



**AIR CULINAIRE**  
Worldwide®  
*Redefining In-flight Catering<sup>SM</sup>*

*What is your  
culinary mood?*

PRESENTING  
*Lifestyle*  
**MENUS**  
PARIS, FRANCE  
2017





*Redefining In-flight Catering<sup>sm</sup>*

# THE ART OF LIVING IS POSITIVE EATING

*Inspired by human emotion and fine art, the Air Culinaire Worldwide Paris Lifestyle Menu was designed to accentuate various ways of living. The key to pleasurable eating is experiencing food that fits your state of mind. Whether your passengers are artistic, energetic, cultured, productive or inspired by the beat of urban life, we have hand-crafted selections to fit these influences and more.*

*Our high-end, yet eclectic, menu offers cuisines from around the world, with heavy influence from French culture. Only the finest ingredients and techniques are used to breathe life into this style of cooking.*

*We believe that everyone should not just aim to live well, but that you should eat well, too. Let your emotions guide you on your culinary journey.*





# AIR CULINAIRE WORLDWIDE

## *Lifestyle Menu Index*

Classic.....	10-17
Artistic.....	18-21
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Urban.....	30-33
Productive.....	34-37
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# Lifestyle Menu Index

## APPETIZERS

Fish Pie 16,94 €	page 12	allergens: gluten, milk, eggs, fish
Fois Gras 22,99 €	page 12	allergens: gluten, nuts
Prawn in A Bavarian Cream 12,10 €	page 12	allergens: crustaceans, milk
Salmon Gravlax Mille-feuille 9,68 €	page 12	allergens: gluten, milk, eggs, fish

## STARTER SALADS

Hawaiian Salad 15,73 €	page 12	allergens: fish, crustaceans
Lobster & Shrimp Salad 27,83 €	page 12	allergens: crustaceans, sulfites
Red Mullet & Ratatouille 13,31 €	page 12	allergens: gluten, fish, celery
Scallops Salad 16,94 €	page 12	allergens: milk, molluscs
Seaweed & Vegetables Salad 12,10 €	page 12	allergens: sesame
The Classics 16,94 €	page 12	allergens: eggs (Caesar /Niçoise), milk (Caesar/Greek), fish (Niçoise)

## BREAKFAST

American 51,70 €	page 13	allergens: gluten, nuts, milk, eggs, soy
Continental 52,03 €	page 13	allergens: gluten, milk, eggs, soy
English 50,60 €	page 13	allergens: celery, sulfites
Parisian Bistro 34,10 €	page 13	allergens: gluten, milk, eggs, soy
Vegan 44 €	page 13	allergens: gluten, nuts, peanuts

## DESSERTS

Cupcakes 7,26 €	page 33	allergens: gluten, milk, eggs, soy
Homemade Crumble 9,68 €	page 33	allergens: gluten, milk, eggs
Le Barbade 17,60 €	page 14	allergens: gluten, milk, eggs, soy, nuts
Le Carré Passion 17,60 €	page 14	allergens: gluten, milk, eggs, nuts
Le Noumea 17,60 €	page 14	allergens: nuts, milk, eggs
Tarte Chocolat 17,60 €	page 14	allergens: gluten, nuts, milk, eggs, soy
Tarte Citron 17,60 €	page 14	allergens: gluten, nuts, milk, eggs

