



P R E S E N T I N G

Lifestyle MENUS

PARIS, FRANCE

Summer & Autumn 2019

Winter & Spring 2020

• What is your culinary lifestyle? •



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 influential, artistic, cultured, focused on strengthening their /mind body connection or inspired by the beat of urban life, we have hand-crafted selections to fit these influences and more.

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**Prices exclude VAT.*

(GF) gluten-free (VE) vegetarian (VG) vegan



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

*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.

APPETIZERS



salmon trilogy 65 €

with quenelle of caviar ossetra, served with light and fruity horseradish cream

allergens: celery, fish, gluten, milk, sulphites | meal type: cold

duck foie gras terrine 35 €

served with toasted gingerbread and zesty mango chutney

allergens: gluten, mustard, sulphites | meal type: cold

vietnamese-style spring rolls 18 €

fresh spring rolls with assorted filling and choice of vegetarian, prawns or chicken, paired with sweet and spicy chili sauce

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

DISPLAYS

artisan cheese selection 26 €

served with crackers and garnished with dried fruit

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

halal cold meat 36 €

salad platter served with mini grissini, roast beef tenderloin, chicken medallion, turkey salami, smoked duck breasts, marinated artichoke and olive salad, parmesan, eggplant caviar and sun-dried tomato

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

italian antipasti 43 €

bresaola, parma ham, salami, coppa, mortadella, marinated artichoke and olive salad, parmesan, eggplant caviar and sun-dried tomatoes served with mini grissini

allergens: gluten, sesame | meal type: cold

seafood & salad platter 63 €

marinated shrimp, baby calamari and scallops, rose of cured salmon loin, cherry tomato and capsicum salad, kalamata olives, artichoke hearts in brine and mini mozzarella di bufala

allergens: celery, crustaceans, fish, gluten, milk, molluscs, sesame, sulphites | meal type: cold

DESSERTS

chocolate macarons 18 €

five macarons with salted caramel filling

allergens: eggs, gluten, milk, nuts, soy

cupcake selection 12 €

two cupcakes with choice of banana, chocolate chip or vanilla

allergens: eggs, gluten, milk, nuts, soy

häagen-dazs® ice cream selection 8 €

choice of a variety of 100 ml häagen-dazs® flavors

allergens: eggs, gluten, milk, nuts, soy

lemon mousseline 18 €

on crispy meringue biscuit

allergens: eggs, gluten, milk, nuts

mango & coconut pudding 18 €

mango and coconut-flavored sago pudding

allergens: milk

raspberry chiboust tartlet 18 €

sweet shortbread with sweet and sour raspberry purée and chiboust cream

allergens: eggs, gluten, milk, soy

featured dish:
italian antipasti



featured dish:
chocolate chip cupcake



BREAKFAST

american 49 €

includes the following:

- choice of pancakes or waffles with maple syrup
- muffins, toast and butter
- oatmeal, dried fruit muesli or fresh fruit salad
- scrambled, fried or poached eggs
- choice of grilled bacon (beef or pork), grilled sausage or ham
- cheese

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

continental 49 €

includes the following:

- orange juice
- viennoiseries (mini croissants and classic croissants)
- bread roll with choice of marmalade, jam or honey and butter
- fresh fruit salad
- choice of ham or turkey
- cheese

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



french 39 €

includes the following:

- choice of grapefruit juice, orange juice or tomato juice
- 3 mini viennoiseries
- toast served with butter, marmalade, jam and honey
- cottage cheese and fresh berries

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

healthy 40 €

includes the following:

- fruity chia pudding with fresh fruit and assorted nuts
- buckwheat flour bread
- plain yogurt
- sugar-free jam and reduced-fat butter
- soy milk

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

vegan 45 € (VG)

includes the following:

- vegan brioche with almond purée
- homemade granola with dried fruit
- chocolate and maple flakes
- banana porridge with oatmeal and chia seeds
- scrambled tofu

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

A walk about Paris will provide lessons in history, beauty, and in the point of Life. -Thomas Jefferson



