



P R E S E N T I N G

Lifestyle
MENUS

PARIS, FRANCE

Summer & Autumn 2018

Winter & Spring 2019

*What is your
culinary lifestyle?* SM



EXPERIENCE THE *Parisian* LIFESTYLE

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

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APPETIZERS

foie gras 27 €
served with candied apples
allergens: gluten, nuts | meal type: cold

italian antipasti 37 €
bresaola, parma ham, coppola, grilled vegetables,
marinated olives, calamari, eggplant caviar and
sun-dried tomatoes, served with mini french gressini
allergens: fish, gluten, lupine, milk, mustard, nuts, sesame |
meal type: cold

prawns in bavarian cream 16 €
served with asparagus
allergens: crustaceans, milk | meal type: cold (GF)

scallops carpaccio 15 €
with olive oil, pineapple brunoise and
mango caviar flowers
allergens: fish, molluscs | meal type: cold (GF)

salmon mille-feuilles 15 €
served with gravlax sauce
(cream-flavored with fresh herbs)
allergens: fish, gluten, milk / meal type: cold

spring rolls 8 €/ each
choice of chicken, shrimp or vegan
allergens: eggs, gluten, shellfish, soy | meal type: cold



TRAYS



artisan cheese platter 20 €
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
allergens: gluten, nuts, milk, sulfites | meal type: cold

tapas platter 37 €
For 2 people, 2 servings each
• tortilla with chorizo
• potato salad and smoked herring
• squid in provençal tomato sauce
• mussels in sweet-and-sour sauce
• calamari and coriander salad
• marinated octopus
• onion rings with paprika
• marinated mixed olives
• fish in breadcrumbs
• duo of diced chorizo and cheese

allergens: eggs, fish, gluten, milk, molluscs, sesame,
sulfites | meal type: cold

traditional cold cuts plate 35 €
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
allergens: milk, sulfites | meal type: cold (GF)

atlas meat lunch 53 €
chicken caesar salad with provençal bulgur, artisanal
cheese, bread roll and condiments
allergens: eggs, gluten, milk | meal type: cold

atlas fish lunch 55 €
smoked salmon caesar salad with citrus tabbouleh,
artisanal cheese, tiramisu, bread roll and condiments
allergens: fish, gluten, milk, mustard | meal type: cold

*Unless specified, cheese, tapas and cold cut platters variety is
subject to change. Prices exclude VAT.

BREAKFAST

american 51,70 €

includes the following:

- milk
- porridge, muesli or fresh fruit salad
- scrambled egg, poached egg or ham omelette
- grilled bacon (beef or pork) or grilled sausages
- cheese
- pancakes

allergens: eggs, gluten, milk, nuts, soy |
meal type: hot & cold

continental 52,03 €

includes the following:

- milk and orange juice
- bread roll, mini pain au chocolate and mini croissant
- butter, jam, honey and marmalade
- fresh fruit salad
- ham and cheese

allergens: eggs, gluten, milk, soy |
meal type: hot & cold

english 50,60 €

includes the following:

- orange juice
- toast with orange jam and butter
- grilled bacon (choice of beef or pork) and grilled sausages
- white beans and tomato, grilled mushrooms, sautéed potatoes and ketchup on the side

allergens: celery, gluten, sulfites |
meal type: hot & cold

french 34,10 €

includes the following:

- grapefruit juice, orange juice or tomato juice
- 3 mini viennoiseries with 2 tartines (spreads)
- butter, jam, honey and marmalade
- cottage cheese, sugar and berries

allergens: eggs, gluten, milk, soy | meal type: cold

healthy 39 €

includes the following:

- chef's bircher muesli with berries
- plain yogurt
- fruit salad
- freshly-squeezed orange juice

allergens: nuts, milk, peanuts | meal type: cold

Ⓜ

vegan 44 €

includes the following:

- green smoothie or almond milk
- grapefruit juice or orange juice
- rye toast, peanut butter, lin seeds, pomegranate, squash and nuts

allergens: gluten, nuts, peanuts | meal type: cold



DESSERTS



The Air Culinaire Worldwide® Paris Team is proud to work with Stohrer as our preferred vendor for local French pastries. Stohrer is Paris' first pastry shop and has been in business since 1730.

