



**FLIGHT
CATERING**

P A R I S
M E N U D E G U S T A T I O N



CHOOSE THE BEST !

Paul Bocuse said "Classic or modern, good cuisine is quality cuisine". We totally agree. Don't you ?

We, at LOF, select only the best local suppliers for our meals from entrée to dessert. When you will have a look to our menu, you will notice that we work with domestic organic products or PDO ingredients. We make a point of requiring all informations about the origin of a vegetable, a fish or a meat. We hope you will appreciate it.

Stars restaurants are now on-board !

— SOMMAIRE —

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BEVERAGES

FRESHLY SQUEEZED JUICE <i>(orange, apple, carrot, tomato)</i> 100 cL	€18,00	INNOCENT ORANGE JUICE 90 cL	€10,00
INNOCENT SMOOTHIE <i>(mango & Passion fruit)</i> 75 cL	€12,00	INNOCENT SMOOTHIE <i>(banana & strawberry)</i> 75 cL	€12,00
ORGANIC SEMI-SKIMMED MILK 100 cL	€3,90	ORGANIC WHOLE MILK 100 cL	€3,90
ORGANIC ALMOND MILK 100 cL	€8,00	ORGANIC SOY MILK 100 cL	€6,00
STILL OR SPARKLING WATER (100 cL)	€6,00	STILL OR SPARKLING WATER (50 cL)	€4,00

FRESH FRUITS

FRUIT SALAD 100g	€12,00	SLICED FRUITS 250g <i>(with exotic fruits and berries)</i>	€24,00
MIX BERRIES 100g	€20,00	CORBILLE DE FRUITS <i>Four kind per each (with exotic fruits and berries)</i>	€11,00

CERIALS-YOGHURT

ORGANIC CERIALS	L €9,00	CERIALS	S €2,00	L €7,00
ORGANIC PLAIN OR FRUIT YOGHURT (125g)	€2,90	GREEK YOGHURT (125g)		€2,70





BREAD, JAM, BUTTER

BÄGEL PLAIN, TOPPED WITH SESAME	€1,90
BRETZEL BREAD	€1,80
ASSORTED SELECTION OF JAM, HONEY (<i>strawberry, apricot, gooseberry, orange...</i>)	€2,20

BREAD ROLL	€1,40
GLUTEN FREE BREAD	€2,20
TORTILLA	€1,20
BUTTER (PDO <i>Luxury butter</i>)	€1,80

FRENCH PASTRIES (*Made with Protected Designation of Origin butter*)

MINI CROISSANT, PAIN AU CHOCOLAT	€1,80
CROISSANT, PAIN AU CHOCOLAT	€2,80

PAIN RAISIN	€3,05
BRIOCHE	€2,85

HOT BREAKFAST DISHES

ORGANIC OMELET WITH FILLING (<i>cheese, mushrooms, ham, pepper, onion</i>)	€15,00
ORGANIC EGGS AT YOUR CONVENIENCE (<i>Scrambled, fried, poached, boiled</i>)	€7,00
GRILLED TOMATO (2 pieces)	€7,00
GRILLED POULTRY SAUSAGE	€6,50
GRILLED MEDITERRANEAN VEGETABLES	€7,00

PLAIN ORGANIC OMELET	€10,00
HASH BROWN (3 pièces)	€7,00
GRILLED MUSHROOMS	€7,00
GRILLED SAUSAGE	€6,50
BAKED BEANS TOMATO (200g)	€7,00





FISH, MEAT & CHEESE OPTIONS

SCOTTISH SMOKED SALMON (80g)	€14,00	SMOKED KIPPER (60g)	€9,00
CRISPY BACON	€7,00	TURKEY BREAST (1 unit)	€2,00
COLD CUT SELECTION (selection of the day, 80g)	€12,00	CHEESE PLATTER (PDO (selection of the day, 80g)	€12,00

BREAKFAST TRAYS

COLD BREAKFAST

(Freshly squeezed orange juice, 2 bread rolls, selection of PDO ha; & cheese, mini pastries, slices fruits
Yoghurt or cottage cheese, slices cucumber with cherry tomatoes, jam, honey, butter)

