

CATERING

SERVICE

QUALITY

# In-flight Menu

AÉRO

AERO GASTRONOMIE

Serving Taste and Quality



# Aero Gastronomie



AN INVITATION TO A JOURNEY OF TASTE.



At Aero Gastronomie, we believe that exceptional travel demands an equally exceptional culinary experience. Based in the heart of Paris, we bring the artistry and prestige of French gastronomy to the skies, offering a bespoke menu designed for the world's most discerning private jet clientele.

Our commitment is to an unparalleled standard of quality, using only the finest seasonal, organic, and locally-sourced ingredients. Every dish is a masterpiece, meticulously prepared by our Michelin-trained chefs to ensure a seamless and memorable dining experience at 40,000 feet.



# Sommaire

I. **Morning Delights** Hot Breakfast, Cold & Continental Breakfast, Fresh Juices

II. **The Art of the Prelude** Canapés & Hors d'Oeuvres Soups & Salads Artisan Sharing Platters

III. **Culinary Masterpieces** Ocean's Harvest (Seafood) Prime Cut (Beef & Lamb) From the Farm (Poultry & Game) Garden's Bounty (Vegetarian)

IV. **From Abroad** Cucina Fabulosa (Italian) Washoku (Japanese) Saffron & Spice (Indian)

V. **The Perfect Accompaniment** Gourmet Sides & Sandwiches

VI. **Sweet Epilogues** Exquisite Desserts

VII. **For the Little Ones** Children's Menu

VIII. **For the Journey** Artisan Breads, Pastries & Snacks

IX. **The Bespoke Experience** Special Requests & Contact





# I. Morning Delights

HOT BREAKFAST



COLD & CONTINENTAL BREAKFAST



FRESH JUICES





## HOT BREAKFAST

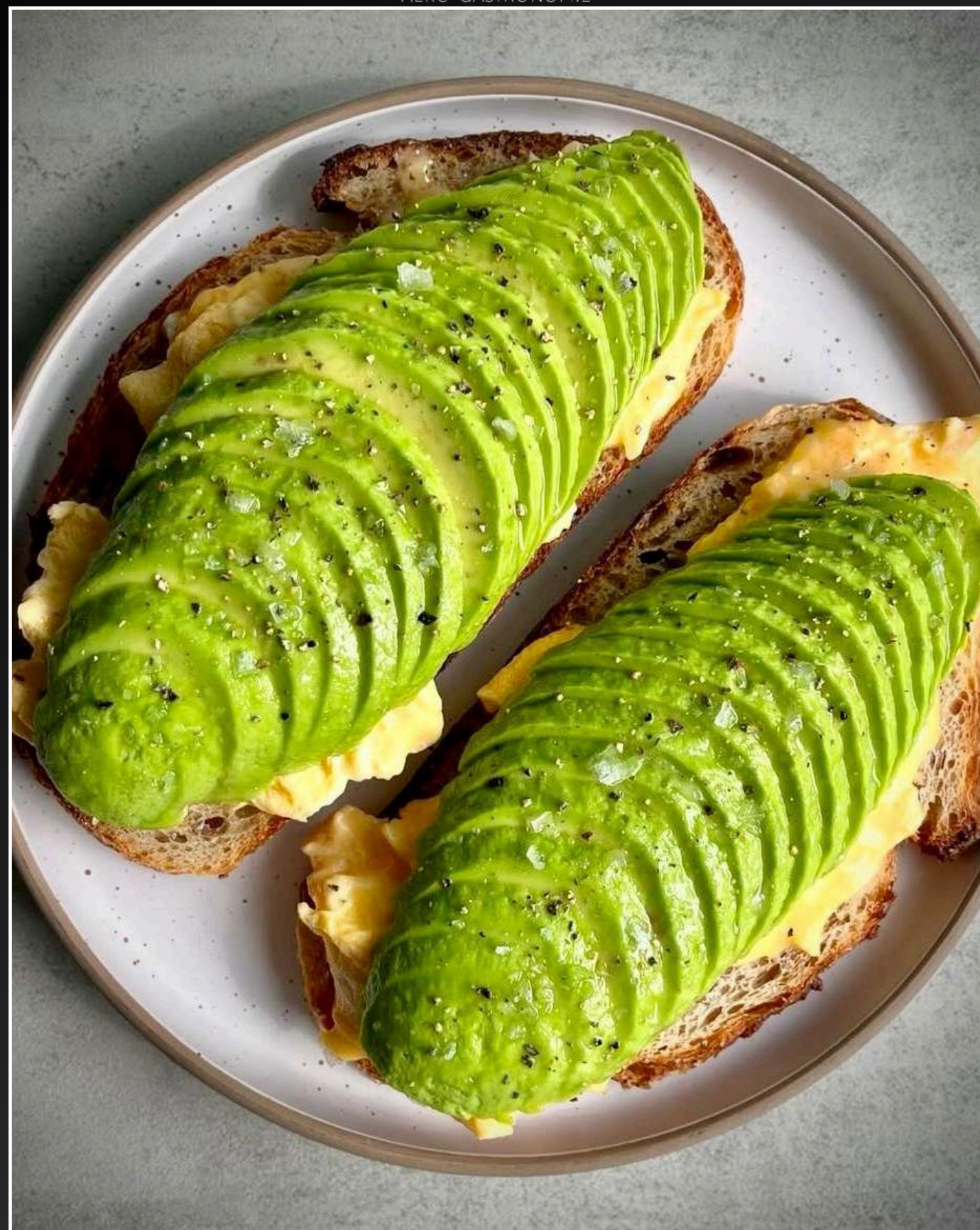


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- **Signature Croque Monsieur:** Parisian ham and Comté cheese on brioche bread, topped with a delicate béchamel and a perfectly fried quail egg. Served with a side of truffle-infused breakfast potatoes.
- **Smoked Salmon & Caviar Scramble:** Organic, free-range eggs softly scrambled with fine herbs, topped with Norwegian smoked salmon, a dollop of crème fraîche, and a generous spoonful of Oscietra caviar.
