

The Lifestyle Menu 2022-2023



While this amazing menu has been curated by our wonderful Paris team,
this is only a small selection of what we are capable of.

We encourage ordering items that your heart and stomach desire.
Thank you for choosing Air Culinaire Worldwide

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Available at Air Culinaire Worldwide Paris

To Order: paris@airculinaire.com • For Enquiries +33 (0) 1 74 37 10 40 • Online www.airculinaireworldwide.com

* prices exclude taxes

*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. If your order includes items for a person with allergies, be sure to state the details during the ordering process. *Origin of meat: EU and non-EU

Cold Appetizers

salmon trilogy €69,5

with quenelle of caviar oscietra,
served with light and fruity horseradish cream
allergens: gluten, milk, egg, fish & sulphites

duck foie gras terrine €37,5

served with toasted gingerbread
and zesty mango chutney
allergens: gluten, mustard & sulphites

scallops trilogy €35 (3 flavors)

topped with blue poppy, sesame, and french pepper
piment d'espelette. served with dried
tomatoes and balsamic dressing
allergens: mollusc, sesame & sulphites



Displays

artisan cheese selection €31,75

cold plancha of artisan cheese selection served with crackers
and garnished with dry fruits
allergens: gluten, milk, & sulphite

seafood and salad platter €67

marinated shrimps, baby calamary and scallops, rose of cured
salmon loin, cherry tomato and capsicum salad, kalamata olives,
artichoke hearts in brine and mini mozzarella di buffala
allergens: egg, fish, crustaceans,
mollusc, & sulphite

italian antipasti €46

bresaola, parma ham, salami, coppa, mortadella,
marinated artichoke salad and olives, parmesan,
eggplant caviar, sun dried tomatoes served with mini grissini
allergens: gluten, milk, egg, soy, mustard, nuts, & sesame

halal cold meat €38,5

salad platter served with mini grissini, roast beef tenderloin,
chicken medallion, turkey salami, smoked duck
breasts, marinated artichoke salad and olives,
parmesan, eggplant caviar, sun dried tomato
allergens: gluten, milk, soy, & sesame

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Breakfast

american €52

pancakes or waffles, maple syrup, choice of jam, marmalade and honey, muffins, toast, butter, yogurt, various cereals (oatmeal, dried fruit mueslis, seasonal fruit, eggs in all its forms, (omelette, scrambled, fried, poached), bacon, sausage, ham (beef, turkey or pork) and cheese
allergens: gluten, milk, egg, soy, & nuts

continental €54,5

orange juice, viennoiseries, bread roll, choice of jam, marmalade, honey and butter, fresh fruit salad, ham (pork or turkey) and cheese
allergens: gluten, milk, egg, soy, & nuts

french €41,5

grapefruit, orange or tomato juice, 3 mini viennoiseries teaming up with toasted slice of bread, all pairing with butter, jam, marmalade and honey, cottage cheese and fresh berries
allergens: gluten, milk, egg, soy, & nuts

vegan €48

vegan brioche with almond puree, homemade granola with dried fruit, chocolate and maple flakes, banana porridge with oatmeal and chia seeds, scrambled tofu
allergens: gluten, soy, nuts & sulphite

healthy €45

açaí bowl (cottage cheese 0%, kiwi, banana, cranberry, chia, and açaí), rye bread, sugar-free jam, light butter, soy beverage
allergens: gluten, milk, & soy

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Lifestyle Main Dishes

Cultured main dish

revisited maafe €42,5

(Senegalese Chicken Stew)

chicken breast, peanut butter, sweet potatoes, basmati rice

allergens: peanuts & sulphite

thai vegetables wok €40,5

green & yellow courgettes, snow peas, carrots, mini corn, onions,
soy sprouts, garlic, coriander, and cashew nuts

allergens: soy, nuts, sesame & sulphite

vegetables stuffed-squid €45

squid, courgette, red bell pepper, yellow bell pepper,
tomato, onions, garlic, kumquat, and lime juice

allergens: mollusc & sulphite

chicken biryani €42,5

chicken breast, basmati rice, onions, almond, bell
peppers, yogurt, and spices

allergens: milk & mustard



Artistic main dish

revisited ukrainian borsch €48

beef fillet, beetroot, borsch vegetables purée,
veal broth, and cream

allergens: gluten, milk, celery, & sulphite

purple red mullet €61

fillet of red mullet, saffron sauce with chorizo, small
purple artichoke, purple potatoes, purple beetroot

allergens: milk, fish, & celery

beef fillet mignon rossini €61

beef fillet mignon rossini, paired with madeira wine
sauce and crispy hash brown galette

allergens: gluten, milk, & sulphite

cranberry-crusted seabass €46

seabass, cranberry, white wine, truffled parsnip
purée, and mini carrots

allergens: gluten, milk, fish, celery, & sulphite

veal fillet and parmesan biscuit €52

veal fillet, parmesan, sage, dauphine potatoes, candied shallots,
and sage broth

allergens: gluten, milk, & egg

Lifestyle Main Dishes

Mind & body main dish

bordeaux salad €40,5

smoked duck, quail eggs, green beans, seasoned croutons, and beetroot sprouts

allergens: gluten, egg, nuts, & sulphite

beetroot and pan-fried €31

pumpkin salad

beetroot and pan-fried pumpkin salsa with feta cheese crumbled with roasted pumpkin, roasted beetroot, couscous, feta cheese, rocket leaves, walnuts, parsley, and pesto vinaigrette