SEASONAL SELECTIONS

Fall

**sweet potato, leek &
coconut soup** 38 €

allergens: celery, milk, nuts | meal type: hot

burratina & autumn salad 32 €

allergens: milk, nuts, sulphites | meal type: hot

featured dish:

sweet potato, leek & coconut soup

Winter

poached chicken pot au feu 32 €

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

roquefort, onion & bacon tart 26 €

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

featured dish:

poached chicken pot au feu



SEASONAL SELECTIONS



featured dish: *lacquered salmon*

featured dish: *oven-baked cod fillet*

Spring

pot roast veal loin 48 €

served with spring vegetables and orange zest

allergens: milk, sulphites | meal type: hot

lacquered salmon 45 €

served with vegetables and teriyaki sauce

allergens: celery, fish, gluten, nuts, sesame, soy |
meal type: hot

Summer

savory vegetable crumble 18 €

with mixed summer vegetables

allergens: gluten, milk | meal type: hot

oven-baked cod fillet 55 €

served with baby vegetables and mediterranean virgin
sauce (olive oil, lemon juice, chopped fresh tomato and
chopped basil)

allergens: fish, sulphites | meal type: hot

TRANSATLANTIC SELECTIONS

aged beef fillet 53 €
28-day aged beef fillet à la bordelaise served with
celeriace purée, vanilla-pickled seasonal mushrooms
and charred gnocchi
allergens: celery, gluten, milk, sulphites |
meal type: hot

gently-braised ossobuco 33 €
served with rich white wine, tomato and mushroom
gremolata
allergens: celery, gluten, milk, sulphites | meal type: hot

pot au feu 35 €
served with foie gras, truffle and garden vegetables,
beef stew with vegetable mash and
truffle jus
allergens: celery, mustard, sulphites | meal type: hot

roasted rack of lamb 53 €
served with ratatouille provençal goats curd and
parsley oil
allergens: milk | meal type: hot

**sea bass with vine-ripe
tomatoes** 53 €
served with spicy slaw, arugula, artichoke chow-chow
and lemon oil
allergens: fish, sulphites | meal type: hot

senate bean chicken cassoulet 48 €
slow-braised chicken and sausage served with white
beans and topped with herb-roasted bread crumbs
allergens: celery, gluten, sulphites | meal type: hot



featured dish:
sea bass with vine-ripe tomatoes

WELLNESS SELECTIONS

Ovo - Lacto

baby macaroni 38 €
with broccoli pesto, cherry tomato, mushrooms and
baby macaroni
allergens: eggs, gluten, milk | meal type: hot

vegetable kedgeree 38 €
served with hard-boiled egg
allergens: celery, eggs, milk, nuts, soy, sulphites |
meal type: hot

Vegan

curried rice casserole 38 € (VG)
served with borlotti beans and mushrooms
allergens: celery, soy, sulphites | meal type: cold

polenta & chickpea marinara 38 € (VG)
creamy amaranth polenta and chickpea marinara
allergens: celery, nuts, soy | meal type: hot

vegetable stew 38 € (VG)
with slow-cooked roasted carrots, potatoes, fennel,
red onions and mint
allergens: none | meal type: cold

Gluten-Free Desserts

bavarian cream 14 € (GF) (VE)
bavarian cream with almond milk and basil
served with caramel sauce
allergens: nuts | meal type: cold