- **Wild Mushroom & Truffle Omelette:** A fluffy three-egg omelette filled with sautéed wild chanterelles and morels, finished with freshly shaved black truffle.
- **Steak & Eggs Bordelaise:** A petit filet mignon seared to perfection, served with two eggs over easy, and a rich, shallot-and-red wine Bordelaise sauce.
- **Breakfast Burrito** Scrambled eggs, bacon, sausage, breakfast potatoes, cheddar & jack cheese. Salsa & Sour Cream served on the side. \*\*Vegetarian option also available\*
- **Quiche Individual size**, with side mixed green salad or grilled tomatoes. -Tomato, basil, mozzarella - Spinach, pine nuts, feta -Mushroom, scallion, gruyere - Zucchini, bacon, swiss -Ham, sausage, bell pepper, cheddar - Quiche Lorraine
- **Omelette With breakfast potatoes**, or grilled tomatoes, choice of breakfast meat, with muffins & condiments. -Ham, onion, bell pepper, cheddar - Mushroom & cheddar -Herbs, tomato & goat cheese -Pico de gallo, avocado, cheddar -Spinach, tomato, Kalamata olive, feta -Spinach & feta -Grilled vegetable







- **Parisian Breakfast Assortment:** A basket of freshly baked mini croissants, pain au chocolat, and pain aux raisins. Served with Normandy butter, a selection of artisanal jams, and local honey.
- **Seasonal Fruit Platter:** A vibrant arrangement of exotic and seasonal fruits, including mango, passion fruit, fresh figs, and ripe berries, accompanied by a light lime and mint syrup.
- **Yogurt & Granola Parfait:** Layers of creamy Greek yogurt, homemade toasted almond and oat granola, and a compote of poached Mirabelle plums.
- **Organic Chia pudding** - Mango, passion fruit, berries or coconuts Organic Bircher muesli
- **Home-made fruit yoghurt** - Berries, coco & vanilla, passion fruit or mango
- **Avocado Toast** : Buffala tartine - Avocado, tomatoes, fresh buffala & basil  
Salmon tartine - Smoked salmon, dill cream cheese, avocado & radish Organic  
eggs tartine - Fried egg, avocado, leaves & pinenuts
- **Salmon Platter:** Selection of smoked Salmon Served with: Froamed Cream, Chives, Lemon & blinis
- **Cold Cut Meat Platter:** Selection of Roast Beef, Turkey & Chicken served wiht Bread & Sauce