Available through May 2018

## MAIN COURSES

Beetroot & Mushroom Masala 12,10 €	page 20	allergens: none
Beef Stroganoff 18,15 €	page 25	allergens: milk, sulfites
Blanquette De Veau 25,41 €	page 24	allergens: celery, gluten, milk
Bouillabaisse 30,25 €	page 24	allergens: gluten, milk, mustard, eggs, fish
Chicken or Lamb Tagine 14,52 €	page 24	allergens: none
Crusted Beef Filet 27,83 €	page 24	allergens: celery, gluten, milk, sulfites
Bortch 15,73 €	page 24	allergens: milk, sulfites
Fish Lasagna 18,15 €	page 29	allergens: gluten, milk, eggs, fish
Glazed Bourbon Brisket 14,52 €	page 25	allergens: celery, gluten, milk, soy
Homemade Sushi Platter 47,19 €	page 20	allergens: gluten, mustard, fish, sesame, soy, sulfites
Indian Dal 10,89 €	page 29	allergens: none
John Dory Fish 16,94 €	page 20	allergens: milk, fish
Lamb Biryani 27,83 €	page 25	allergens: nuts, milk
Lamb Noisette 32,67 €	page 24	allergens: gluten, mustard
Mellow Soups 15,73 €	page 28	allergens: celery, milk
Nasi Goreng 26,62 €	page 24	allergens: crustaceans, eggs, fish, soy
Open Salmon Aumônière 18,15 €	page 24	allergens: gluten, milk, fish
Poultry Ambrosia 18,15 €	page 21	allergens: none
Prawn Soup 20,57 €	page 21	allergens: glutens, crustaceans, fish, sesame, soy, sulfites
Red Mullet Filets 27,83 €	page 21	allergens: celery, gluten, fish
Rice & Herbs Duo 12,10 €	page 28	allergens: milk
Sea Urchin Cassolette 36,30 €	page 20	allergens: gluten, milk, eggs, molluscs
Tandoori Chicken 18,15 €	page 24	allergens: milk
Truffle Pot-Au-Feu 30,25 €	page 20	allergens: celery, gluten, fish
Veal Mille-Feuilles 30,25 €	page 20	allergens: celery, milk, eggs, sulfites
Wrapped Scallops in Spinash Leaves 29,04 €	page 20	allergens: celery, gluten, molluscs, fish

\*All non-halal meat products are procured from suppliers in France.  
All halal meat products are procured from suppliers in the United Kingdom.



# Lifestyle Menu Index

## HOT MEALS

Curry Sausage 12,10€	page 32	allergens: gluten, mustard, eggs, sulfites
Dumplings 27,83 €	page 33	allergens: gluten, crustaceans, eggs, fish, soy
Kefta 15,73 €	page 32	allergens: gluten
Pad Thai 19,36 €	page 33	allergens: gluten, crustaceans, molluscs, soy
Shish Tawook 12.10 €	page 32	allergens: gluten
Soft Shell Tacos 20,57 €	page 32	allergens: gluten, milk
Traditional Vietnamese Bún Bò Hue 20,57 €	page 33	allergens: gluten, crustaceans, eggs, fish, soy, sulfites

## SALADS

Beetroot & Goat Cheese 25,41 €	page 28	allergens: gluten, milk
Ceviche 16,94 €	page 32	allergens: fish
Lebanese Tabbuleh 25,41 €	page 29	allergens: gluten
Roasted Pumpkin & Beetroot Salad 25,41 €	page 28	allergens: gluten, nuts, milk
Royal Quinoa Salad 16,94 €	page 29	allergens: sulfites
Spring Salad 27,83 €	page 29	allergens: eggs, fish, sesame, sulfites
Sautéed Mixed Vegetables 8,47 €	page 28	allergens: none
Vegan Veggie Bowl 20,57 €	page 29	allergens: nuts, sesame, soy
Warldof Salad 25,41 €	page 21	allergens: nuts, milk, celery

## SANDWICHES

Bruschetta 22,99 €	page 32	allergens: gluten, milk
Club Sandwich 15,73 €	page 25	allergens: gluten, eggs, milk, fish, sulfites, mustard
Duck Burger 22,99 €	page 32	allergens: gluten, sesame, sulfites
Veggie Burger 18,15 €	page 33	allergens: gluten, milk, sesame, soy
Greek Gyro 15,73 €	page 32	allergens: gluten, milk
Pan-Bagnat Niçois 15,73 €	page 24	allergens: gluten, eggs, fish
Salmon & Avocado Stack 29,04 €	page 28	allergens: gluten, milk, eggs, fish, soy

Available through May 2018

## SIDES

Cocktail Sandwich Platter 8,47 €	page 37	allergens: gluten, milk, eggs
Fattoush Salad 8,47 €	page 16	allergens: gluten
Fruit Platter 12,10 €	page 37	allergens: none
Halal Cold Cuts Plate 25,41 €	page 36	allergens: milk, lupine, sulfites
Marinated Vegetables 8,47 €	page 16	allergens: none
Mellow Soups 15,73 €	page 36	allergens: celery, milk
Mixed Greens Salad 8,47 €	page 16	allergens: none
Pasta (Penne or Linguine) 8,47 €	page 16	allergens: gluten
Potato Salad 8,47 €	page 16	allergens: milk, eggs
Rice 8,47 €	page 16	allergens: none
Roasted/Sautéed Vegetables 8,47 €	page 16	allergens: none
Sautéed Potatoes 8,47 €	page 16	allergens: none
Smoked Salmon Plate 27,83 €	page 36	allergens: gluten, milk, eggs, fish

