

INFLIGHT MENU

WINTER 22-23


Cloud9 Catering

At **Cloud9**, we are passionate not only about food, but storytelling.

Each dish we create draws its roots from a historical breakthrough in cooking. The freshest local & seasonal ingredients, have formed the basis of our cuisine.

We want to take you on a journey, from the traditional methods of old to a fusion in the modern present.

Along the way we merge traditional recipes with contemporary presentation to create an

Unique dining experience in the air

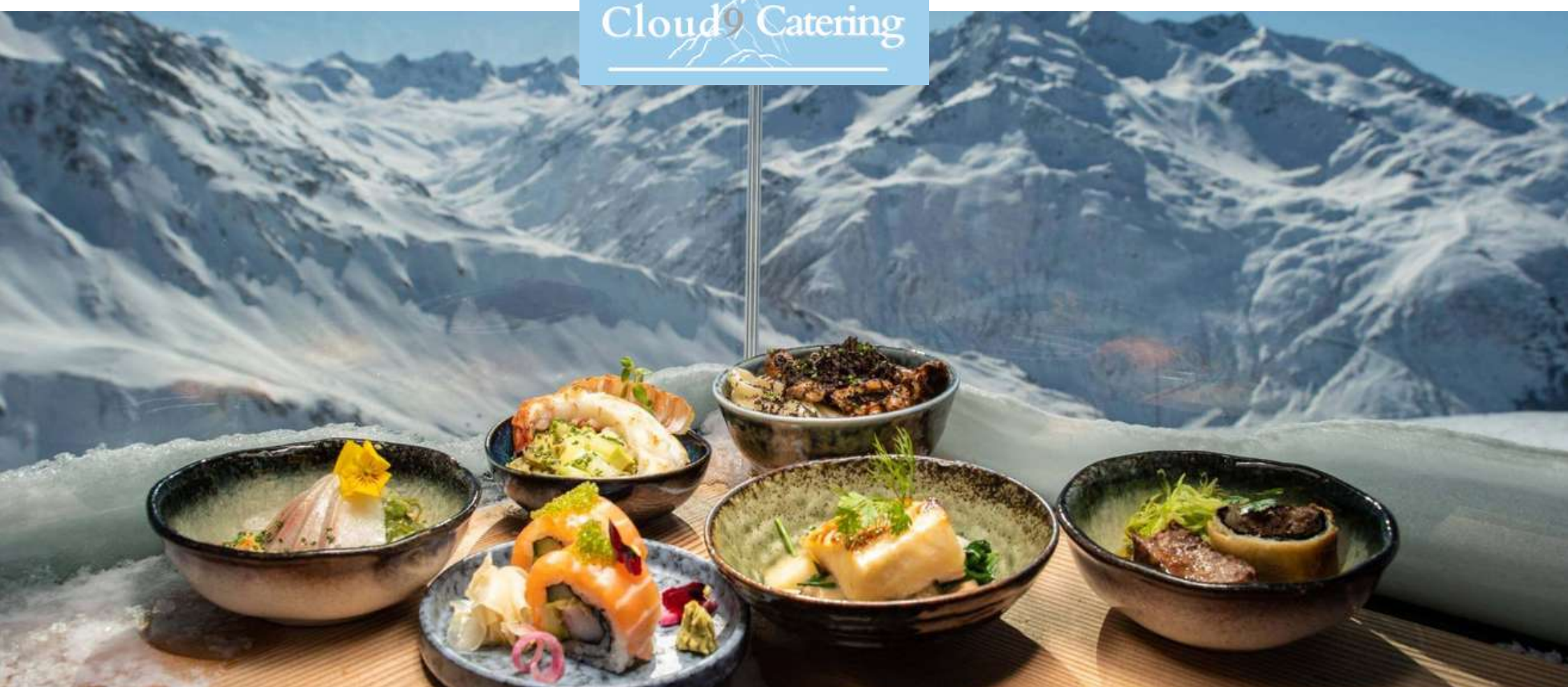
ABOUT US

You will find in this **menu** an insight of what our Chef and team propose you, but of course they will be able to accommodate you with any tailor-made meals your passengers will like as well as taking into account their **allergens**.