## FRESH JUICES



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- **CLASSIC FRESH JUICES:** Orange Grapefruit Carrot Watermelon Pineapple / Grappes Mango / Kiwi / Melon / Strawberry / Pomegranate/ Lemon (25cl) / Ginger
- **MIXED FRUIT JUICE:** Carrot, apple & ginger / Mango & passion fruit / Exotic mix / Apple, carrot & celery / Grapefruit & orange Orange, apple & raspberry
- **DETOX JUICE:** Green detox Cucumber, green apple, spinach & lime / Earth detox Celery, spinach, apple, cucumber & ginger / Full organic detox Beetroot, lemon, ginger & apple
- **DETOX WATER:** Cucumber detox Cucumber, lime & mint / Strawberry detox strawberry, orange & basilic / Blueberry detox Blueberry & pomelo ...
- **SMOOTHIES** Mango Madness Fresh mango, lime, vanilla, ginger / Coco mango Coco water, banana, mango, vanilla / Fresh & tasty Kiwi, basil, banana, lime, ginger / Pink smoothie Strawberry, banana, orange & kiwi / Berries smoothie / Exotic smoothie / Kiwi , lemon & mint Strawberry Strawberry, orange & basil





# II. The Art of the Prelude

CANAPÉS & HORS D'OEUVRES



SOUPS



SALADS



ARTISAN SHARING PLATTERS







- **Foie Gras Terrine with Fig Confit:** A smooth terrine of duck foie gras, served on a crisp crostini with a sweet fig confit and a touch of Fleur de Sel.
- **Lobster & Mango Ceviche Spoons:** Delicately diced lobster and ripe mango, tossed in a citrusy aji amarillo vinaigrette with fresh coriander.
- **Tuna Tataki with Yuzu Ponzu:** Seared ahi tuna, thinly sliced, with a light and fragrant yuzu ponzu sauce and a sprinkle of toasted sesame seeds.
- **Blinis with Smoked Salmon and Dill Crème Fraîche:** Miniature blinis topped with premium smoked salmon, a dollop of fresh crème fraîche, and a sprig of dill.
- **Seared Scallops with Saffron Risotto:** A single, large sea scallop pan-seared to a golden crust, served on a small spoonful of creamy saffron risotto.
- **Gourmet Bruschetta Trio:** A selection of toasted baguette slices with three toppings: heirloom tomato and fresh basil, wild mushroom and goat cheese, and artichoke heart with lemon zest.
- **Prosciutto-Wrapped Asparagus:** Tender blanched asparagus spears wrapped in thin slices of San Daniele prosciutto.
- **Caprese Skewers:** Cherry tomatoes, fresh buffalo mozzarella, and basil leaves drizzled with a balsamic glaze.

OUR CANAPÉS ARE MADE EXCLUSIVELY WITH FRESH PRESTIGIOUS  
PRODUCTS SUCH AS KING CRAB, HEART OF SMOKED SALMON, FOIE GRAS...