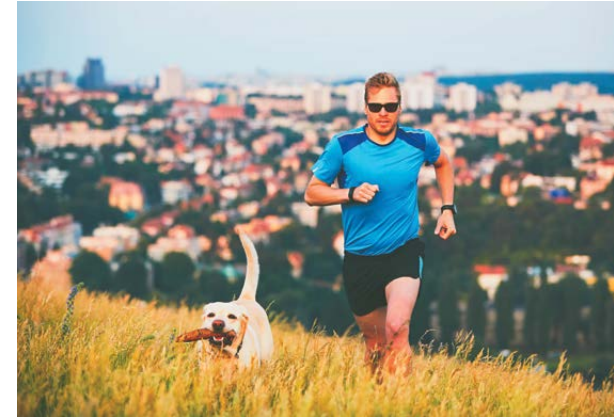
## SNACKS

Artisan Cheese Platter 14,52 €	page 37	allergens: gluten, nuts, milk, sulfites
Tapas Platter 29,04 €	page 37	allergens: gluten, milk, eggs, fish, sulfites
Traditional Cold Cuts Plate 29,04 €	page 36	allergens: milk, sulfites

## BEVERAGES

Alcohol	page 17	allergens: gluten, sulfites
Coffee	page 17	allergens: none
Juice	page 17	allergens: none
Soft Drinks	page 17	allergens: soy, nuts
Tea	page 17	allergens: none
Water	page 17	allergens: none

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# LIVE WELL









## Appetizers

### AMERICAN

#### Hawaiian Salad

Avocado, prawn, mango, sesame seeds,  
fish tartare and ginger

### FRENCH

#### Fish Pie

Shellfish, vegetables and lemon mousse

#### Foie Gras

Served with candied apples

#### Red Mullet & Ratatouille

Accompanied with stewed fennel and pastis

#### Scallop Salad

Served with coriander sauce

### JAPANESE

#### Lobster & Shrimp Salad

Flavored with yuzu (Japanese lemon)

### SCANDINAVIAN

#### Salmon Mille-Feuilles

Served with gravlax sauce  
(cream-flavored with fresh herbs)

### SWISS

#### Prawns in Bavarian Cream

Served with asparagus

### WORLDWIDE

#### The Classics

Caesar salad, Greek salad, Niçoise salad or  
Garden-Green salad

***\*Pair any appetizer with any  
Lifestyle Menu option.***



## Breakfast Essentials

### ENGLISH

Orange juice

Toast, orange jam and butter

Grilled bacon (beef or pork) and grilled sausages

White beans and tomato

Grilled mushrooms, sautéed potatoes and ketchup

### FRENCH

Grapefruit juice, orange juice or tomato juice

3 Mini viennoiseries and 2 tartines (spreads)

Butter, jam, honey and marmalade

Cottage cheese, sugar and berries

### VEGAN

Green smoothie or almond milk

Grapefruit juice or orange juice

Rye toast, peanut butter, lin seeds,  
pomegranate, squash and nuts

### AMERICAN

Milk

Porridge, muesli or fresh fruit salad

Scrambled egg, poached egg or ham omelette

Grilled bacon (beef or pork) or grilled sausages

Cheese

Pancakes

### CONTINENTAL

Milk

Orange juice, bread roll, mini pain au chocolate  
and mini croissant

Butter, jam, honey and marmalade

Fresh fruit salad

Ham and cheese



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# DESSERTS BY



With a worldwide reputation for high-quality cakes, Air Culinaire Worldwide is proud to work with Stohrer as our preferred vendor for pastries in Paris. In 1725, Louis XV married Marie Leszczyńska, daughter of King Stanislas of Poland. His pastry chef, Stohrer, followed her to Versailles. Five years later, in 1730, Nicolas Stohrer opened his bakery at 51 rue Montorgueil in the second arrondissement of Paris, this was the birth of the first pastry shop in Paris, France. In his kitchen, desserts were baked for the Great Court, and the king's delights are still prepared today.

