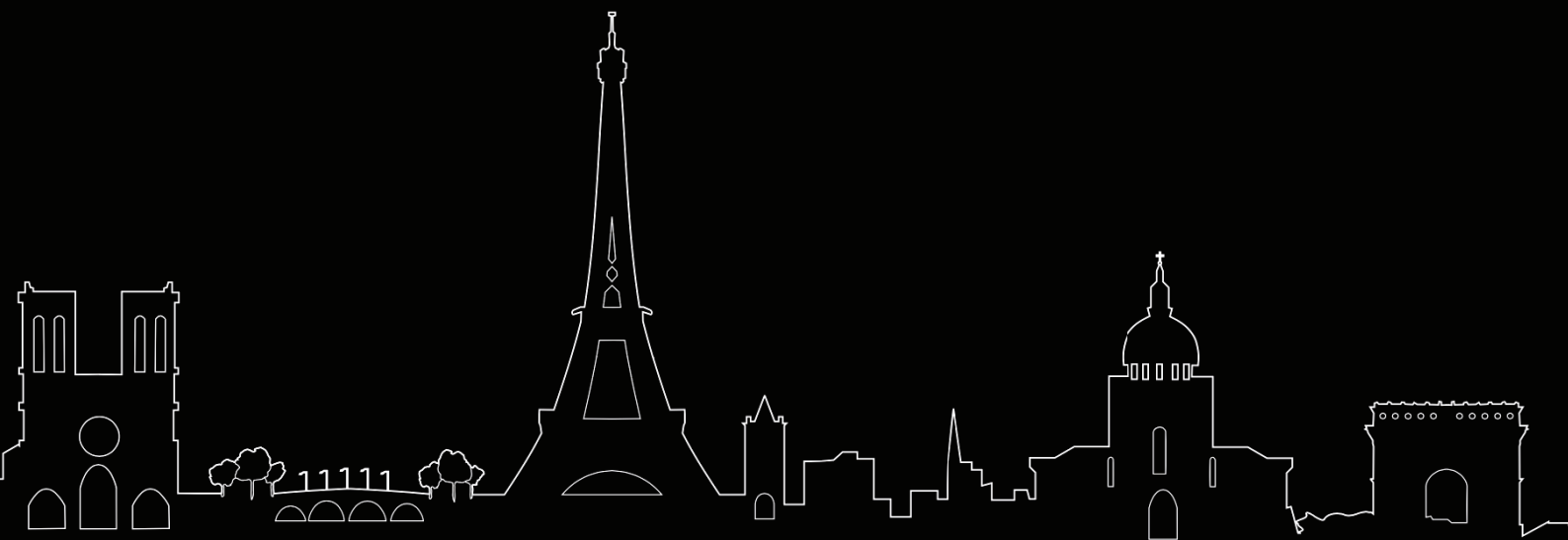


Le Menu

HARRY
TRAITEUR
PARIS



Harry Traiteur Paris Catering has carefully developed a list of gourmet dishes and high quality services in order to enable flight attendants, anxious to meet the slightest expectations of their guest during their trip, to provide with incomparable and tailor-made services.

We are a team of professionals with catering business background, issued from the catering business that are aware of the various problems inherent in business aviation. We are also proud of our prestigious kitchen team whose members have exercised their talents in the most famous restaurants around the world.

Harry Traiteur was created to coordinate all this know-how experience and this provide an exceptional service to passengers traveling aboard their private jet. Flower arrangements directly from the famous Paris Rungis flower market, daily world press printed in color, vintage wines, Russian, Kosher and Halal products selected from the best suppliers of Paris, are only a sample of services Harry Traiteur can provide with.

Built on the success of events parties since 2004 and with an ever-increasing demand from our clients, Harry Traiteur offers its expertise for private aviation.

DEDICATED FACILITIES

Our facilities are just built to 6 minutes from Paris le Bourget airport, an immediate reacting to all your urgent requests and always providing professionally and efficiently, all necessary support.

Food safety is ensured with a comprehensive documented HACCP (Hazard Analysis Critical Control Point) system as well as with European legislation. Temperatures are monitored throughout using infrared thermometers whilst the in-house microbiology laboratory carries out tests on raw food, ready-made products, water, ice, equipment, hand and equipment swabs.

A customized module for core -flight catering operations (Flight Catering Solution) has been developed for Harry Traiteur. This integrates seamless and complementary modules for inventory control of state and catering order processing and invoicing.