## SOUPS



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*ALL OUR SOUP & VELOUTE ARE HOME-MADE, WITH FRESH VEGETABLES*

- **Classic French Onion Soup:** Rich beef and onion broth, topped with a crouton and a thick layer of melted Gruyère cheese.
- **Chilled Avocado and Cucumber Soup:** A refreshing, creamy, and light soup, perfect as a starter, finished with a sprig of fresh dill.
- **Lobster Bisque:** A velvety, rich, and intensely flavoured soup made with lobster stock, cream, and a hint of cognac.
- **Thai veggies chicken noodle soup :** Chicken broth, Shredded Chicken breast  
Thin noodles Fresh ginger and garlic, Thai curry paste
- **Classic Veloute :** Pumpkin / Brocoli / Cauliflower / Wild mushroom / Green asparagus / Garden pea / Tomato & basil / 7Vegetable / Leek & Potatoes

*IF YOU DONT SEE YOUR FAVOURITE SOUP:  
FEEL FREE TO SHARE YOUR RECIPE & WE WILL MAKE IT*







- **Burrata Salad:** Creamy burrata cheese on a bed of rocket and baby spinach, with roasted cherry tomatoes, toasted pine nuts, and a balsamic reduction.
- **Roasted Beetroot & Goat Cheese Salad:** A colourful salad of roasted golden and red beets, crumbled goat cheese, and candied walnuts on a bed of arugula, with a lemon vinaigrette.
- **Artichokes vegan salad** Raw or grilled artichok, rucola, roasted pine nuts, edmame, cherry tomatoes
- **Superfood Salad:** cooked quinoa, cooked chickpeas, chopped cucumber, cherry tomatoes, shredded carrots, chopped walnuts or almonds, pomegranate seeds avocado & Dijon Mustard Vinaigrette
- **Caesar Chicken / King prawns / Lobster / Chicken tandoori** Heart of romaine, quail egg, vintage parmesan, croutons. Caesar dressing
- **Nicoise Royale** (Sliced red tuna steak) / Regular Tuna, cherry tomatoes, radish, sweet pepper, eggs, olives & anchovies. French dressing
- **Greek** Cucumber, cherry tomatoes, red onions, sweet pepper, radish, olives & feta cheese. Greek dressing
- **Seafood Salad** Organic prawns, grilled scallops, octopus & sauted calamare, japanese salad. French dressing

IF YOU DONT SEE YOUR FAVOURITE SALAD:  
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## ARTISAN SHARING PLATTERS



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- **French Charcuterie Board:** A selection of fine cured meats including saucisson sec, jambon de Bayonne, and rosette de Lyon. Served with cornichons, stone-ground mustard, and sliced baguette.
- **Exquisite Cheese Board:** A curated selection of three artisanal French cheeses (Camembert, aged Comté, and Roquefort). Served with fig jam, walnuts, grapes, and crackers.
- **Deluxe Seafood Plateau:** A tiered platter of freshly shucked oysters, chilled jumbo prawns, lobster claws, and king crab legs, served with cocktail sauce and lemon wedges.
- **Mediterranean Meze:** A vibrant assortment of hummus, tzatziki, baba ghanoush, dolmas, marinated olives, and toasted pita bread.
- **Crudites & Dips** Baby carrot, radish, sugar snap, cucumber, sweet pepper, cherry tomatoes, mini fennel Dips: Home-made guacamole, Hummus or Chili sauce
- **Gourmet Seafood** King crab, 1/2 Lobster, wild king prawns, grilled scallops, Calamare Garnish: Lemon & selection of sauce
- **Smoked Fish** Selection of smoked fish Served with: Lemon & blinis
- **Mix Fish & Seafood** A selection of smoked fish, Wild king prawns, clamare & scallops





# III. Culinary Masterpieces

OCEAN'S HARVEST  
(SEAFOOD)



PRIME CUT  
(BEEF & LAMB)



FROM THE FARM  
(POULTRY & GAME)



GARDEN'S BOUNTY  
(VEGETARIAN)







- **Roasted Sea Bass with Lemon Beurre Blanc:** A fillet of wild-caught sea bass, roasted with fresh thyme and rosemary, finished with a classic, velvety lemon beurre blanc.
- **Grilled Lobster Tail with Garlic-Herb Butter:** A Thermidor lobster tail, grilled to tender perfection, basted with a rich garlic and parsley butter.
- **Pan-Seared Halibut with Fennel Puree:** A thick cut of halibut, pan-seared and served over a silky fennel and potato puree with a drizzle of virgin olive oil.
- **Black Miso Cod** with Sesame bok choy, shitake broth, pink ginger
- **Pan Fried Monkfish:** Monkfish cheek scampi, straw vegetables, asian fish broth
- **Seared Salmon Fillet:** with Braised fennel and herb gnocchi
- **Pan Seared Scallops:** With Potato, herb butter sauce
- **Royale seafood stew,** like a “bouillabaisse” Lobster, cod fish, scallops & musse
- **Red tuna steak or tataki:** With Roasted asparagus & Creamy Mash potatoes