## Le Noumea

Macaron batter, hazelnuts, poached pineapple with vanilla cream, lightly-scented with banana and decorated with an Italian meringue

## Le Carré Passion

Coconut biscuit, passion fruit meringue and vanilla cream

## Le Barbade

Chocolate biscuit, light cinnamon flavor, chocolate mousse cream, fig marmalade and raspberry

## Tarte Citron

Pie crust base, lemon and Italian meringue cream

## Tarte Chocolat

Pie crust base, chocolate ganache and dark chocolate icing



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Sides

**\*Pair any side with any Lifestyle Menu option.**

- Chef's choice sautéed vegetables

Chef's choice roasted vegetables

Fattoush salad

Fresh pasta

Marinated vegetables
- Mixed greens salad and vinaigrette

Pasta (penne or linguine)

Potato salad

Rice (white or whole-grain)

Sautéed potatoes

Beverages

ALCOHOL

All brands in the following categories are available upon request:

- Beer

Champagne

Digestives
- Liquor

Spirit

Wine

COFFEE & TEA

- Americano
- Arabic coffee (instant)
- Wide-selection of teas upon request

JUICE

All juices are freshly-squeezed in-house

- Apple

Berry cocktail

Carrot

Clementine

Exotic fruit

Kiwi

Lemon

Mandarin orange
- Mango

Passion fruit

Peach

Pineapple

Pomegranate

Strawberry

Tomato

Watermelon

SOFT DRINKS

- Coca-Cola®
- (regular, diet, Zero)
- Fanta®
- Iced tea
- (regular, light)
- iNTENZ
- (saffron drink)
- Minute Maid®
- (orange, apple)
- Orangina
- Red Bull®
- (regular, light)
- Soda water
- Schweppes®

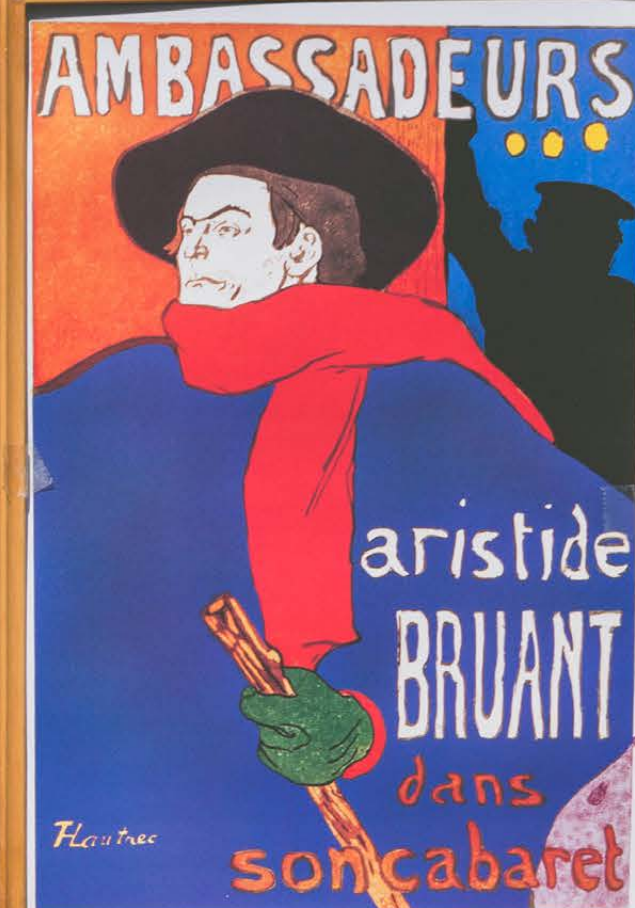
WATER

- Evian®
- Fiji®
- Sanpellegrino®
- Perrier®



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ARTISTIC: *Upscale & Gourmet*

## CARIBBEAN

### Sea Urchin Cassolette

*Topped with lemongrass and combava sauce,  
(a fish stock cream infused with kaffir lime zest)*

## FRENCH

### Poultry Ambrosia

*Chicken breast stuffed with foie gras, wrapped in  
cabbage leaves*

### Scallops

*Wrapped in spinach leaves with coriander*

### Truffle Pot-Au-Feu

*Beef stew, vegetable mishmash and truffle jus*

### Prawn Soup

*Flavored with lemongrass and coriander*

### Veal Mille-Feuilles

*Thinly-sliced veal in Duxelles sauce, made with  
foie gras, shallots and mushrooms*

### John Dory Fish

*Served in a lemon and butter sauce*

## ITALIAN

### Red Mullet Filet

*Served with licorice-sautéed vegetables*

## INDIAN

### Beetroot and Mushroom Masala

*Coconut milk, rice, beetroot, onion, mushrooms,  
ginger, garlic and masala spices*