stohrer chocolate box (small) 58 €

allergens: milk

Ⓜ

cupcakes (2 servings) 12 €

1 vanilla and 1 chocolate chip

allergens: eggs, gluten, milk, soy

fruit salad with mixed berries 16 €

allergens: none

Ⓜ

häagen-dazs® (100ml) 7,56 €

allergens: milk

Ⓜ

orion 17,60 €

stohrer's coconut biscuit, passion fruit meringue and sponge cake with nuts, slated butter caramel crème and vanilla mousse

allergens: eggs, gluten, milk, peanuts

sliced fruit with red berries 28 €

allergens: none

Ⓜ

tarte citron 17,60 €

stohrer's tarte with lemon and italian meringue cream

allergens: eggs, gluten, milk, nuts

tarte chocolat 17,60 €

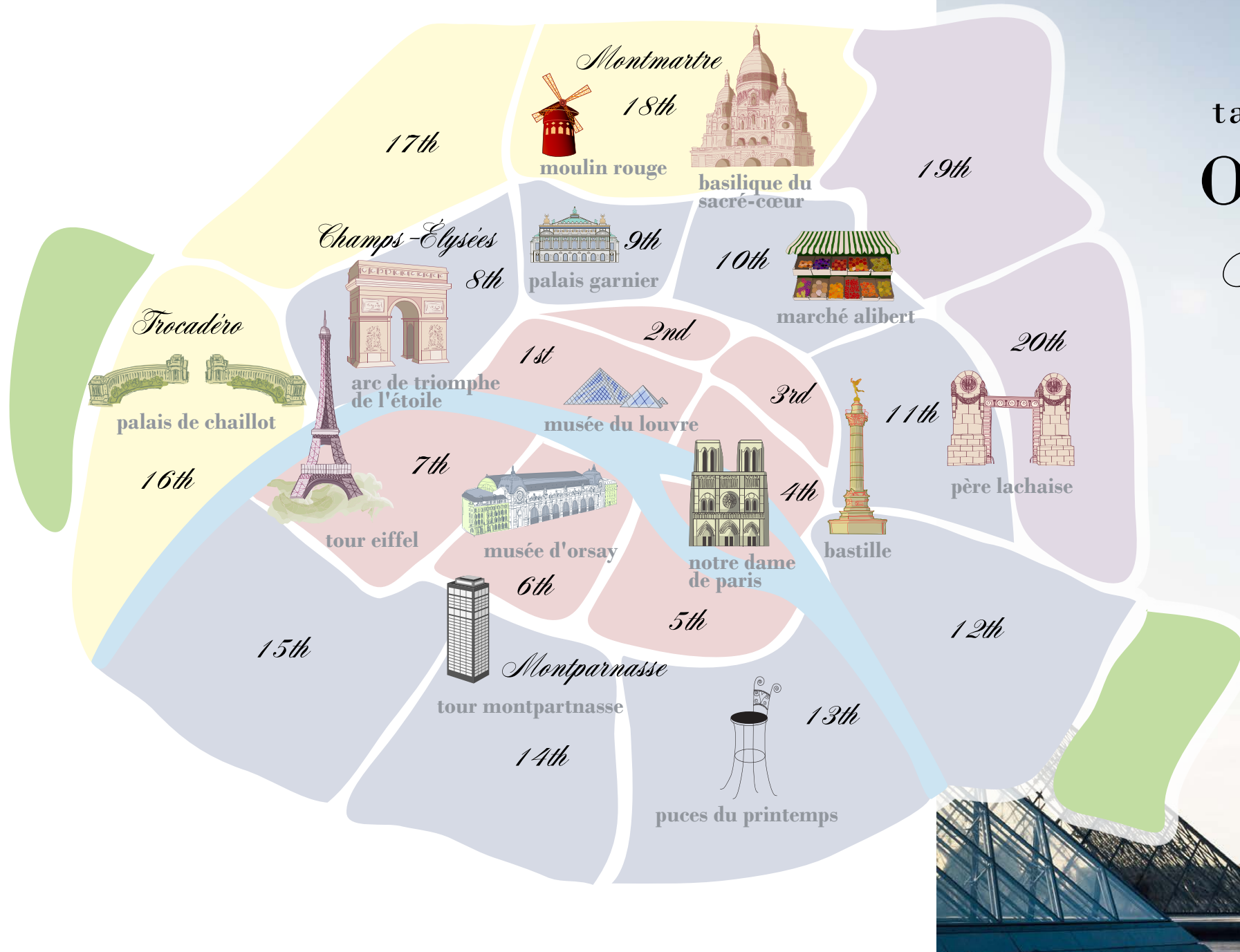
stohrer's tarte with chocolate ganache and dark chocolate icing