## PRIME CUT (BEEF & LAMB)

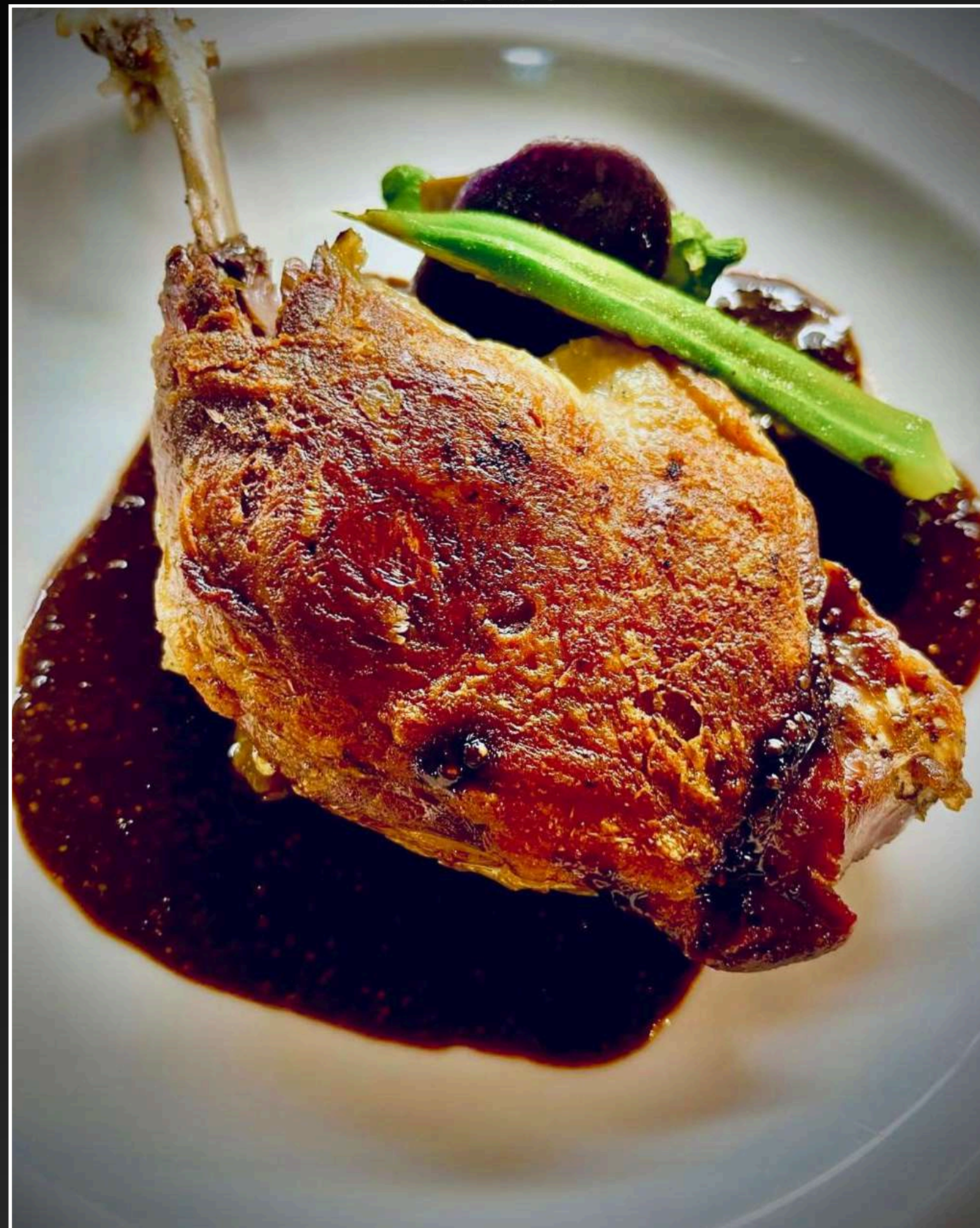


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- **Filet Mignon Rossini:** A tender, center-cut filet mignon, pan-seared and topped with a slice of pan-seared foie gras and a drizzle of rich Madeira sauce.
- **Herb-Crusted Rack of Lamb:** A rack of lamb, crusted with a blend of Dijon mustard and fine herbs, roasted to a perfect medium-rare. Served with a rosemary jus.
- **Wagyu Beef Medallions:** Seared Japanese A5 Wagyu medallions, known for their exquisite marbling, served with a simple pan sauce to highlight the beef's natural flavour.
- **Japanese beef satay:** Black Angus beef, cooked with nuts, coriander & japonese spices
- **Black Angus beef burger:** with Roasted herb french Fries, a fresh arugula salad with balsamic glaze
- **Grilled Lamb Chops:** with Crushed olive new potatoes, chargrilled aubergine and courgette, rosemary jus
- **Slow Cooked Beef:** with Wild mushroom and pearl barley risotto and tender stem broccoli







- **Duck Confit with Cherry Reduction:** A crispy, slow-cooked duck leg, served with a tangy-sweet cherry reduction.
- **Corn-Fed Chicken with Morels:** A succulent, free-range chicken breast, pan-roasted and served with a luxurious creamy morel mushroom sauce.
- **Roasted Quail with Truffled Jus:** A whole roasted quail, stuffed with a delicate bread and herb stuffing, served with a light truffle-infused jus.
- **Poussin Chicken** with Spicy sauce, sautéed potatoes, mixed leaf salad
- **Traditional Coq au Vin** with Savoy cabbage, sautéed mushrooms, roasted turned potatoes
- **Shish Tawook** Chicken skewers marinated in lemon and olive oil
- **Chicken Breast** Fricassee of vegetables, charlotte potatoes