HARRY
TRAITEUR
PARIS

MEDIA



HACCP



MENU



OTHERS

LFPO Paris - Orly
LFAT Le Touquet - Paris Plage
LFPT Pontoise
LFPV Velizy Villacoublay
LFPN Toussus le Noble
LFQQ Lille Lesquin
LFRG Deauville
LFRM Le Mans Arnage
LFPM Melun Villaroche

BASED

LFPB PARIS LE BOURGET
Delivery by van & high-loader
24/7/365

CONTACT

+33 1 34 45 57 47
order@harrytraiteur.fr
06:00 AM - 11:00 PM
www.harrytraiteur.fr

GOOD TO KNOW

2022-2023

TRAY SIZE

- LARGE TRAY
Atlas 1/1 for 5/6 pax
- MEDIUM TRAY
Atlas 2/3 for 4/5 pax
- SMALL TRAY
Atlas 1/2 for 2/3 pax

GOOD TO KNOW

- ALL SIZE AVAILABLE
- ALL RECIPES ON REQUEST
- HALAL FOOD ON REQUEST
- GLUTEN FREE ON REQUEST
- ALL PACKAGING ON REQUEST

TRAY SIZE

- INDIVIDUAL TRAY
Atlas 1/4 for 1/2 pax
- SNACK SIZE TRAY
Atlas 1/6 for 1 pax
- REGLETTE
Atlas 1/12 for 1 pax

FOIL SIZE

- LARGE FOIL
For 4 pax
- MEDIUM FOIL
For 2 pax
- SMALL FOIL
For 1 pax



BREAKFAST	2
SNACKING	10
SHARING TRAYS	18
À LA CARTE	24
WORLD FOOD	44
TRAYS READY TO SERVE	50
CAVIAR & ÉPICERIE FINE	54
BEVERAGES & CELLAR	58
CABIN ESSENTIALS	68
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TERMS & CONDITIONS	76



BREAKFAST

Breakfast trays

Cold

Hot

Drinks

Signature



BREAKFAST TRAYS

3

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S

French continental

2 bread-rolls, 3 mini-viennoiseries, jam, honey & artisan butter, fresh range juice 25cL, fruit or plain yoghurt, sliced fresh fruits

Hot American

2 bread-rolls, jam, honey, maple syrup & artisan butter, fresh orange juice 25cL, fruit or plain yoghurt with granola, 2 pancakes, scrambled eggs or omelet, grilled turkey bacon, grilled veggies, breakfast cheese, sliced fresh fruits

Cold express continental (1/2 Atlas tray)

2 mini-viennoiseries, 1 bread-roll, sliced fresh fruits, jam & butter, fresh orange juice 25cL, fruit or plain yoghurt

Gluten free morning

1 gluten free bread roll, 1 gluten free viennoiserie, 1 gluten free breakfast cake, jam, honey, fresh juice 25cL, coconut muesli, fruit compote

Hot option: scrambled tofu

Business box

1 Bread roll, 1 viennoiserie, 1 breakfast cake, jam, artisan butter, juice by Alain Milliat 20cL, yoghurt and cereal s, fruit compote

BREAKFAST

COLD

4

FRUITS

Seasonal sliced fruits
Berries assortment
Fruits or berries salads
Seasonal fruits skewers
(Small or large)

BAKERY

Traditional baguette
Mini baguettine
Artisan bread-rolls
Gluten free bread-rolls
Bagels plain
Grilled toasts
Bread loaf

PASTRIES

French pastries
French pastries gluten free
American fluffy pancakes
Bakery muffin's
English muffin's
Parisian brioche
Traditional French toasts
Swiss carrot cake
Cookies American's factory
Chouquettes du président x5
Crepes mini x3
French Normandy pancakes
Mini donut's
Waffle with Topping
Lemon cake gluten free

MISCELLANEOUS

Artisan yoghurt plain or fruity
Artisan Greek yoghurt
Artisan sheep yoghurt
Artisan butter plain or salted
Cottage cheese

Jams, honey
Maple syrup
Nuts s pread

Swiss bircher muesli
Traditional porridge
Chia seeds pudding with banana
Dried fruits or nuts assortment

Matured cheeses
Sliced meats
Italian & Spanish delicatessen
Halal delicatessen
Smoked fishes
Smoked salmon