€48,00

HOT BREAKFAST

(Freshly squeezed orange juice, 2 bread rolls, grilled sausages or grilled bacon - halal available -,
organic eggs at your convenience, grilled tomatoes, baked beans, mini pastries, jam, honey, butter)

€48,00

MORNING, AFTERNOON BREAK

PLAIN CRÊPE, COOKIE, BROWNIE	€2,30	PLAIN PANCAKE	€1,85
MUFFIN (red berries, blueberry, chocolate)	€3,65	ASSORTED MINI DONUTS	€1,10





PLATTERS

ANTIPASTI

(Coppa di Parma, bresaola, nostrano salami, cured ham, smoked scarmorza, grilled vegetables, focaccia bites)

€37,00

TAPAS

(Chorizo, iberico ham, Manchego cheese, marinated octopus, pepper stuffed with tuna, squid with garlic, tortilla bites, onion churros, courgette donuts)

€37,00

COLD CUT MEAT

(Coppa di Parma, bresaola, chorizo, smoked turkey, sliced chicken breast, cured ham, salad leaves, cherry tomatoes, pickles and little onions, bread, butter)

€37,00

FISH & SEAFOOD

(Smoked salmon, smoked tuna, smoked herring, trout eggs, large prawns, salad leaves, bread, butter)

€37,00

CHEESE SELECTION (PROTECTED DESIGNATION OF ORIGIN)

(Ossau-Iraty, Cantal, Comté, Crottin de chavignol, cherry tomatoes, dried fruits, nuts, bread, butter)

€21,00

EXCITING SANDWICHES

(Old fashioned baguette, Focaccia, Plain Bagel, Polar bread, Multi cereal baguette, wrap, brown bread)

€14,00

FINGER SANDWICHES

€5,30

SAVOURY CANAPE

€5,20

SWEET PETIT FOURS

€5,20



POKE BOWL (*Served in china bowl*)

SALMON & SHRIMPS

(Marinated salmon and shrimps, mango, edamame, spring onions, white and black sesame, rice)

€25,00

TUNA

(Marinated tuna, avocado, carrots, seaweed, pomegranate, black sesame peanuts, white onions, rice)

€25,00

BEEF

(Marinated beef, avocado, fresh ginger, sucrine, sliced pepper, cashew nut, white onions, chive, rice)

€25,00

CHICKEN

(Marinated organic chicken, avocado, eggplant caviar, pineapple, radish, black sesame, chive, rice)

€25,00

VEGETARIAN

(Organic hard boiled egg, avocado, carrots, cherry tomatoes, black and white sesame, red onions, rice)

€25,00

VEGAN

(Tofu, avocado, lentils, cherry tomatoes, sliced mushrooms, pumpkin seeds, red onions, rice)

€25,00





SOUPS (per person)

LENTIL CREAM, SMOKED DUCK BREAST <i>(served with croûtons, cerfeuil)</i>	€8,00	ORGANIC TOMATO SOUP <i>(fresh basil, parmigiano shavings)</i>	€8,00
BUTTERNUT SOUP <i>(lightly perfumed with cardamom, parsley)</i>	€8,00	MUSHROOM CREAM <i>(fried onions, tarragon)</i>	€8,00
DUBARRY CREAM <i>(cauliflower, cream, chopped chive)</i>	€8,00	FRENCH ONION SOUP <i>(croûtons, grated cheese)</i>	€8,00
DUCK FOIE GRAS VELOUTE <i>(topped with porcini mushrooms, parsley)</i>	€15,00	LOBSTER BISQUE <i>(Please order 3 days before)</i>	€19,00
ORGANIC CUCUMBER WITH MINT	€8,00	ORGANIC GASPACHO	€8,00

BRASSERIE SALADS

CAPRESE SALAD <i>(with mozzarella di Bufala)</i>	S	L	CHICKEN CAESAR SALAD <i>(organic chicken and eggs)</i>	S	L
	€13,00	€28,00		€13,00	€32,00
GREEK SALAD <i>(with PDO feta)</i>	S	L	SHRIMP CAESAR SALAD <i>(wild shrimps)</i>	S	L
	€13,00	€28,00		€16,00	€36,00
NICOISE SALAD <i>(original & real recipe)</i>	S	L	BASQUE STYLE SALAD <i>(organic eggs, basque cheese)</i>	S	L
	€13,00	€28,00		€13,00	€34,00