## JAPANESE

### Homemade Sushi Platter

*Tuna, Salmon and Cod*

*2- piece Nigiri, 6-piece Maki Roll,*

*3-piece Sashimi, 6-piece California*

## AMERICAN

### Waldorf Salad

*Roquefort cheese, walnuts, chives,  
apple and celery*

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## FRENCH

### Blanquette de Veau

*Traditional veal stew, rice, cream and veal-stock sauce*

### Pan-Bagnat Niçois

*Tomato, onion, boiled egg, tuna, black olives and basil served on a sandwich roll*

### Lamb Noisette

*Topped with sauvage sauce (olive oil, garlic, ground pepper and salt)*

### Bouillabaisse

*Provençal fish stew served with rouille (red chili, garlic and mayo) and topped with croutons and shredded cheese*

### Open Salmon Aumônière

*Crepe-shaped “Beggar’s Purse,” stuffed with salmon and leeks, and topped with Chablis sauce and crème fraîche*

### Crusted Beef Filet

*Served in pepper sauce*

## INDIAN

### Tandoori Chicken

*Served with flavored rice*

## INDONESIAN

### Nasi Goreng

*Chicken and prawns served with a shredded omelette, spices, prawn crackers and rice*

## MOROCCAN

### Chicken or Lamb Tagine

*With lemon and olives*

## POLISH

### Bortch

*Sour beetroot soup served with pyroshki (bread rolls stuffed with beef, cheese and vegetables)*

## RUSSIAN

### Beef Stroganoff

*Sautéed pieces of beef served in a smetana sauce (sour cream)*

## SOUTH ASIAN

### Lamb Biryani

*Served with mixed rice*

## AMERICAN

### Glazed Bourbon Brisket

*Served with roasted vegetables*

### Club Sandwich

*Sliced cooked turkey, fried bacon (beef or pork), lettuce, tomato, and mayonnaise served on toasted bread*









ENERGETIC: *Natural & Healthy*

## AUSTRALIAN

### Salmon and Avocado Stack

*Smoked salmon, avocado, scrambled egg, cottage cheese and dill spread; served on five-cereal toast*

### Roasted Pumpkin and Beetroot Salad

*Roasted pumpkin, roasted beetroot, couscous, feta cheese, roquette leaves, walnuts, parsley and pesto vinaigrette*

## FRENCH

### Sautéed Mixed Vegetables

*Topped with roasted quinces, spices and citrus vinaigrette*

### Rice & Herbs Duo

*Mixed with mint, coriander, chive, ginger and cardamom*

### Beetroot & Goat Cheese

*Marinated beetroot with goat cheese*

### Mellow Soups

*Choice of tomato, mushroom, mixed vegetables, seafood or paleo legumes*



## INDIAN

### Indian Dal

*Served with rice*

## ITALIAN

### Fish Lasagna

*Cod, light sauce and vegetables*

### Spring Salad

*Tuna, asparagus and white bean salad*

## LATIN AMERICAN

### Royal Quinoa Salad

*Sprout seeds topped with marinated vegetables*

## LEBANESE

### Lebanese Tabbouleh

*Parsley, fresh mint, ground wheat, tomatoes and onions mixed with olive oil and fresh lemon juice*

## AMERICAN

### Vegan Veggie Bowl

*Almond hummus, green beans, cauliflower, broccoli, sprouts, seeds and green dressing*



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## FRENCH

### Duck Burger

*Duck breast, lettuce, mango chutney, red onion, pickles and foie gras*

## GERMAN

### Curry Sausage

*Frankfurt sausages with curry ketchup and black German bread*

## GREEK

### Gyro

*Lamb, tomato, onion and tzatziki sauce on pita bread*

## ITALIAN

### Bruschetta

*Poïlane Bread (French artisan baker whose commitment to crafting quality bread earned him worldwide recognition), Serrano ham, mozzarella, marinated vegetables and pesto sauce*



## LEBANESE

### Shish Tawook

*Chicken skewers marinated in lemon and olive oil*

### Kefta

*Minced lamb meat with parsley and onion*

## MEXICAN

### Three Soft-Shell Tacos

*Marinated chicken breast, salsa, avocado, black beans and jalapenos*

## PERUVIAN

### Ceviche

*Fresh, raw fish cured in citrus juices and spices*

## SINGAPOREAN

### Dumplings

*Selection of dumplings and fried spring rolls with sweet-and-savory soy sauce and Thai dip*

## THAI

### Pad Thai

*Options: vegetarian, chicken, prawn or mixed; served with rice noodles, vegetables, sprouts and nuts*