allergens: eggs, gluten, milk, nuts, soy

venus 17,60 €

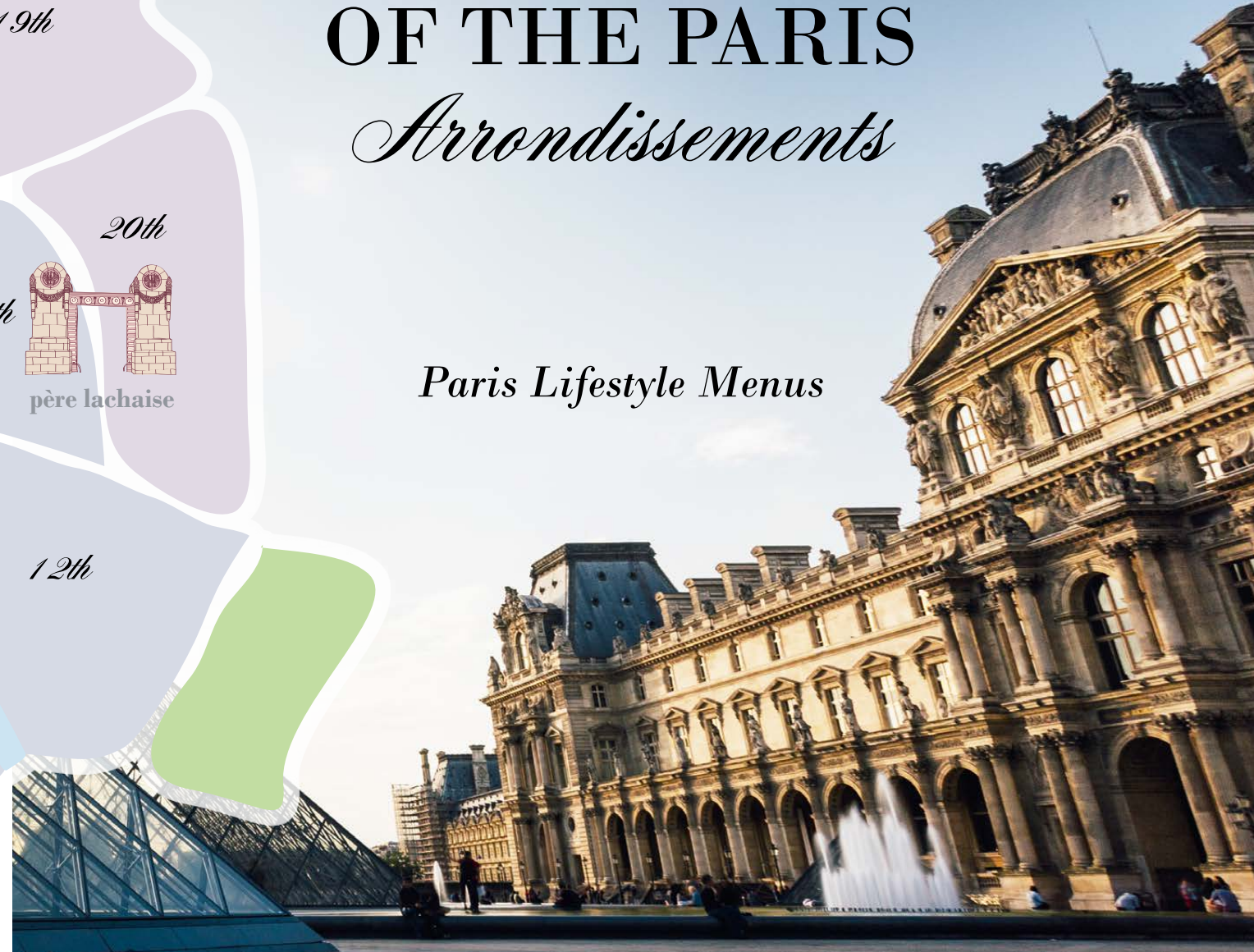
stohrer's almond biscuit, stewed passion fruit and mango, mint tea and mousse of fruit