BRASSERIE MAIN COURSES

GRILLED SALMON, LEMON BUTTER <i>(saltimbocca potatoes, sauteed leaf spinach)</i>	€35,00	SAUTEED PRAWNS <i>(buttered rice, basil tomato sauce)</i>	€35,00
ROASTED ORGANIC SEA BASS <i>(rosemary potatoes, mediterranean vegetables)</i>	€35,00	BLANQUETTE DE VEAU <i>(Camargue rice)</i>	€26,00
GRILLED ORGANIC SEA BASS <i>(buttered vegetables, potato mousseline)</i>	€30,00	ROASTED DUCK BREAST <i>(baked beans, provençale tomatoe)</i>	€32,00



BRASSERIE TRAYS *(served with a duet bread, duet cheese and butter)*

CHICKEN

(Antipasti with mozzarella balls, stuffed chicken with pesto, olive oil potato ecrasé, hazelnut macaroon)

€41,00

TUNA

(Andalusian gaspacho, tuna tataki with wild rice and steamed vegetables, chocolate Louvre carousel)

€41,00

BEEF

(Green beans and smoked duck, beef fondant with gratin dauphinois and lentils, backwards millefeuille)

€41,00

SCALLOPS

(Salmon bavarois, roasted scallops with polenta and sauteed vegetables, ceiling rose apple tartlet)

€41,00

LAMB

(Poached egg on potato and tomato salad, lamb confit with buttered couscous and peas, cheesecake)

€41,00

SALMON

(Caprese salad, grilled salmon with risotto and roasted vegetables, lemon meringue pie)

€41,00

DUCK

(Cheese quiche with mixed salad and cherry tomatoes, duck parmentier, grilled vegetables, tiramisu)

€41,00

VEGETARIAN

(Greek salad with feta, roasted vegetable polenta with green beans and mushrooms, fresh fruit tart)

€41,00

FOOD FROM THAILAND *(price is per unit)*

SOM TAM *(salad)*

(shrimp, tomatoes, grated green papaya...)

€25,00

PANANG GAI *(served with rice)*

(chicken, redy curry, kaffir lime...)

€29,00

TOM YUM GOONG *(served with rice)*

(shrimp, mushrooms, tomatoes, galangal...)

€35,00

TOM KHA KAI *(served with rice)*

(chicken, red curry, kaffir lime...)

€29,00

GANG KEOW WAN *(served with rice)*

(chicken, green curry, coconut milk...)

€29,00

PAD THAI *(prawns or chicken)*

(rice noodles, bean sprouts, vegetables...)

€25,00





PASTA, SAUCE & RISOTTO

PENNE, SPAGHETTI, FUSILLI	€7,00	GLUTEN FREE OR ORGANIC	€11,00
FRESH TAGLIATELLE	€13,00	VEGETABLE LASAGNA	€23,00
SPINACH & RICOTTA CANNELLONI	€28,00	BEEF LASAGNA	€26,00
CARBONARA OR BOLOGNESE SAUCE	€13,00	PESTO VERDE, TOMATO SAUCE	€9,00
GAMBAS RISOTTO	€36,00	PARMIGIANO RISOTTO	€17,00
RISOTTO WITH ORGANIC CHICKEN	€29,00	MUSHROOMS RISOTTO	€26,00

A LA CARTE FISH MAIN COURSES WITH CHOICE OF SAUCE

ORGANIC SEA BASS FILET	€35,00	TUNA STEAK	€38,00
ORGANIC SEA BREAM FILET	€35,00	SCOTTISH SALMON STEAK	€35,00
WHOLE SOLE MEUNIERE	€37,00	COD STEAK	€35,00
LARGE TIGET PRAWNS (4 UNITS)	€38,00	SCALLOPS (4 UNITS)	€38,00
HOLLANDAISE OR LEMON SAUCE (50 g)	€6,00	NANTUA OR SAFFRON SAUCE (50 g)	€9,00
DILL CREAM OR NANTUA SAUCE (50 g)	€6,00	BEURRE BLANC SAUCE (50 g)	€7,00