Packaging and Presentation are also taken into account in order to save space on board, optimizing space & serving procedures. Our operator team will always support you by proposing you the best for your highly demanding passengers



Cloud9 Catering



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LFLY - LFLY - LFLB - LSGG - LFSB - LSZB - LSZS

SOMMAIRE

- Canapés & sandwiches
- Starters
- Salads
- Cold platters
- Soups
- Main course: Seafood
- Main course: Meat
- Side dishes
- Pasta & Risotto
- Asian
- Indian & Arabic
- Vegan Menu
- Desserts, Fruits
- Breakfast menu
- Beverages
- Conciergerie
- Contact

Canapés & Sandwiches

Cold canapé

Chef's choice or your filling

Caviar canapé

gluten , dairy, fish

Hot canapé

Chef's choice or your filling

Croque Monsieur/Madame

gluten, dairy, eggs

Beef burger

gluten, dairy, egg

Chicken burger

gluten, dairy, eggs

Homemade Pizza

Chef's choice or your filling

Individual quiche

Chef's choice or your filling



Finger sandwich (2 pieces)

Chef's choice or your filling

Gourmet sandwich

Chef's choice or your filling

Open sandwich

Chef's choice or your filling

Bagel sandwich

Chef's choice or your filling

Club sandwich

Chef's choice or your filling

Wrap sandwich with tortilla bread

Chef's choice or your filling

Baguette sandwich

Chef's choice or your filling

Skewers chicken or beef

Mini/Medium/Large



Starters

Beef carpaccio

with shaved parmesan & rocket salad

Salmon & avocado tartare

Lobster tartare

with cocktail sauce

Buddha Bowl

with tofu, carrot, tomato, butternut, spinach, cranberry, beetroot, ginger, pineapple, bulgur & cashew nuts

Duck foie gras

served with gingerbread & chutney

Lobster & mango salad

salad, lobster meat, mango, avocado & dressing

Melon with Bresaola

Zucchini Tartare

Scallops carpaccio

with passion fruit & pomegranate

Salads

Superfood salad

Green leaves, cucumber, avocado, quinoa, peas, parsley, mint, pomegranate, cherry tomato & dressing

Quinoa salad

salad, quinoa, marinated vegetables, parsley, tomato & dressing

Baked goat cheese salad

salad, baked cheese with honey on toast, pine nuts & dressing

Honey & Soy Duck salad

salad, sliced duck breast, nuts, roquefort cheese, raisins, tomato & honey dressing

Caesar salad with grilled chicken

romaine lettuce, tomatoes, parmesan, croutons and Caesar sauce

Caprese salad

tomato, mozzarella, basil, pine nuts & pesto sauce

Greek salad

salad, cucumber, bell pepper, onion, olives, tomato, feta & dressing

Garden salad

salad, seasonal vegetables, tomato & dressing

Spring salad

salad, asparagus, goat cheese, hazelnut, beans & dressing



Selection of dressing available upon request or any of your choice:
balsamic, ranch, Caesar, pesto, honey mustard, citrus, lemon, sesame soy or cider

Cold Platters

Cold cut meats

served with condiments

Cured meats 'Delicatessen'

served with condiment

Cured Italian meats & antipasti

with Mediterranean grilled marinated vegetables

French sliced cheese selection

served with dried fruits, butter, jams

Crudités (raw vegetable sticks)

served with a dip

Scottish smoked salmon

served with tangy cream

Cold cooked smoked fish

served with dips & condiments

Cold seafood without lobster

served with dips & condiments

Cold seafood with lobster

served with dips & condiments



Soups

Losbter bisque

served with claw meat

Lentil soup

served with truffle oil

Seasonal vegetable soup

Chicken noodle soup

Gazpacho green peas, mint & feta

served cold or hot dairy

Asparagus creamy soup

Minestrone soup

Mushroom soup

French Onion Soup with garnish

Soupe campagnarde au diots



Large Soupe Garnish & bread available, please specify your preferred choice when placing your order

MAIN COURSES

Fillet

Salmon fillet

Sea bass fillet

Cod fillet

Sea bream fillet

Red Mullet

Sole fillet

Fish skewers (2 pieces)

Lobster

Tail, half, whole, thermidor, or fricassee

Seafood

King prawn

Baked lobster tail with herbs

Scallops

Prawn skewers (2 pieces)



Suggestions

Roasted sea bass fillet

*with lime juice, candied fennel
in olive oil & baby carrots*

Breaded cod with mashed potato

with some saff of Guérande, lemon & basil

Pan-fried salmon Tuscany' style

with tagliatelle pasta & parmesan

Roasted sea bream fillet

*with steamed potato, aragula salad & citrus
sauce*

Seared scallops

with watercress cream soup

MAIN COURSES

Beef

- Beef fillet**
- Beef bourguignon**
- Beef stroganoff**
- Beef skewers (2 pieces)**

