, quinoa, marinated vegetables, parsley, tomato &amp; dressing</i>	
<b>Baked goat cheese salad</b>	32€
<i>salad, baked cheese with honey on toast, pine nuts &amp; dressing</i> <i>dairy, gluten, nuts</i>	
<b>No name salad</b> 🍷	36€
<i>salad, sliced duck breast, nuts, roquefort cheese, raisins, tomato &amp; honey dressing</i> <i>nuts, dairy</i>	
<b>Caesar salad with grilled chicken</b>	34€
<i>romaine lettuce, cherry tomatoes, parmesan, croutons and Caesar sauce</i> <i>dairy, gluten, egg, shellfish</i>	
<b>Caprese salad</b> 🍷	30€
<i>tomato, mozzarella, basil, pine nuts &amp; pesto sauce</i> <i>dairy, nuts</i>	
<b>Greek salad</b> 🍷	28€
<i>salad, cucumber, bell pepper, onion, olives, tomato, feta &amp; dressing</i> <i>dairy</i>	
<b>Garden salad</b> 🌱🍷	24€
<i>salad, seasonal vegetables, tomato &amp; dressing</i>	
<b>Spring salad</b> 🍷	42€
<i>salad, asparagus, goat cheese, hazelnut, beans &amp; dressing</i> <i>dairy, nuts</i>	

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



COLD PLATTERS

DON'T FORGET TO SHARE

Cold cut meats  <i>served with condiments</i>	42€
Cured meats 'Delicatessen'  <i>served with condiments</i>	42€
Cured Italian meats & antipasti  <i>with Mediterranean grilled marinated vegetables</i>	47€
French sliced cheese selection  <i>served with dried fruits, butter, jams</i> <i>dairy, nuts</i>	24€
Crudités (raw vegetable sticks)   <i>served with a dip</i> <i>allergy depending of the dip</i>	25€
Scottish smoked salmon <i>served with tangy cream</i> <i>dairy, fish</i>	51€
Cold cooked smoked fish  <i>served with dips &amp; condiments</i> <i>dairy, fish</i>	65€
Cold seafood without lobster  <i>served with dips &amp; condiments</i> <i>dairy, fish, shellfish, molluscs</i>	95€
Cold seafood with lobster  <i>served with dips &amp; condiments</i> <i>dairy, fish, shellfish, molluscs</i>	130€



















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credit Jaroslav Danylenko

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## SOUPS

### ARE THE SONG OF THE HEARTH AND THE HOME

Losbter bisque 	70€
served with claw meat dairy, fish, shellfish	
Lentil soup  	33€
served with truffle oil	
Seasonal vegetable soup 	28€
Chicken noodle soup	28€
gluten, egg	
Gazpacho green peas, mint & feta 	32€
served cold or hot dairy	
Asparagus creamy soup 	30€
dairy	
Minestrone soup	32€
gluten, eggs	
Mushroom soup  	30€

Served cold in microwave container or  
hot in our flask (16€ extra)- please advise (per liter)

 = Vegan  
 = Gluten free



## MAIN COURSES

### I AM ON A SEAFOOD DIET

#### Fillet

Salmon fillet   <i>fish</i>	38€
Sea bass fillet   <i>fish</i>	48€
Cod fillet   <i>fish</i>	44€
Sea bream fillet   <i>fish</i>	44€
Sole fillet   <i>fish</i>	42€
Fish skewers (2 pieces)   <i>fish</i>	40€

#### Seafood

King prawn per piece   <i>shellfish</i>	13€
Baked lobster tail with herbs <i>crustacean</i>	79€
Scallops   <i>shellfish</i>	47€
Prawn skewers (2 pieces)   <i>shellfish</i>	42€

All served with sauce & without a side dish

## MAIN COURSES

### I AM ON A SEAFOOD DIET

#### Chef Suggestions

Roasted sea bass fillet 🍷 with lime juice, candied fennel in olive oil & baby carrots <i>fish, dairy</i>	62€
Breaded cod with mashed potato 🍷 with some salf of Guérande, lemon & basil <i>dairy, nuts, fish</i>	58€
Pan-fried salmon Tuscany' style with tagliatelle pasta & parmesan <i>gluten, eggs, fish, dairy</i>	56€
Roasted sea bream fillet with steamed potato, aragula salad & citrus sauce <i>gluten, fish</i>	58€
Seared scallops 🍷 with watercress cream soup <i>shellfish, mollusc, dairy</i>	62€