A LA CARTE MEAT MAIN COURSES WITH CHOICE OF SAUCE

EXTRA TENDER LAMB FILET	€38,00	EXTRA TENDER BEEF FILET	€38,00
LABEL ROUGE DUCK BREAST	€32,00	VEAL ESCALOPE FILET	€36,00
ORGANIC CHICKEN BREAST	€30,00	ORGANIC CHICKEN LEG	€30,00
PEPPER OR MUSTARD SAUCE (50 g)	€6,00	MOREL SAUCE (50 g)	€10,00
MUSHROOM OR BEARNAISE SAUCE (50 g)	€8,00	BLUE CHEESE SAUCE (50 g)	€8,00



FOOD FROM LEBANON

MOUTABAL "eggplant caviar" (250 g)	€16,00	HOMMOS OR TABULAH (250 g)	€16,00
MOUJADDARA "lentil purée, onions" (250 g)	€16,00	LEBANESE MOUSSAKA (250 g)	€16,00
STUFFED VINE LEAVES (4 units)	€11,00	FATTOUCHE (400 g)	€22,00
FALAFEL OR BEEF KEBBE (1 unit)	€5,50	CHAWARMA SANDWICH	€16,00
CHEESE SAMBOUSSIK "pie" (1 unit)	€5,50	BEEF SAMBOUSSIK "pie" (1 unit)	€5,50
GOAT RAKAKAT "cheese puff" (1 unit)	€10,00	KEFTA (1 unit)	€5,50
PITA BREAD (5 units)	€5,00	LEBANESE PASTRIES (1 unit)	€4,00

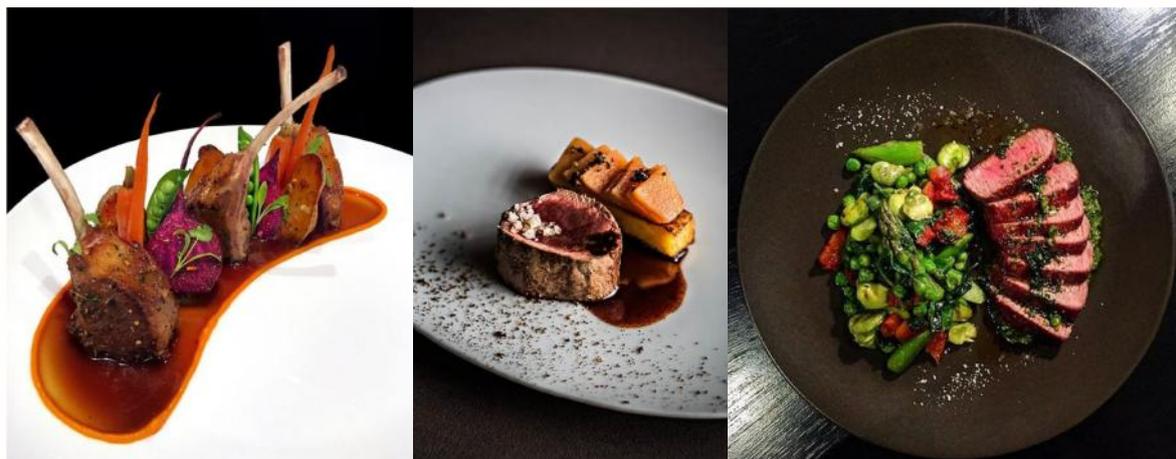
FOOD FROM JAPAN (price is per unit)

KAISO SALAD	€11,00	EDAMAME SALAD	€11,00
SALMON SASHIMI (Scottish label rouge)	€6,00	TUNA OR SEA BREAM SASHIMI	€5,00
OBSIBLUE SHRIMP (EBI) SASHIMI	€7,50	SALMON OR TUNA MAKI	€5,00
CUCUMBER, AVOCADO OR CHEESE MAKI	€4,50	CALIFORNIA MAKI	€4,50
EGG SALMON (IKURA) MAKI	€8,00	SMOCKED DUCK NIGIRI SUSHI	€5,00
CAPELIN EGGS (MASAGO) MAKI	€5,00	MISO SOUP (1L)	€29,00
NIGIRI SUSHI (from the above sashimi)	€5,00	WAGYU NIGIRI SUSHI	€20,00