## ENGLISH

### Homemade Crumble

*Apple-flavored*

## AMERICAN

### Veggie Burger

*Beaufort and cheddar cheese, red peppers, caramelized onions, avocado and arugula salad*

### Cupcakes (2 servings)

*1 vanilla and 1 chocolate chip*

## VIETNAMESE

### Traditional Bún Bò Hue

*Rice noodles, sautéed chicken, mint, nuts, coriander and sprouts*









## Plates | Platters

### HALAL COLD CUTS PLATE

For 1 person, 85 grams

- Dried salami (non-pork), chorizo sausage (non-pork), sliced chicken breast and salami (non-pork)
- Garnished with pickle, black olives, mini white onions and chervil
- Served with mini French baguette, olive bread and grape bread



### TRADITIONAL COLD CUTS PLATE

For 1 person, 140 grams

- Chicken breast, grilled turkey, bresaola beef, Parma ham and dried salami
- Garnished with mixed salad leaves, pickle, mini white onions and cherry tomatoes
- Served with mini French baguette, olive bread and grape bread

### SMOKED SALMON PLATE

For 1 person, 70 grams

- Smoked salmon
- Garnished with mixed salad leaves, lime, butter, dill and cherry tomatoes
- Served with plain toasted triangle, cereal toasted triangle, whole-wheat toasted triangle and crackers (a packet)

### ARTISAN CHEESE PLATTER

For 1 person, 1 serving each

- Reblochon
- Soft goat cheese
- St. Nectaire
- Garnished with butter, grapes, dried apricot, dried fig, pine nuts and chervil
- Served with French mini baguette, olive bread and grape bread

### COCKTAIL SANDWICH PLATTER

For 1 person, 2 pieces each

- Ham, cheese and butter
- Smoked salmon and cream cheese
- Garnished with mixed salad and cherry tomatoes

### FRUIT PLATTER

For 1 person

- Melon- 3 servings
- Kiwi- 2 servings
- Watermelon Mini Ball- 3 servings
- Strawberry- 1 serving
- Dragon Fruit- 2 servings
- Mango- 1 serving
- Honeydew- 3 servings
- Grape- 40 grams

### TAPAS PLATTER

For 2 people, 2 servings each

- Tortilla with chorizo
- Potato salad and smoked herring
- Squid in Provencal tomato sauce
- Mussels in sweet-and-sour sauce
- Calamari and coriander salad
- Onion rings with paprika
- Marinated mixed olives
- Fish in breadcrumbs
- Duo of diced chorizo and cheese



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# *Build-Your-Own Hot Meal*

*Choose a protein, sauce and side:*

1. PROTEIN

- Beef steak
- Shredded beef
- Veal filet
- Duck breast
- Lamb noisette with spiced crust
- Lamb with rosemary infusion
- Quail
- Sea bass and salmon duo
- White fish stew
- John Dory filet

2. SAUCES

- Morel
- Satey
- Green pepper
- Orange
- Truffle
- Sorrel
- Saffron
- Chablis
- Butter and lemon

3. SIDES

- Rice with herbs
- Gratin dauphinois
- Mixed vegetables

***\*DELIVERED TO  
THE AIRCRAFT  
WITHIN 45  
MINUTES  
OF ORDER  
CONFIRMATION.***



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## 5-STAR EXPERIENCE

*Your satisfaction is our #1 priority.  
If you prefer specific items that are not listed,  
Executive Chef Jean-Marc Collinet  
will work with you to design a custom menu to your  
liking. With professional experience in 5-star-rated  
hotels, he has the knowledge and expertise to design only  
the finest meals for our clients.*





# AIR CULINAIRE WORLDWIDE

*Since 2000, business and private aviation operators have relied upon our organization. Air Culinaire Worldwide is redefining in-flight catering based upon the experience and input from our customers over the past seventeen years. The success of your total catering experience is our top priority. We are combining innovation, world-class educated executive chefs, culinary excellence, artisanship and customer service into one premium offering.*

24/7 Operations  
CE Certified  
Concierge Services  
Culinary Expertise  
Efficient Packaging  
Fresh and Local Products  
Flight Crew Training  
Global Reach  
Halal Certified  
High-Loader Availability  
Restaurant Facilitation

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**Don't forget to hashtag us:**

**#ParisIsAlwaysAGoodIdea**

**#ACWLaFrenchTouch**



FOR MORE INFORMATION  
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