- **Chicken Supreme** with White wine, mashed potato, chicken breasts, dijon mustard,





## GARDEN'S BOUNTY (VEGETARIAN)



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- **Wild Mushroom and Asparagus Risotto:** A creamy Arborio rice risotto, stirred with sautéed wild mushrooms, fresh asparagus tips, and a touch of Parmesan.
- **Roasted Vegetable Napoleon:** Layers of grilled eggplant, zucchini, red bell pepper, and roasted tomato, stacked and drizzled with a balsamic glaze.
- **Cauliflower Steak with Caper Vinaigrette:** A thick-cut cauliflower steak, pan-seared to a golden brown and topped with a bright lemon and caper vinaigrette.
- **Vetagarian Thai Curry (Red or Green)** served with Basmati Rice
- **Butternut squash and chickpea tagine** served with saffron couscous
- **Vegatarian Lasagna**
- **Falafel Vegetables balls**
- **Mixed Vegetable stir fry & tofu**
- **Quinoa Risotto** with pine nuts and raisins





# IV. From Abroad

CUCINA FABULOSA  
(ITALIAN)



WASHOKU  
(JAPANESE)



SAFFRON & SPICE  
(INDIAN)





## CUCINA FABULOSA (ITALIAN)

- **Tricolore Salad:** A beautiful and fresh salad featuring vibrant slices of tomato, creamy mozzarella, and ripe avocado. Drizzled with a light vinaigrette, it's a simple, elegant starter that represents the colors of the Italian flag.
- **Prosciutto e Melone:** A timeless Italian appetizer featuring thinly sliced, savory prosciutto crudo paired with sweet, juicy cantaloupe melon. The perfect balance of salty and sweet.
- **Caprese Salad** A simple and elegant salad featuring thick slices of fresh mozzarella and ripe tomatoes, layered with fresh basil leaves. Drizzled with extra virgin olive oil and a touch of salt.



