

Air Culinaire Worldwide and our local catering partner invite you to try some of our favorite selections.  
Available through April 2019 exclusively at Sion Airport (LSGS).

## *Breakfast*

### Pain au Chocolat

*buttery flaky pastry filled with chocolate*

### Housemade Granola

*with Greek yogurt and fresh berry compot*

## *Hot Appetizers*

### Gruyere Tartlet

*with wild mushrooms*

### Thai Crab Cakes

*with avocado salsa*

### Sirloin Skewers

*with a salt and pepper crust and horseradish crème fraiche*

## *Cold Appetizers*

### Beef Carpaccio

*on rocket and horseradish blinis with truffle oil and Grana*

### Tuna Nicoise Tartlets

*with housemade pastry*

### Foie Gras Terrine

*on a brioche croute with Sauterne jelly and marinated fig*

## *Salads*

### Mache Salad

*with breaded tomme vaudaise, walnuts, caramelized apple  
and cider vinaigrette dressing*

### Classic Greek Salad

*with lemon-olive dressing*

### Chicken Caesar Salad

*with classic Caesar dressing*

## *Sandwiches*

### Parma Ham

*with buffalo mozzarella and  
rocket; served on basil baguette*

### Hoisin Duck

*with cucumber and spring onion; served in iceberg wrap*

## *Soups*

### Fresh Pea and Ham

### Minestrone

### Healthy Chicken

*Please reference the 2018-2019 Sion Menu when placing your order.*



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## *Main Courses*

### **Veal Zurichoise**

*with button mushroom cream and white wine sauce; served with  
potato rosti and fresh green beans*

### **Roasted Chicken Breast**

*filled with Boursin, pine nuts, sunblush tomato and basil; served  
with dauphinoise potatoes, pan-fried spinach and creamed leeks*

### **Seared Seabass**

*with lemon-beurre blanc sauce; served with new potatoes,  
chunky asparagus, broad beans and pea salad*

## *Desserts*

### **Classic Crème Brulee**

*rich custard topped with caramel*

### **Seasonal Fruit Tartlet**

*with berry coulis*

### **Toblerone Chocolate Mousse**

*with a honey and dried fruit tuille*

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