All served with sauce & a side dish aside

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## MAIN COURSES

### MEAT ME IN THE SKY

#### Beef

Beef fillet	52€
Beef bourguignon	43€
Beef stroganoff 🍷   dairy, mustard	43€
Beef skewers (2 pieces)	40€

#### Poultry

Chicken breast	36€
Corn-fed chicken supreme	38€
Chicken skewers (2 pieces)	36€

#### Others

Rack of lamb	68€
Veal chop	46€
Duck breast	42€

All served with sauce & without a side dish

## MAIN COURSES

### MEAT ME IN THE SKY

#### Chef Suggestions

Lamb shank thyme 🍷 with thyme juice & roasted vegetables	68€
Rack of lamb with mint with tomatoes provencal & green beans gluten	78€
Beef fillet with truffles 🍷 with mashed potatoes & herbs dairy	74€
Beef fillet Rossini (depend of the market) with foie gras & crisscut potato dairy, gluten	74€
Pan-fried veal chop & asparagus 🍷 with morille mushroom sauce dairy	68€
Seared duck breast (depend of the market) 🍷 with Darphin potato & fig sauce eggs	58€
Chicken supreme 🍷 with candied lemon & garden vegetables rice	49€

All served with sauce & a side dish aside

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## SIDE DISHES

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

Potato or sweet potato 🌱🍷 <i>roasted, steamed, French fries</i>	14€
Rice 🌱🍷 <i>plain, basmati, wild, saffron</i>	14€
Wild rice 🌱🍷	19€
Garden vegetable rice 🌱🍷	14€
Sautéed baby spinach 🌱🍷	19€
Green asparagus 🌱🍷	19€
Garnish Sautéed mushrooms 🌱🍷	19€
Vegetable wok 🌱🍷	14€
Ratatouille 🌱🍷	16€
Baby vegetables grilled or steamed 🌱🍷	19€
Vegetable tian 🌱🍷	19€
Creamy spinach 🍷   dairy	14€
Mashed potatoes or sweet potatoes 🍷   dairy	14€
Potato gratin dauphinois 🍷   dairy	19€







### Pasta

### Risotto

## MAIN COURSES

### EAT PASTA, RUN FASTA

Plain pasta of your choice <i>gluten, eggs</i>	14€
Pasta with truffles <i>gluten, dairy, eggs</i>	48€
Seafood or prawn pasta <i>gluten, eggs, dairy, fish, molluscs, shellfish</i>	58€
Lobster pasta <i>gluten, eggs, dairy, shellfish</i>	70€
Beef lasagna <i>gluten, eggs, dairy</i>	38€
Vegetarian lasagna <i>gluten, eggs, dairy</i>	36€
Sauce for pasta Arrabiata 🌱 🍝 Bolognese 🍝 Carbonara 🍝   dairy Pesto 🍝   dairy, nuts	18€
Mushroom risotto 🍝 <i>dairy</i>	36€
Asparagus risotto 🍝 <i>dairy</i>	38€
Seafood or prawn risotto 🍝 <i>fish, shellfish, molluscs</i>	70€
Truffle risotto 🍝 <i>dairy</i>	58€

Specialities

Chocolate mousse 	17€
served in a glass	
dairy, eggs	
Tiramisu	17€
Classic & served in a glass	
gluten, dairy, eggs	
Crème brûlée 	17€
served in a terracotta pot	
dairy, eggs	
Panna cotta 	17€
served in a glass with red berries sauce	
dairy	
Tira-mango	17€
Tiramisu with mango & without coffee	
served in a glass	
gluten, dairy, eggs	
Tarte Tatin	13€
served with whipped cream	
gluten, dairy, eggs	
Fruit tartlet	12€
gluten, dairy, eggs	
Cheesecake	12€
served with mixed berry sauce	
gluten, dairy, eggs	
Millefeuilles	12€
gluten, dairy, eggs	
Eclair	12€
gluten, dairy, eggs	
Carrot cake	15€
served with buttercream icing	
gluten, dairy, eggs, nuts	