FOOD FROM INDIA (price is per unit)

SAMOSA (vegetarian, lamb)	€8,00	RAÏTA (150 g)	€15,00
BIRYANI (lamb, chicken, shrimp) (200 g)	€34,00	POULET TIKKA MASALA (200 g)	€33,00
MADRAS BEEF CURRY (200 g)	€38,00	POULET JALFREZI (200 g)	€33,00
ROGAN JOSH	€38,00	NAAN	€8,00





VIP TRAYS

SALMON

(Tuna ceviche, grilled Scottish label rouge salmon, PDO lentils, carrots with combawa, fresh fruit tart)

€59,00

BEEF

(Charolais beef carpaccio and arugula, beef filet, ceps sauce, polenta alla parmigiana, lemon meringue pie)

€59,00

CHICKEN

(Duck rillettes, stuffed organic chicken, ratte du Touquet potatoes, seasonal vegetables, hazelnut macaroon)

€59,00

HAKE

(Scottish label rouge gravelax salmon, hake meunière, vegetables ceiling rose, pear chocolate bavarois)

€59,00

PIGEON

(Foie gras and mango chutney, pigeon filet, glazed vegetables, potato embeurée, ceiling rose apple tartlet)

€59,00

DUCK

(Smoked duck millefeuille with pine nut, PDO duck breast, tatin vegetables, chocolate Louvre carousel)

€59,00

COD

(PDO sardines rillettes, roasted cod, organic ratatouille, chanterelles mini risotto, backwards millefeuille)

€59,00

VEGETARIAN

(Beluga lentils with chive and, truffled crushed potatoes, roasted asparagus, traditional cheesecake)

€59,00

CREW MEAL

COLD BREAKFAST ON 1/1 ATLAS TRAY (jam, honey, butter, sliced fruits, yoghurt)

(Freshly squeezed orange juice, 2 bread rolls, selection of ham & cheese, mini pastries)

€30,00

HOT BREAKFAST ON 1/1 ATLAS TRAY (jam, honey, butter, sliced fruits, yoghurt)

(Freshly squeezed orange juice, 2 bread rolls, scrambled eggs or omelet, sausage or bacon, mini pastries)

€33,00

LUNCH OR DINNER ON 1/1 ATLAS TRAY

(Starter, main dish with vegetables and starchy, poultry, meat or fish, two selection of cheese, one dessert selection, butter, 2 bread rolls)

€38,00



CONDITIONS GENERALES DE VENTE

1. AREA OF APPLICATION

These general terms and conditions apply on all delivered goods and services provided by any company acting under LOF brand on all french airports.

Any order sent to LOF means the full acceptance of all terms and conditions as they are mentioned.

2. OFFER AND CONCLUSION OF THE CONTRACT

Products and services provided by LOF may vary in their composition, availability, appearance, size or price from catalogue and online offers. LOF does not assume any liability or warranty for the constant availability of its products or services. In case of unavailability of single components of ordered goods, LOF will use similar products for the production of any ordered service.

The contract of purchase comes about when LOF accepts the customer request by sending a written confirmation.

3. ALCOHOLIC DRINKS

LOF does not sell any kind of alcohol to any person under 18 years old. We do not take any responsibility on how and who alcohol is consumed on board.

4. DISCRIMINATION

LOF reserves its right to refuse an order or a delivery if there is any point showing sexual, racism or religious discrimination on behalf of the customer.

5. ORDERS

5.1 Minimum amount order is € 100,00

5.2 All orders can be placed during our opening hours: 07:00 AM – 08:00 PM. However we process all orders put out of the aforementioned hours.

5.3 All orders must be confirmed through an email. LOF will confirm in return the management of the mentioned order. This last point makes the purchase contract effective.

5.4 The lead time with less than 4 hours prior to delivery time will occur a surcharge of 70% based on the total value order. The lead time between 4 and 6 hours prior to delivery time will occur a surcharge of 40% based on the total value order. LOF reserves its right to refuse any order because of technical issues.

5.5 For newspapers and magazines procurement, a fee of € 35.00 emerges additionally to the purchase price.

6. CANCELLATIONS

In case of a cancellation up to 24 hours prior to the confirmed delivery time, the whole service will be fully charged.