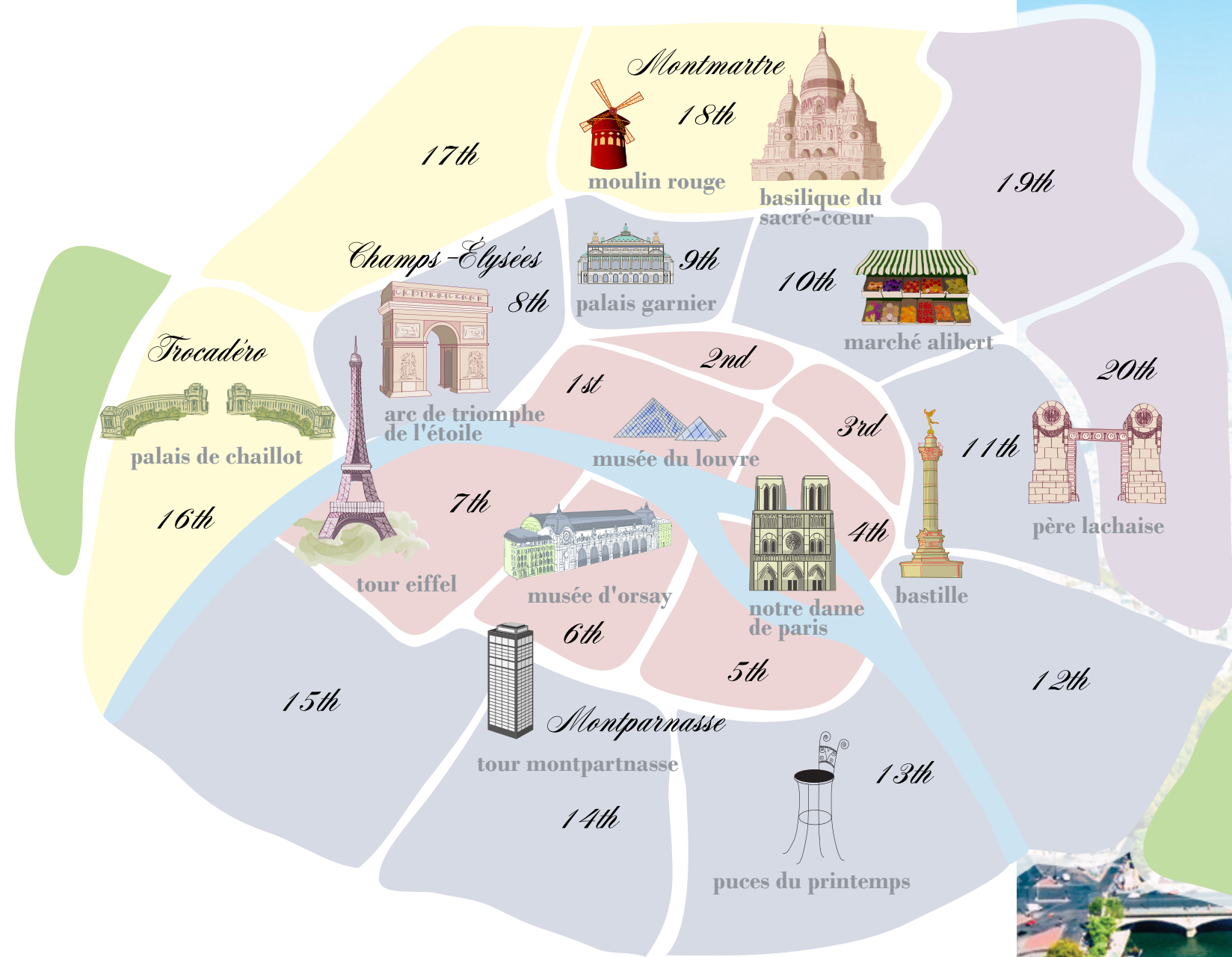
simple pineapple cake 12 € (GF)
traditional pineapple cake recipe
allergens: eggs, milk | meal type: cold

vegan cheesecake 18 € (GF) (VE) (VG)
topped with exotic fruit
allergens: peanuts, soy | meal type: cold



featured dish:
vegan cheesecake





taste the culinary lifestyle
OF THE PARIS
Arrondissements
Paris Lifestyle Menus





***featured dish:**
pan-seared sea scallops*

beef fillet mignon rossini 57 €
paired with madeira wine sauce and crusty darphin
potato galette
allergens: celery, gluten, milk, sulphites | meal type: hot

braised monkfish saddle 48 €
with zesty armorican sauce
allergens: celery, crustaceans, fish, gluten, milk, sulphites |
meal type: hot

pan-roasted turbot 78 €
with beurre blanc sauce
allergens: fish, milk, sulphites |
meal type: hot

pan-seared sea scallops 59 €
served over a rich and creamy tagliatelle featuring a
silky morel sauce (seafood)
allergens: celery, eggs, gluten, milk, molluscs, sulphites |
meal type: hot

revisited veal blanquette 49 €
time-honored veal blanquette with creamy mushroom
sauce, served with garden vegetable medley
allergens: celery, milk, sulphites | meal type: hot



***featured dish:**
beef fillet mignon rossini*



braised lamb shank 55 €
*with pink garlic, served with macaroni timbale and
lacing caponata*
allergens: celery, gluten, milk, sulphites | meal type: hot