Classics

DESSERTS

LIVING THE SWEET LIFE



Fruits

Strawberry dipped in chocolate	5€
dairy	
Mini fruit skewers (per piece) 	8€
Fruit skewer (per piece) 	12€
Salade de fruits	16€
Sliced fruits seasonal 	28€
Small fruit basket 	37€
Medium fruit basket 	54€
Large fruit basket 	95€
Fresh berries 	on request

Mignardises

Macaron	2.50€
gluten, dairy, eggs, soy, nuts	
Petit four	5,50€
gluten, dairy, eggs, soy, nuts	

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credit Fulvio Bonovia

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## Starters

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

28€

Zucchini duo in tartare 🌱 🍷  
salad leaves, green & yellow zucchini  
already seasoned

26€

Quinoa salad with  
marinated vegetables 🌱 🍷  
salad leaves, quinoa, parsley,  
tomato & dressing

32€

Buddha bowl 🌱  
with tofu, carrot, tomato, butternut,  
spinach, cranberry, beetroot,  
ginger, pineapple, bulgur & cashew nuts  
nuts, gluten

42€

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

42€

Creamy sweet potato  
& coconut hot soup 🌱 🍷  
served with vegetables chips

36€

Gazpacho green peas,  
tofu & mint 🌱 🍷  
served cold or hot  
soy

32€

Tomato soup 🌱 🍷  
served cold or hot

28€

## VEGAN MENU

### VEGAN HAVE VEGETABLES PLANT BASED



## Main courses

Green curry vegetables  
with coconut milk 🌱 🍷  
served with basmati rice

38€

Lentil, carrot & potato stew 🌱 🍷

36€

Chili sin carne 🌱 🍷  
served with rice

36€

Veggie pad Thai 🌱 🍷  
contain gluten free noodles  
soy, nuts

36€

Coconut quinoa risotto 🌱 🍷  
with pine nuts & raisins  
nuts

38€

Chia pudding 🌱 🍷  
with almond milk & fresh fruits in a glass

17€

Chickpeas chocolate mousse 🌱 🍷  
served in a glass

19€

Coconut milk panna cotta 🌱 🍷  
with berries in a glass

17€

Fondant chocolate 🌱 🍷  
with fresh berries

16€

Raspberry cheesecake 🌱 🍷  
nuts

16€

## Sweets





## Soups



WORLD OF FOOD

Asian

Cold dishes

Sushi   sashimi   maki   california roll (per piece) <i>mention any possible allergens</i>	5€
Edamame 	18€
Chicken Thaï salad  <i>fish, shellfish, mollusc, soy, nuts, sesame</i>	32€
Shrimp Thaï salad  <i>fish, shellfish, mollusc, soy, nuts, sesame</i>	36€
Fried spring roll - Nem <i>with shrimps or chicken (2 pcs)</i> <i>dairy, gluten, egg, fish, shellfish, soy, nuts, sesame</i>	8€
Spring roll (per piece)  <i>with shrimps</i> <i>fish, shellfish, soy, nuts, sesame</i>	12€
Prawn tempura (2 pcs) <i>gluten, eggs, fish, shellfish, soy, nuts, sesame</i>	10€
Miso soup (per liter) <i>soy, fish, gluten</i>	34€
Tom Yang soup (per liter) <i>with shrimps</i> <i>fish, shellfish, mollusc, soy, gluten</i>	34€
Fried noodles with beef sate <i>gluten, eggs, soy, nuts, sesame</i>	42€
Fried noodles with prawns <i>with sesame in sweet &amp; sour sauce</i> <i>gluten, egg, fish, shellfish, soy, nuts, sesame</i>	42€





## WORLD OF FOOD

### Indian

Meat or vegetable  
samosa (per piece) 7€  
gluten, eggs, fish, shellfish, soy, nuts

Naan bread on request

### Tikka masala

Chicken dairy, shellfish, nuts 39€

Shrimps dairy, shellfish, nuts 39€

### Curry

Chicken dairy 39€

Lamb dairy 39€

Vegetables dairy 39€

### Biryani

Chicken dairy, nuts 43€

Lamb dairy, nuts 43€

Vegetables dairy, nuts 43€

### Poultry

Chicken tandoori dairy, nuts 37€

Chicken tikka dairy, nuts 37€

Butter chicken dairy, nuts 37€



### Arabic

Hot mezze (per piece) 8€  
Kebbe, fatayer, falafel, kefta, sambousek  
gluten, dairy, eggs