- **Wild Mushroom Risotto** A creamy and decadent risotto made with Arborio rice, a medley of sautéed wild mushrooms, and a touch of Parmesan cheese. Finished with a hint of truffle oil for an earthy flavor.
- **Lasagna Bolognese:** Classic beef lasagna with layers of rich meat sauce, creamy béchamel, and fresh pasta sheets, topped with melted mozzarella and Parmesan.
- **Vegetarian Lasagna:** A hearty and flavorful lasagna with layers of pasta, ricotta, spinach, and roasted vegetables in a light tomato sauce.
- **Pasta Selection:** Bolognese, Meatballs, Pesto, Carbonara, al Pomodoro, Penne all'Arrabbiata...
- **Pizza Selection:** Marinara, Quattro Formaggi, Diavola, Quattro Stagioni., Pepperoni, Margharita.....





## WASHOKU (JAPANESE)



- **Miso Soup** A light and savory soup made with dashi stock and miso paste, garnished with silken tofu, seaweed, and green onions.
- **Chicken Karaage** Crispy and juicy Japanese fried chicken, marinated in a flavorful blend of soy sauce, ginger, and garlic.
- **Gyoza (Potstickers)** Pan-fried dumplings filled with a savory mix of ground pork and vegetables, served with a soy-based dipping sauce.
- **Sushi & California Rolls Selection:** *Maki, Nigiri, Uramaki, Sashimi* ie: Salmon, Red Tuna, Spicy Tuna Roll .....



- **Beef Satay Skewers** Tender grilled beef skewers marinated in a savory-sweet sauce, served with a side of steamed rice.
- **Chicken Katsu** Crispy fried chicken cutlet served with a tangy katsu sauce and a side of steamed rice and salad.
- **Teriyaki Salmon** Pan-seared salmon fillet glazed with a sweet and savory teriyaki sauce, served with steamed vegetables and rice.
- **Shrimp Tempura Roll** A delicious roll featuring crispy shrimp tempura, avocado, and cucumber, drizzled with a sweet eel sauce.
- **Shrimp and Vegetable Tempura** A classic Japanese dish of lightly battered and fried shrimp and assorted vegetables like sweet potato, broccoli, and mushrooms. Served with a savory dipping sauce.



## SAFFRON & SPICE (INDIAN)

- **Samosas (Vegetarian)** Crispy fried pastries filled with a savory mixture of spiced potatoes and peas. Served with a tangy tamarind chutney.
- **Paneer Tikka (Vegetarian)** Cubes of soft cottage cheese marinated in a yogurt and spice blend, grilled to perfection with bell peppers and onions.
- **Chicken Tikka** Succulent boneless chicken pieces marinated in yogurt and a fragrant blend of Indian spices.
- **Onion Bhaji (Vegetarian)** Deep-fried fritters made from sliced onions coated in a spiced chickpea flour batter. A popular and crispy appetizer.
- **Seekh Kebab** Minced meat, lamb or chicken, seasoned with herbs and spices, molded onto skewers, and grilled.



- **Chicken Biryani** A fragrant and flavorful rice dish cooked with marinated chicken, saffron, and a blend of aromatic spices.
- **Butter Chicken** Tender chicken pieces simmered in a rich, creamy tomato-based sauce with butter and a blend of aromatic spices.
- **Lamb Rogan Josh** A fragrant and classic Kashmiri curry with tender lamb pieces cooked in a rich, onion and tomato gravy.
- **Vegetable Korma (Vegetarian)** A rich and creamy curry with a variety of mixed vegetables, nuts, and spices in a delicate, sweet gravy.
- **Dal Tadka (Vegetarian)** Yellow lentils cooked until soft and then tempered with spices, garlic, and cumin in a sizzling oil.
- **Chana Masala (Vegetarian)** A hearty and spicy dish of chickpeas cooked in a flavorful onion and tomato sauce.