allergens: gluten, milk, nuts & sulphite

poke bowl €40,5

smoked salmon, avocado, broad beans, pomegranate, bok choy, 1/2 passion fruit, and chia seeds

allergens: fish, sesame & sulphite

chirashi bowl €40,5

japanese rice, salmon gravlax, rice vinegar, nori toasted seaweed, spring onions, and sesame seeds

allergens: fish & sesame

sunny provence mille-feuille €31

green courgette, yellow courgette, aubergine, red bell pepper, balsamic vinegar, and pine nuts

allergens: milk & sulphite

fall flavored-salad €46

lamb's lettuce, figs, pumpkins, avocado, nuts, and spinach sprouts

allergens: nuts & sulphite

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Lifestyle Main Dishes

Urban main dish

chimichurri beef tenderloin skewer €31

*chimichurri beef tenderloin skewer served with feta
cheese, tomato and avocado salad*

allergens: milk & sulphite

salmon kushikatsu €49

*salmon, panko bread flake, worcestershire sauce, dijon
mustard, mirin (sweet cooking rice wine),
garlic, and green salad*

*allergens: gluten, egg, fish, mollusc, mustard,
celery, & sulphite*

chicken balls with spinach cream €34

chicken, spinach sprouts, cream, and tagliatelle pasta

allergens: gluten, milk, & eggs

stir-fried pad thai €31

*stir-fried pad thai rice noodles served with
chicken, shrimp or fresh seasonal vegetable*

allergens: gluten, soy, crustaceans, nuts, & sulphite

donburi gyuniku (beef bowl) €49

*beef fillet, japanese rice, eggs, dashi broth, spring
onions, soy sauce, oyster sauce,
ketchup, and worcestershire sauce*

allergens: gluten, egg, soy, fish, mollusc, celery, & sulphite

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Lifestyle Main Dishes

Wellness diet

ovo-lacto cheese balls €32

allergens: gluten, milk, & egg

**ovo-lacto fried tofu with
mini vegetables €35**

*tofu, mini carrot, asparagus, mini custard marrow,
mini courgette*

allergens: soy & celery

roots pot-au-feu €39

*sweet potatoes, mini leeks, mini yellow and green
pattypans, yellow beets, green curry paste,
and lemongrass*

allergens: soy & sulphite

vegan stuffed aubergine €29

*aubergine, red quinoa, onions, tomato, garlic,
mushrooms, almond*

allergens: none

vegan cheesecake €18

vegan cheesecake with exotic fruits

allergens: gluten, sulphite, soy, & nut

royal jelly with red fruits €17,5

*sauterne white wine, red fruits, madagascar vanilla,
gelatin (agar agar)*

allergens: sulphite

Seasonal Selections



Summer

tamago rolls (4) €38

egg, dashi stock, asparagus, mini courgette, mini carrots, red bell pepper, and grill-panned pak choi
allergens: egg, celery, & sulphite

green-tea-infused john dory fillet €45

john dory, green tea, leek, butternut
allergens: milk, fish, & sulphite

Autumn

burratina and autumn salad €34,5

allergens: milk, nuts, & sulphite

chicken's fall €42

chicken, carrot, pumpkin, chestnut, cep, chanterelle, and coconut milk
allergens: none



Winter

rabbit stew with caramelized onions €40

pinot noir wine, cacao, chestnuts, orechiette pasta, pesto
allergens: soy & sulphite

puff pastry “tartiflette” €42

french alps specialty: grilled cheese & bacon, garlic and beetroot sprouts
allergens: gluten, milk, & sulphite



Spring

veal saltimbocca rolls on

golden polenta €40

veal fillet, dried beef, salvia, polenta, parmesan cheese
allergens: gluten, milk, soy, celery & sulphite

honey-glazed cod fillet €48

cod, soy sauce, honey, ginger, lemongrass with mini vegetables and soba noodles
allergens: gluten, soy, fish, & sulphite

Desserts

chocolate macaroons €19,5
selection of five assorted macarons
allergens: milk, egg, soy, peanut & nuts

haagen-dazs ice cream selection €9
each ice cream tub
allergens: milk, egg, soy, peanut & nuts

selection of 3 homemade cookies €17,5
choose from: peanut, chocolate & blueberry, speculoos, or peanut
& white chocolate, almond, & candied orange
allergens: gluten, milk, egg, soy, nuts, peanut, & sulphite

berries pavlova €17,5
meringue, light cream, and berries
allergens: milk & egg

chocolate & praline-flavored €19,5
crunchy-crumble
milk chocolate, phyllo dough, & hazelnut
allergens: milk, soy, & nuts

matcha tea & yuzu biscuit €17,5
matcha tea, yuzu lemon, and mascarpone
allergens: gluten, milk, & egg

kuchen de mora €17,5
milk, blackberry, and sponge cake
allergens: gluten, milk, & egg



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