**chartreuse of chicken
mousseline** 34 €
*with foie gras and seasonal vegetables served with
green cabbage fondue*
allergens: celery, eggs, gluten, milk, sulphites | meal type:
hot

chicken tajine 42 €
with apricot and almond tajine
allergens: celery, milk, nuts, sulphites | meal type: hot

**moroccan-style vegetable
casserole** 22 € (VE)
with artichokes and peas
allergens: none | meal type: hot

pan-seared salmon fillet 45 €
with sorrel sauce
allergens: celery, fish, milk, sulphites | meal type: hot



*featured dish:
chicken tajine*





featured dish:
green bean salad

beetroot & pan-fried pumpkin 29€
beetroot and pan-fried pumpkin salsa with feta cheese crumble, roasted pumpkin, roasted beetroot, couscous, roquette leaves, walnuts, parsley and pesto vinaigrette
allergens: milk, sulphites | meal type: cold

buddha salad 29€
with avocado, pumpkin, pomegranate, mango, coriander and turnip jicama
allergens: none | meal type: cold

green bean salad 38€
with green beans, foie gras and smoked duck breast, served with walnut vinaigrette
allergens: nuts, sulphites | meal type: hot

fettuccine primavera 35€ (VE)
whole-wheat fettuccine primavera
allergens: eggs, gluten, milk | meal type: hot

malaysian-style grouper fillet 48€
marinated in a flavorful mix of spices and grilled with coconut oil and banana leaves for a zesty flavor
allergens: fish, milk, mustard, sulphites | meal type: hot

quinoa & avocado salad 29€
quinoa, lentils, cherry tomato and avocado salad tossed in mustard dressing
allergens: mustard, sulphites | meal type: cold





5-STAR EXPERIENCE



*Your satisfaction is our #1 priority.
If you prefer specific items that are not listed,
Private Chef Patrick Parthonnaud
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 and 16th arrondissement.*





featured dish:
goan prawn & coconut curry

**chimichurri beef tenderloin
skewer 29 €**
served with feta cheese, tomato and avocado salad
allergens: milk, sulphites | meal type: hot

goan prawn & coconut curry 40 €
served with cumin rice
allergens: crustacean, gluten, milk, mustard, sulphites |
meal type: hot

nasi goreng 32 €
*indonesian stir-fried rice recipe with choice of
vegetables, chicken or shrimp*
allergens: crustaceans, eggs, gluten, soy, sulphites | meal
type: hot



pan-seared beef fillet 49 €
with onion and szechuan pepper
allergens: gluten, molluscs, sesame, soy, sulphites |
meal type: hot

stir-fried pad thai 29 €
*stir-fried pad thai rice noodles served with chicken,
shrimp or fresh seasonal vegetables*
allergens: celery, crustaceans, eggs, fish, gluten, nuts,
peanuts, soy | meal type: hot

featured dish:
stir-fried pad thai





Paris BY THE BOTTLE

Established by our in-house Sommelier and Client Service Representative, Solène Virevialle, this wine selection is inspired by the beautiful regions of France.



Artistic **Bourgogne**

white
meursault

red
côte de nuits

Cultured **Loire Valley**

white
pouilly-fumé

red
saint nicolas de bourgueil

Mind & Body **South-East**

red
gigondas

rosé
château minuty

**Pricing upon request.*

Seasonal **Rhône Valley**

white
hermitage

red
châteauneuf-du-pape

Transatlantic **Champagne**

champagne
ruinart brut

champagne
ruinard rosé

Urban **Bordeaux**

white
entre-deux-mers

red
lalande-de-pomerol

**Pricing upon request.*



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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culinary creations!*

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Don't forget to hashtag us:

#ParisIsAlwaysAGoodIdea

#ACWLaFrenchTouch



AVAILABLE FOR iOS & ANDROID
ACW MENU APP

Worldwide access to our library of in-flight menus

On-board tools & resources for Flight Attendants

Ability to build an order and 'favorite' items

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

Paris: +33 1 74 37 10 40 | Worldwide: +1 (813) 449-6000

E-mail: paris@airculinaire.com

Bâtiment A5, Aéroport de Paris Le Bourget,
2 Avenue de l'Europe Bourget, FRANCE 93350

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