Poultry

- Chicken breast**
- Corn-fed chicken supreme**
- Chicken skewers (2 pieces)**

Other

- Rack of lamb**
- Veal chop**
- Duck breast**



Suggestions

Lamb shank thyme

With thyme juice & roasted vegetables

Rack of lamb with mint

With tomatoes provencal & green beans

Beef fillet with truffles

With mashed potatoes & herbs

Beef fillet Rossini

With foie gras & crisscut potato

Pan-fried veal chop & asparagus

With morille mushroom sauce

Seared duck breast

With Darphin potato & fig sauce

Chicken Suprême

Pasta / Risotto

Pasta



Plain pasta of your choice

Pasta with truffles

Seafood or prawn pasta

Lobster pasta

Beef lasagna

Vegetarian lasagna

Risotto



Mushroom risotto

Asparagus risotto

Seafood or prawn risotto

Truffle risotto



Large Pasta Choice & Grated Cheese available, please specify your preferred choice when placing your order



Asian

Sushi | sashimi | maki | california roll

Edamame

Chicken Thai salad

Shrimp Thai salad

Fried spring roll - Nem
with shrimps or chicken (2 pcs)

Spring roll (per piece)
with shrimps

Prawn tempura (2 pcs)

Miso soup

Tom Yang soup
with shrimps

Fried noodles with beef sate

Fried noodles with prawns
with sesame in sweet & sour sauce

Indian/Arabic

Tikka masala

- Chicken
- Shrimps

Curry

- Chicken
- Lamb
- Vegetables

Biryani

- Chicken
- Lamb
- Vegetable

Others

- Chicken tandoori
- Chicken tikka
- Butter chicken

Samosa/Naan Bread

- Meat or vegetable



Hot mezze

Kebbe, fatayer, falafel, kefta, sambousek

Pita bread

Fattoush salad

Lebanese tabbouleh Salad

Baba Ghanouj

Hummus

Labneh

Stuffed wine leaves (Warak Enab)

Grilled meat mix

Tajine (chicken or lamb)

served with vegetables

Couscous Royal

with lamb, chicken, sausages & semolina

Vegetarian

Starters/Salads

Greek salad

marinated tofu, salad leaves, cucumber, red & yellow peppers, onions, olives, tomato & dressing Soy

Zucchini duo in tartare

salad leaves, green & yellow zucchini already seasoned

Quinoa salad with marinated vegetables

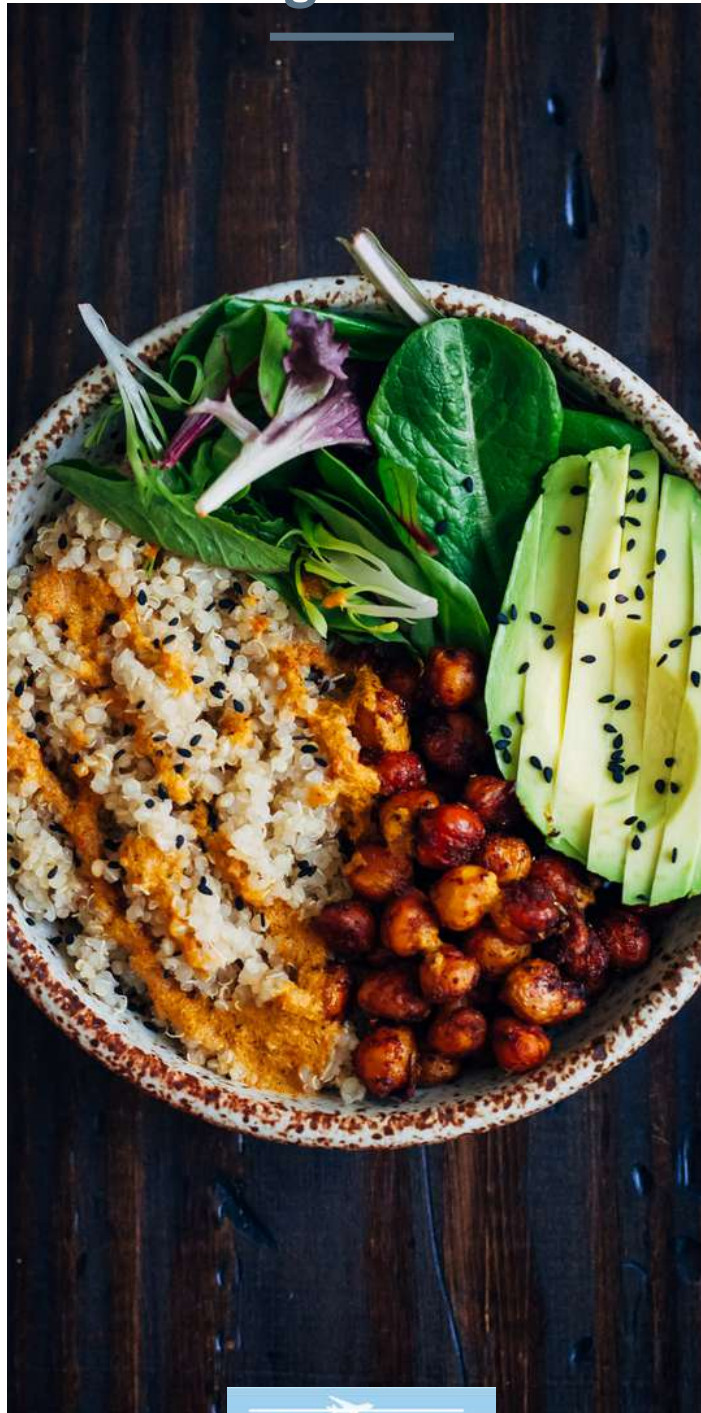
salad leaves, quinoa, parsley, tomato & dressing