# V. The Perfect Accompaniment

GOURMET SIDES



SANDWICHES & PLATTER





## GOURMET SIDES

- **Truffle Mashed Potatoes:** Yukon Gold potatoes, whipped with cream and butter, and finished with fragrant black truffle oil.
- **Green Bean Almondine:** Crisp, blanched haricot vert tossed in brown butter with toasted slivered almonds.
- **Asparagus Spears with Hollandaise:** Steamed green asparagus spears, served with a classic, tangy hollandaise sauce.
- **Rosemary Roasted Baby Potatoes:** Small baby potatoes, roasted until golden and crispy with fresh rosemary, garlic, and sea salt.
- **Saffron Basmati Rice:** Light and fluffy Basmati rice, cooked with threads of saffron for a beautiful colour and aroma.



## SANDWICHES & PLATTER

- **Finger Sandwiches:** Smoked Salmon & Cream Cheese / Cucumber & Mint / Egg Salad Classic / Tuna Cucumber / Ham & Cheese....
- **Traditional Baguettes:** Prosciutto & Mozzarella / Roast Beef & Horseradish / Roasted Vegetables / Ham & Emmental / Chicken Mayo...
- **Club Sandwiches** Classic Club roasted chicken, crispy bacon / Turkey & Avocado Club / Grilled Halloumi Club (Vegetarian)





# VI. For the Little Ones



- **Mini Chicken Skewers:** Tender grilled chicken skewers, served with steamed carrots and peas and a side of mild yogurt dip.
- **Macaroni & Cheese:** Creamy homemade mac and cheese with a mild cheddar sauce and a crunchy breadcrumb topping.
- **Mini Beef Sliders:** Two small beef patties on soft brioche buns with a slice of mild cheese.
- **Fish & Chips:** Crispy baked fish fingers with sweet potato fries and a side of ketchup.
- **Fresh Fruit Skewers:** A colourful and healthy skewer of melon, grapes, strawberries, and banana.
- **Pizza Selection:** Marinara, Quattro Formaggi, Diavola, Quattro Stagioni., Pepperoni, Margharita.....



# VI. Sweet Epilogues

EXQUISITE DESSERTS







- **Chocolate Lava Cake** with Raspberry Coulis: A warm, decadent chocolate cake with a molten center, served with a tart raspberry coulis and a dusting of powdered sugar.
- **Tarte Tatin with Crème Fraîche**: A classic French upside-down apple tart with caramelized apples and a buttery pastry crust, served with a spoonful of crème fraîche.
- **Crème Brûlée**: A rich, vanilla-bean custard with a perfectly caramelized sugar crust.
- **Lemon and Lavender Panna Cotta**: A silky, light lemon and lavender panna cotta, served with a shortbread cookie.
- **Assiette of Miniature Desserts**: A chef's selection of three miniature versions of our signature desserts.
- **Classic Tiramisù**: A rich and creamy dessert featuring layers of coffee-soaked lady fingers and a light mascarpone cream, dusted with cocoa powder.
- **Miniature Macarons**: A vibrant assortment of authentic Parisian macarons with flavours like pistachio, raspberry, and salted caramel.





SNACK & PASTRIES



# VIII. For the Journey



- **Miniature Macarons:** A vibrant assortment of authentic Parisian macarons with flavours like pistachio, raspberry, and salted caramel.
- **Artisanal Chocolate Truffles:** A selection of hand-rolled dark and milk chocolate truffles.
- **Savory Nut Mix:** Toasted almonds, cashews, and pecans seasoned with herbs and sea salt.
- **Fruit & Nut Bars:** Homemade energy bars with oats, dried cranberries, and a mix of nuts.





# VIII. The Bespoke Experience

AT AERO GASTRONOMIE, OUR MENU IS MERELY A STARTING POINT. WE SPECIALIZE IN CREATING CUSTOM CULINARY EXPERIENCES TO MEET YOUR PASSENGER CULINARY DESIRE. FEEL FREE TO CONTACT US TO DISCUSS YOUR IN-FLIGHT REQUIREMENT



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