



Elevate Passengers' Dining Experience with **Hôtel Plaza Athénée** in Paris!

Partnering with the prestigious **Hôtel Plaza Athénée** restaurant in Paris, **Air Culinaire Worldwide France** presents a unique in-flight dining service. Crafted to set your business apart, our focus is on making a memorable experience by serving the finest culinary delights directly on board your jets.

Why choose this In-Flight Culinary Experience?

- Our partner restaurant boasts a **Michelin-star reputation**, ensuring the highest quality cuisine.
- Passengers can select meals from the **"Excellence" or the "Snack" Menus** to tailor their preferences.
- Indulge in the flavors of Paris on board, creating a **unique and luxurious** experience like never before.

**Before placing your orders,
kindly take note of the following**

Menu Selection

- The Hôtel Plaza Athénée menu is updated seasonally and offers **"à la carte"** ordering.
- Choose from three starters, main courses, and desserts on the "Excellence" menu, or select from our snack options **with a minimum spend of 230€**.
- Meals **cannot** be customized to accommodate allergens (please consult the allergens list provided).
- **Detailed preparation instructions**, accompanied by images, will be provided to the flight attendants. These instructions are intended to ensure the precise replication of the dishes served in the Palace during the flight.

Ordering and Delivery

- Orders shall be placed at paris@airculinaire.com and wpinecki@airculinaire.com everyday from 06h to 21h with a lead time of **36 hours in advance** for delivery to the aircraft at Paris Le Bourget (LFPB) and **72 hours in advance** for Paris Roissy CDG (LFPG), Paris ORLY (LFPO) and Paris Melun Villaroche (LFPM).
- Meals are transported in a refrigerated vehicle, maintaining a temperature range of 0°C to 3°C from the Hôtel Plaza Athénée to the plane, **ensuring the continuity of the cold chain** throughout the entire journey.

Terms and Conditions

- Concierge fees of 180€ and applicable airport delivery fees (for LBG or CDG airport) are applicable.
- Orders can be canceled up to 24 hours prior to the delivery date; however, 100% cancellation fees will apply thereafter.

Additional Culinary Options

- Additional culinary choices such as canapés, cheese, butter, bread, or any other course (appetizers, mains, desserts) are available upon request from the Air Culinaire Worldwide France kitchen.

Air Culinaire Worldwide France

Aéroport de Paris Le Bourget, Bâtiment A5
2 avenue de l'Europe, 93350, Le Bourget
521 727 10 R.C.S Bobigny | Siret : 521 727 180 00049 | Ape : 5621Z



Hôtel Plaza Athénée Menu - Fall 2024

Major Allergens

	Gluten	shellfish	Eggs	Fish	Peanut	Soya	Lactose	Nut	Celery	Mustard	Sesame	Sulfite	Lupin	Mollusc
	1	2	3	4	5	6	7	8	9	10	11	12	13	14
<i>See details below</i>														
Starters														
Jacky's beautiful tomato & seasonings		x				x	x	x		x		x		
Burrata, plums & chanterelle mushrooms							x		x			x		
Tuna carpaccio, JJ's sauce				x										
Main Courses														
Sea bream gratin 1962		x		x			x					x		
Poultry supreme from the Landes & baked potatoes							x					x		
Autumn vegetables & Cereals														
Desserts														
Chocolate finger with peanuts		x		x	x	x	x							
Salted butter caramel éclair		x		x	x		x	x						
Pear tart 'Bourdaloue' style		x		x			x	x				x		
Snacks														
Crispy chicken Caesar salad		x		x			x			x				
King prawn Caesar salad		x	x	x			x			x				
Niçoise salad				x	x									
The traditional club sandwich, mixed salad & homemade crisps		x		x						x				
Vegetarian club sandwich, mixed salad & homemade crisps		x		x						x				

1: Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their hybridized strains) and products made from these cereals; 2: Crustaceans and products derived from crustaceans; 3: Eggs and egg-based products; 4: Fish and fish-based products; 5: Peanuts and peanut-based products; 6: Soybeans and soybean-based products; 7: Milk and dairy products (including lactose); 8: Nuts (almonds, hazelnuts, walnuts, cashews, pecans, macadamia nuts, Brazil nuts, Queensland nuts, pistachios) and products derived from these nuts; 9: Celery and celery-based products; 10: Mustard and mustard-based products; 11: Sesame seeds and products containing sesame seeds; 12: Sulfur dioxide and sulfites at concentrations above 10mg/kg or 10mg/L (expressed as SO₂); 13: Lupin and lupin-based products; 14: Mollusks and products derived from mollusks.



'EXCELLENCE' MENU

STARTERS

JACKY'S BEAUTIFUL TOMATO & SEASONINGS

BURRATA, PLUMS & CHANTERELLE MUSHROOMS

TUNA CARPACCIO, JI'S SAUCE

MAIN COURSES

POULTRY SUPREME FROM THE LANDES & BAKED POTATOES

SEA BREAM GRATIN 1962

AUTUMN VEGETABLES & CEREALS

DESSERTS

CHOCOLATE FINGER WITH PEANUTS

PEAR TART, 'BOURDALOUE' STYLE

SALTED BUTTER CARAMEL ÉCLAIR

BREAD
BUTTER



SNACK MENU

THE TRADITIONAL CLUB SANDWICH,
MIXED SALAD & HOMEMADE CRISPS

VEGETARIAN CLUB SANDWICH,
MIXED SALAD & HOMEMADE CRISPS

CRISPY CHICKEN CAESAR SALAD

KING PRAWN CAESAR SALAD

NIÇOISE SALAD