Buddha bowl

with tofu, carrot, tomato, avocado, spinach, cranberry, beetroot, ginger, pineapple, bulgur & cashew nuts

Superfood salad

Green leaves, cucumber, avocado, quinoa, peas, parsley, mint, pomegranate, cherry tomato & dressing



Main Course

Green curry vegetables

with coconut milk served with basmati rice

Lentil, carrot & potato stew

Chili sin carne

served with rice

Veggie pad Thai

with gluten free noodles

Coconut quinoa risotto

with pine nuts & raisins

Soups

Tomato soup

Creamy sweet potato & coconut hot soup

served with vegetables chips

Gazpacho green peas

tofu & mint

Desserts

Chocolate mousse

served in a glass

Tiramisu

Classic & served in a glass

Crème brûlée

served in a terracotta pot

PannaCotta

served in a glass with red berries sauce

Tarte Tatin

served with whipped cream

Fruit tartlet

Cheesecake

served with mixed berry sauce

Millefeuilles

Eclair

Choco, Café, Vanilla

Carrot cake

served with buttercream icing



Strawberry

Dipped in chocolate

Fruit skewer

Mini/Large

Fresh berries

Blueberry, Raspberry, Strawberry

Vegan

Chia pudding

with almond milk & fresh fruits in a glass

Chickpeas chocolate mousse

Served in a glass

Coconut milk panna cotta

with berries in a glass

Raspberry cheesecake

Fondant chocolate

with fresh berries

Breakfast

Bircher muesli

with fruits served in a glass

Parfait yogurt granola

with berries served in a glass

Pancakes or Crêpes

with topping

Mixed Granola

Sliced fruits seasonal

Small/Medium/Large

Fruit basket/Seasonal or Exotic

Fresh berries

Mini breakfast pastries

Classic breakfast pastries

Muffin/Brownie/Cookie

French toast

with berries



Plain Eggs

scrambled, boiled, omelette, poached.

Scrambled Eggs

plain or with herbs

Garnish

- Smoked Salmon
- Breakfast mini sausage
- Ham
- Parma/Cured/Spanish
- Grilled bacon
- Grilled tomato
- Baked beans
- Sautéed or grilled mushrooms
- Hash brown potatoes 'roastie'
- Sautéed spinach with garlic
- Hollandaise Sauce
- Bagels

BEVERAGES

Freshly Squeezed

- Orange | grapefruit | lemon | melon
- Grape | pineapple | tomato
- Apple | pear | carrot
- Red berries
- Mango
- Multifruits cocktail
- Green detox juice 500ml | celery
- Beetroot & carrot detox juice 500ml

Smoothie

- Exotic smoothie | celery
- Red smoothie
- Green smoothie
- Lemon & mint detox water 1L
- Lemon, mint & cucumber detox water 1L

Still Water

- Evian, Volvic, Vittel, Fiji water

Sparkling water

- San Pellegrino, Perrier

Soft Drinks

- Large Selection Available in Cans & Bottles

Ice

- Ice cubes & Dry Ice Available



Large Pasta Choice & Grated Cheese available, please specify your preferred choice when placing your order

Cabin Essentials

All items you will require to make your flight a success can be provided

Oshibori towels (Bvlgari, Hermes, Roger & Gallet...), pillow, blanket, slippers, kitchen equipment (glassware, china...),

Dedicated Services

We also propose you the services that you need for the expectations for your flight and passengers,

Personal shopping service & courier,
high loader (off-loading & loading),

CONCIERGE

Épicerie fine

For your most detailed delicatessen, we will bring you:

Caviar (from Petrossian, tins from 30g, 50g, 125g...), *Balik salmon*, macarons & chocolates from your preferred brand, tea, celebration Cakes or Flowers Arrangements ...

CONTACT



You can always reach us out whether you would like to place an order or just needs information

Operations Team:

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