All cancellations must be notified by email.



7. PRICES / DELIVERY COSTS

- 7.1 All prices exclude the statutory VAT. According to the French law, a 5,5 % or a 20 % rate will apply, except if the customer justify of any VAT exemption.
- 7.2 If more of 80% of the aircraft operator activity take place outside the French territory, then the customer benefits tax free payment. In this case, and to avoid these fees, the aircraft operator must provide an Aircraft Operator Certificate (AOC).
- 7.3 Landside delivery with a light vehicle: € 40,00 € Airside delivery with a light vehicle: € 70,00 €
- 7.4 Special fees for a high loader delivery will apply depending on the kind of aircraft and catering volume.
- 7.5 Orders with a nighttime delivery between 09:00 PM and 06:00 AM will be charged with a night supplement of 30% of the order value.
- 7.6 Minimum "night supplement" surcharge is € 85.00.

8. FAULTY DELIVERY

- 8.1 The customer is required and responsible to check the delivered goods immediately upon receipt.
- 8.2 Any complaints are to be reported at the time of delivery by email.
- 8.3 No warranty or liability is assumed for deficiencies reported later on.

9. LIMITATION OF LIABILITY

Liability is limited to the total value of the supply in any case. No liability is assumed for neither the aesthetic nor culinary liking of our products or services nor for sufficient satiation of the customer respectively his guests or customers.

10. FOOD SAFETY

- 10.1 LOF prepares all catering under the strict hygiene regulations. LOF packs and delivers it on time, in a safe manner for consumption, to the FBO or (upon request) to the plane.
- 10.2 LOF'S responsibility ends with the handing over of the catering to third parties.
- 10.3 Once the catering is delivered to the FBO, and too guarantee a food safety, all component must be stored in a fridge or in a temperature controlled area which must be between 3°C and 5°C. LOF's responsibility stops immediately when the catering is delivered either on-board or to the FBO or any handling agent.
- 10.4 LOF does not take any responsibility of the quality of food in case of a delay of the aircraft. It is the customer's or FBO'S responsibility or local handling or crew members to guarantee the food safety continuation.
- 10.5 LOF does not take any responsibility for food, which was specially purchased ready to serve from special restaurants or bakeries or any other food producer.





11. PAYMENT

Cash, Credit card (Visa, Master card, American Express).

Except specific agreement, all invoices must be paid within the day after the delivery has been made. Any delay will occur a 20% additional charge of the total amount due.

12. FORCE MAJEURE

LOF is not liable for a partial or whole non execution of its obligations due to events beyond its normal control such as natural disasters, strikes, government restrictions, war, bad traffic jam, accidents, bad weather conditions or similar force majeure, which impairs the performance of their obligation towards the customer.

13. DISPUTES

Any legal claim will be under Jurisdiction Commercial Court of Pontoise (95300), France.

14. RIGHT OF MODIFICATIONS

LOF reserves the right, to make alterations to its catalogue, prices, products as well as terms and conditions, within the bounds of what is reasonable, at any time and without prior notice.

15. SPECIAL DEMANDS, COURIER

Some requests might be not listed in our catalogue. The mobilization of employees to purchase any special need will be subject on an invoicing on hourly basis. The amount is € 60,00. A started hour is a due hour.

16. VALIDITY

These terms and conditions are effective 1st of January 2019 and supersede the previous editions and are subject to change without prior notice.

17. CONTACT

LOF SAS

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IF YOU HAVE EVER ASKED YOURSELF THIS QUESTION :

"How can I be sure of the quality and timeliness of the services I have to order ?"

JUST LET YOURSELF FEEL A RELAXING MOMENT, A BEAUTIFUL SANDY BEACH, A VAST AREA OF GREEN FIELDS, NOW JUST RELAX !



SEND YOUR ORDERS ON macommande@lof.eu.com

WE WILL MAKE SURE THAT YOUR FLIGHT WILL MIX COMFORT, PEACEFULNESS, SECURITY AND PLEASURE !



VIP JET FLIGHT
VVIP FLIGHTS ON AIRBUS AND BOEING AIRCRAFT



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