allergens: eggs, gluten, peanuts



taste the culinary lifestyle
OF THE PARIS
Arrondissements

Paris Lifestyle Menus





ARTISTIC: 6th & 18th arrondissement

Home to the Musée d'Orsay & Sacré-Cœur, inspiring the Artistic Lifestyle Menu



featured photo: poultry ambrosia

buddha salad 26 €

with avocado, pumpkin, pomegranate, mango,
coriander and turnip jicama

allergens: gluten, soy | meal type: cold

fricassée of lobster 95 €

served with provençal vegetables

allergens: crustaceans, gluten | meal type: hot

poultry ambrosia 25 €

chicken breast stuffed with foie gras and wrapped in
cabbage leaves

allergens: none | meal type: hot (GF)

truffle pot-au-feu 32 €

beef stew with vegetable mash and truffle jus

allergens: celery, fish, gluten | meal type: hot

john dory fish 32 €

served in a lemon and butter sauce

allergens: fish, milk | meal type: hot (GF)

red mullet filet 32 €

served with licorice-sautéed vegetables

allergens: celery, fish, gluten | meal type: hot or cold

beetroot & mushroom masala 15 €

with coconut milk, rice, beetroot, onion, mushrooms,
ginger, garlic and masala spices

allergens: none | meal type: cold (GF)



featured photo: red mullet filet



To Order: +33 1 74 37 10 40 • paris@airculinaire.com • www.airculinaireworldwideparis.com



blanquette de veau 26 €
traditional veal stew with rice, cream and veal-stock sauce
allergens: celery, gluten, milk | meal type: hot

club sandwich 29 €
sliced cooked turkey, fried bacon (beef or pork), lettuce, tomato and mayonnaise served on toasted bread
allergens: eggs, gluten, mustard, sulfites | meal type: cold

lamb or chicken biryani 31 €
served with mixed rice
allergens: milk, nuts | meal type: hot (GF)

pan-bagnat niçois 18 €
with tomato, onion, boiled egg, tuna, black olives and basil served on a sandwich roll
allergens: eggs, fish, gluten | meal type: cold

sarrasin salad 23 €
with buckwheat seeds, avocado, tomatoes and olives
allergens: gluten | meal type: cold

shish tawook 18 €
chicken skewers marinated in lemon and olive oil
allergens: gluten | meal type: hot

traditional niçoise salad 32 €
grilled tuna, fingerling potatoes, green beans, pepper, cherry tomato, fennel, quail egg, black olives and red wine vinaigrette
allergens: eggs, fish, milk, mustard, nuts | (GF)
meal type: cold





beetroot & goat cheese 25,41 €

marinated beetroot with goat cheese

allergens: gluten, milk | meal type: cold

roasted pumpkin

& beetroot salad 25,41 €

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

allergens: gluten, milk, nuts | meal type: cold

fish lasagna 28 €

with cod, light sauce and vegetables

allergens: eggs, gluten, milk, nuts | meal type: hot

monkfish medallion 45 €

with elderberry flower syrup sauce

allergens: fish, gluten | meal type: hot



featured photo: beetroot & goat cheese salad

royal quinoa salad 23 €

sprouted seeds topped with marinated vegetables

allergens: sulfites | meal type: cold



inca empire veal 38 €

thinly-sliced with chia seed sauce

allergens: gluten | meal type: hot

vegan veggie bowl 23 €

almond hummus, green beans, cauliflower, broccoli, sprouts, seeds and green dressing

allergens: nuts, sesame, soy | meal type: cold





5-STAR EXPERIENCE

*Your satisfaction is our #1 priority.
If you prefer specific items that are not listed,
Private 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 fit
for the 7th arrondissement.*







bruschetta (3 pieces) 30 €
poilane bread (french artisan baker whose commitment to crafting quality bread earned him worldwide recognition) topped with serrano ham, mozzarella, marinated vegetables and pesto sauce
 allergens: gluten, milk | meal type: cold

pad thai 25 €
options: vegetarian, chicken, prawn or mixed; served with rice noodles, vegetables, sprouts and nuts
 allergens: crustaceans, gluten, molluscs, peanuts, soy | meal type: hot