Pita bread (5 pieces per bag) 6€  
gluten

Fattoush salad 18€  
gluten, sesame

Authentic Lebanese tabbouleh 24€  
gluten

### Cold dishes

Baba Ghanouj dairy, sesame 18€

Hummus sesame 18€

Labneh dairy 18€

Stuffed wine leaves (Warak Enab) 3 pieces 15€

Grilled meat mix 56€

Tajine (chicken or lamb) 48€  
served with vegetables

### Hot dishes

Royal couscous 56€  
with lamb, chicken, sausages & semolina  
gluten

Baklava (per piece) on request  
gluten, dairy, eggs, soy, nuts, sesame

Medjoul dates on request

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## BREAKFAST MENU

### EAT BREAKFAST ...

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

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

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

Mixed cereals 🌱 8€  
gluten

Fruit salad 🌱🍷 16€

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

Muffin or brownie 4,50€  
gluten, dairy, eggs, nuts

Cookie 4€  
gluten, dairy, eggs, nuts

Bread roll or Fusette  
(small size bread pce) 🌱 1.90€  
gluten, sesame

Baguette (whole size) 🌱 3,10€  
gluten

Cold  
dishes

Pastries

## BREAKFAST MENU

### ... TOGETHER IN A PLANE

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

Hot  
dishes

Breakfast mini sausage 🍷 10€

Grilled bacon 🍷 10€

Grilled tomato 🌱🍷 8€

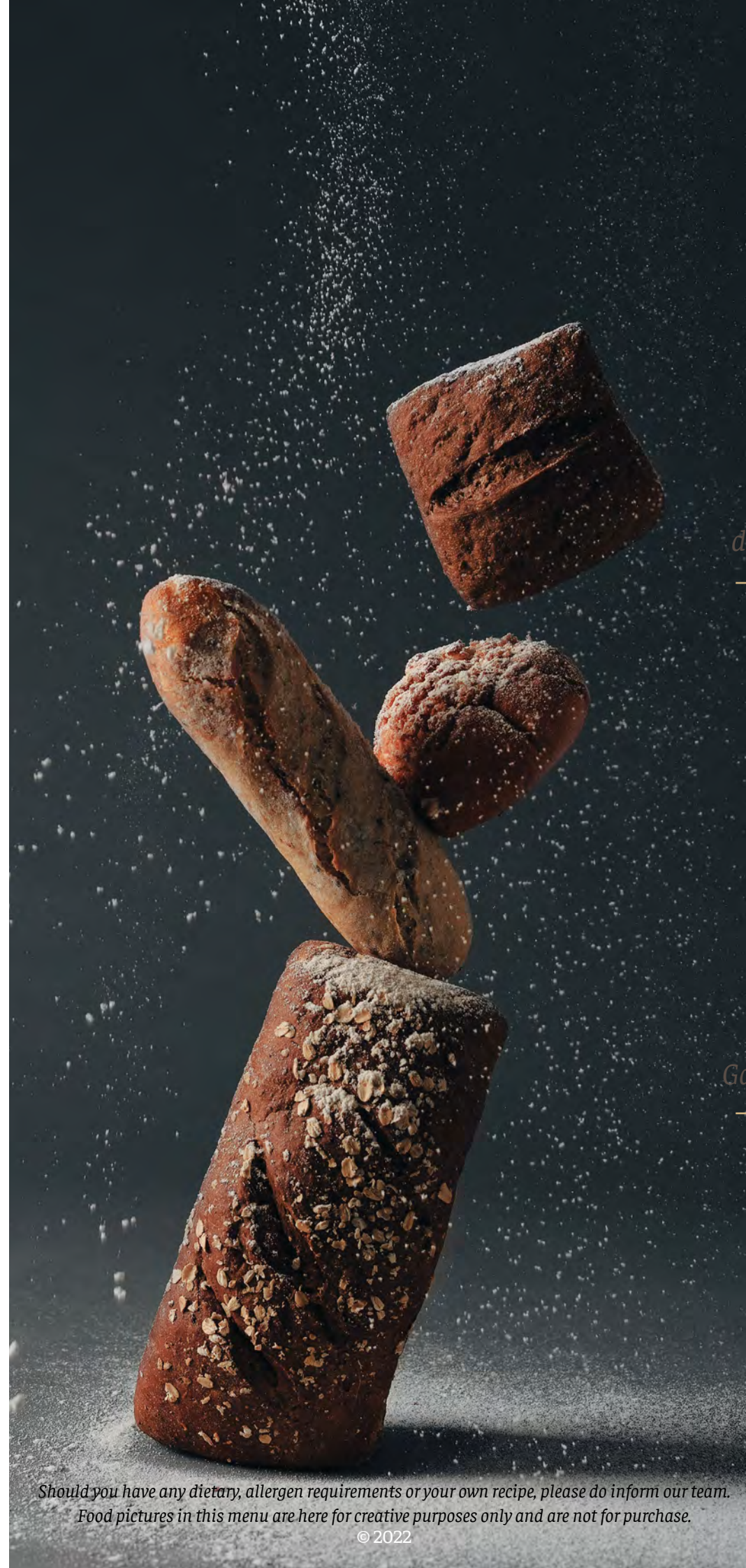
Baked beans 🌱🍷 8€

Sautéed or grilled mushrooms 🌱🍷 10€

Hash brown potatoes 'roastie' 🌱 8€  
gluten

Sautéed spinach with garlic 🌱🍷 10€

Garnish



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Breakfast



French toast with berries  
*dairy, gluten, eggs* 15€

Crepes  
*with strawberries & maple syrup*  
*gluten, dairy, eggs* 12€

Scrambled eggs   
*with tomato & mini sausages*  
*made with 2 eggs*  
*dairy, eggs* 14€


Omelette   
*with potato roasties & mushrooms*  
*made with 2 eggs*  
*eggs* 14€

Muffin  
*gluten, dairy, eggs, nuts* 4,50€

Brownie  