traditional bún bò hue 25 €
with rice noodles, sautéed beef, mint, nuts, coriander, sprouts and nems
 allergens: crustaceans, eggs, fish, gluten, peanuts, soy | meal type: hot

duck burger 38 €
duck breast, lettuce, mango chutney, red onion, pickles and foie gras
 allergens: gluten, sesame, sulfites | meal type: cold

veggie burger 22 €
beaufort and cheddar cheese, red peppers, caramelized onions, avocado and roquette salad
 allergens: gluten, milk, sesame, soy | meal type: cold

dumplings (5 pieces) 32 €
selection of dumplings and fried spring rolls with sweet-and-savory soy sauce and thai dip
 allergens: crustaceans, eggs, fish, gluten, soy | meal type: hot

hotteok (2 pieces) 25 €
jumbo cinnamon and peanut blinis (GF)
 allergens: peanuts | meal type: hot



featured photo: duck burger





Paris BY THE BOTTLE

Established by our in-house Sommelier and Client Service Representative, Solène Virevialle, this wine selection is inspired by French creatives who lived or are celebrated in the related Lifestyle Arrondissement.

Artistic 6th & 18th arrondissement
inspired by artist Henri de Toulouse-Lautrec

red & white 45 €

château malromé, bordeaux

fruity wine, full of life and produced by the lautrec family
grape varietal: merlot

red 2450 €

château mouton rotschild, bordeaux

luxury wine known for its artistic labels created by famous artists;
due to high demand, please order 48 hours in advance
grape varietal: cabernet sauvignon

**Prices subject to change based on the vintage requested.*



Cultured 9th arrondissement
inspired by writer Guy de Maupassant

white 83 €
grand veneur châteauneuf-du-pape
blanc le miocene, châteauneuf-du-pape
fruity, elegant wine with exceptional balance
grape varietal: clairette

red 400 €
domaine faiveley corton ‘clos des cortons’
faiveley, burgundy
fruity, light-bodied wine with intense berry flavor
grape varietal: pinot noir

Energetic 8th arrondissement
inspired by Michelin-Starred Chef Pierre Gagnaire

white 54 €
guilhem & jean-hugues goisot saint-bris
moury, burgundy
delicate and well-balanced wine
grape varietal: chardonnay

red 74 €
mercurey château de chamirey rouge, burgundy
smoky wine with hints of red berries and oak
grape varietal: pinot noir

*Prices subject to change based on the vintage requested.



Influential

7th & 6th arrondissement
inspired by novelist Honoré de Balzac

white 54 €
bernard fouquet domaine des aubuisieres
vouvray cuvée de silex, loire valley
medium-bodied dry wine with hints of apple and pear
grape varietal: chenin blanc

champagne 416 €
laurent-perrier nv grand siècle
grande cuvée, champagne
named after Louis XIV's reign, this bottle is fit for royalty
grape varietal: chardonnay

Urban 11th arrondissement
inspired by singer Édith Piaf

red, white & sparkling 40 € / 40 € / 60 €
la winerie parisienne, paris
known for its modern graphics, this wine is aged in the heart of paris' 11th arrondissement
grape varietal: combination

“My cellars are full of Grands Crus, but the best bottles are those we savor among friends.”

- Chef Paul Bocuse (1926-2018)



AIR CULINAIRE WORLDWIDE

Since 2000, business and private aviation operators have relied upon our organization to provide an elevate dining experience. This menu was created from your feedback and suggestions and combines our innovation, world-class educated executive chefs, culinary excellence and artisanship into one premium offering.

24/7

CE Certification

Concierge Services: including sourcing of iconic brands

Culinary Expertise

Culinary & Service Training

Halal Certified

High-Loader Services

Innovative Packaging

Global Reach



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Don't forget to hashtag us:

#ParisIsAlwaysAGoodIdea

#ACWLaFrenchTouch



For more information or to order, call or e-mail:

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 **AIR CULINAIRE**
Worldwide® / *Redefining
In-flight Cateringsm*

*We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *All non-halal meat products are procured from suppliers in France. All halal meat products are procured from suppliers in the United Kingdom. Unnamed food photos are for creative purposes only and are not for purchase. Prices excludes VAT.



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