*gluten, dairy, eggs, nuts* 4,50€

Cookies selection  
*gluten, dairy, eggs, peanuts, nuts* 8€

Strawberry crepes roll (2 pieces)  
*gluten, dairy, eggs* 10€

Mini fresh fruits skewers   
3 pieces 12€

Eclair  
*gluten, dairy* 12€

Desserts



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

Snacks



Mini wraps (2 pieces)  
*gluten & possibly some others (specify if any)* 10€

Mini triangle sandwiches (4 pieces)  
*gluten & possibly some others (specify if any)* 12€

Vegetable sticks    
*carrot & cucumber with hummus* 14€

Lunch/  
Dinner





Spaghetti  
*with Bolognese sauce*  
*gluten, eggs* 18€

Chicken goujon, country potato  
*with dipping sauces*  
*gluten, dairy* 18€

Fish & chips  
*dairy, gluten, fish* 20€

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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» fresh juice   bread rolls   French pastries   yogurt fruit salad   butter   jams cold main course or hot main course	45€
Snacking «Chef's choice» sandwich baguette muffin   chocolate bar   fruit beverage 330ml can	32€
Lunch Dinner «Chef's choice» starter cold or hot main course with a side dish cheese with bread & butter   dessert	45€

VIP

Breakfast «Chef's choice» Orange juice   bread rolls   French pastries yogurt   fruit salad   butter   jam & honey cold main course (meat cold cuts with sliced cheese) or hot main course (omelette or scrambled eggs with a side dish)	55€
Lunch Dinner «Chef's choice» starter or salad cold or hot main course (fish or meat) with a side dish cheese with bread & butter   dessert	80€

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   melon	22€
Grape   pineapple   tomato	30€
Apple   pear   carrot	36€
Red berries	44€
Mango	60€
Multifruits cocktail	36€

Green detox juice 500ml   <i>celery</i>	20€
Beetroot & carrot detox juice 500ml	20€

#### Smoothies

Exotic smoothie   <i>possibility celery</i>	36€
Red smoothie	36€
Green smoothie	36€

Lemon & mint detox water 1L	17€
Lemon, mint & cucumber detox water 1L	19€

#### 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

#### Water

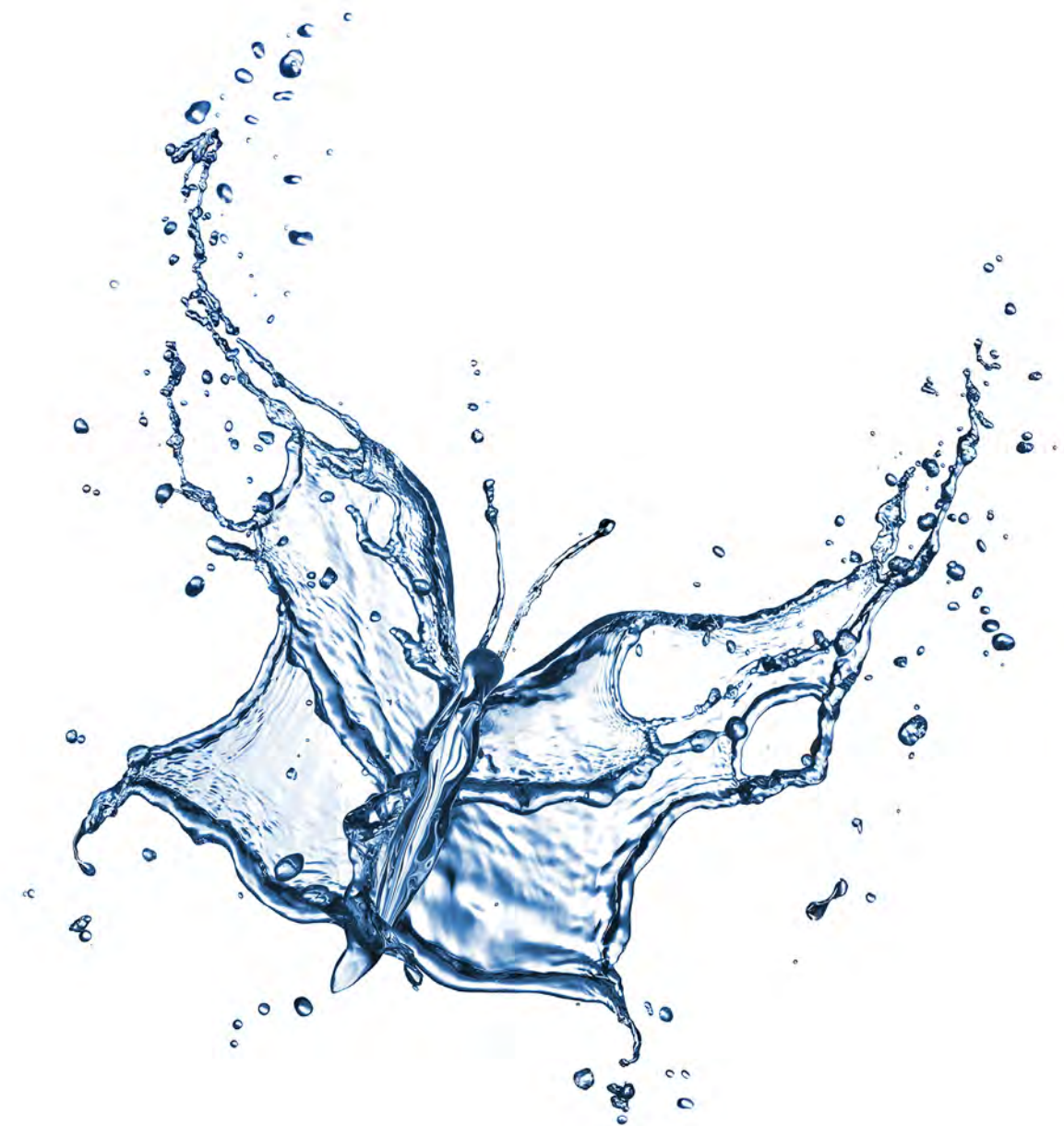
##### Sparkling water

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€
Dry ice 1kg	16€





## CELLAR

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### 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*

WINES (OTHER VINTAGE AND 'GRAND CRUS') & SPIRITS  
ARE AVAILABLE ON REQUEST.  
LET US KNOW AND WE WILL DO OUR VERY BEST TO FIND IT.



## CONCIERGERIE

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### 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 preferred 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*



*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.*



## 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 20 150)  
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 15% of the total invoice. 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 70 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 110 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*

#### **OPERATION DEPARTMENT**

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#### **COMMERCIAL DEPARTMENT**

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#### **ACCOUNTING DEPARTMENT**

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