BREAKFAST

HOT

5

HOT ESSENTIALS

Plain omelet
Omelet with additions
Eggs white omelet
Scrambled eggs
Scrambled eggs with additions
Eggs, hard, fried, poached eggs
Grilled tomatoes
Grilled mushrooms
Hash brown x2
Heinz baked beans
English chicken sausages x4
Bacon, turkey bacon



BREAKFAST DRINKS

6

HOT DRINKS

American brewed coffee

Hot water, hot milk

Traditional hot chocolate by Angelina
(ready to serve)

Teas, herbal teas by Dammann Frères
(darjeeling, earl grey, jasmin,
decaffeinated, chamomile, verbenä)

Nespresso capsules
Nespresso flat professional
Starbucks capsules

COLD DRINKS

Glass bottle by Alain Milliat 20cl
(orange, grapefruit, apricot, apple,
strawberry, peach, mango, tomatoes)

Vegetal drinks
soy, almond, rice, coconut

Fresh milk
Long life milk

Creamers
Half & Half

FRESH JUICES

Orange
Grapefruit
Apple
Pineapple
Carrots
Pomegranate
Ginger
Grape
Watermelon

NECTARS

Berries
Kiwi
Strawberry
Mango
Cocktail
Cherry

SMOOTHIES

Special good vibes
Apple, blueberries lime

Special power
Pineapple, avocado, lime

Special morning
Kiwi, banana, orange

BREAKFAST

SIGNATURE

7



COLD

French Jésuite

Triangular French flaky pastry filled with frangipane topped with sugar

Liege waffles

A legendary creation an 18th century Chef to the Prince Bishop

Goji and seeds cake

Raisins, goji, nuts, sunflower seeds, honey

Seasonal fruits parfait

Yoghurt, gluten free granola, seasonal fruits, fruit coulis

Pumpkin dairy free porridge

Pumpkin dairy free porridge and maple syrup (ready to serve)

Healthy compote

Apple compote with star anise and cinnamon, served in glass

HOT

Evasion veggie omelet

White omelet with spinach,
sauteed mushrooms,
coriander, ginger

Spanish omelet

Flat omelet garnished with
diced tomatoes, onions, bell
pepper, parsley

Sweet potatoes hash

Sweet potatoes, tomatoes,
spring onions, minced meat,
eggs

Eggs à la royale

A traditional English recipe
made with muffin, poached
egg, smoked salmon,
spinach served with a
Hollandaise sauce



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SNACKING

Canapés

Verrines

Sandwiches

Hot snacking

Sweet



SNACKING

CANAPÉS

11

C
O
L
D

Foie gras millefeuille with chutney
Salmon heart, lemon cream, wasabi seeds
Indian curry shrimps
Vegetarian chickpeas discover
Comté matured & dried fruits skewer
Special bresaola
Summer truffle gourmet
Smoked salmon on blini
Chicken Teriyaki, roasted peanuts
Caviar canapé by 3 pieces

H
O
T

The crunchy French cheese
Butter flaky vegetarian
Gourmet Spanish chorizo

Mini quiche Lorraine
Mini quiche seafood
Mini quiche with vegetables

Mini Italian pizza with mozzarella
Mini degustation croque
Mini hamburger «du chef»



SNACKING

VERRINES

12

SELECTION

Lebanese style with sundried tomatoes
Monegasque salad style
Caprese revisited with Italian pesto
Tuna Teriyaki, grilled sesame oil
Dorado ceviche with mango & lime

CLASSICS

Avocado chunks & salmon tartar
Vegan salpicon with sumac & raisins
Duck foie gras as crumble
Fresh tzatziki cucumber & mint
Crushed feta, origano & ikra red pepper

MINI



GOURMET



BODEGA



SNACKING

SANDWICHES

13

CHOOSE YOUR SANDWICH

Finger

Sliced in rectangles sold by 3 pieces
White or brown bread

Triangle

Sold by 2 pieces or 4 pieces
White or brown bread

Open navette

Open sandwiches
made with viennese bread

Gourmet

Open sandwiches
made with artisan bread rolls assortment

CHOOSE YOUR SANDWICH

Club

Toasted sold by 2 pieces or 4 pieces
White or brown bread

Wrap

Small size by 10 pieces,
Lunch size by 5 pieces,
Sandwich size by 2 pieces

Bagel

Plain or with seeds

Baguette 1/3

Traditional sandwich in French baguette



Selection

Avocado chunks , spicy chorizo, Greek feta

Sainte Maure goat cheese, smoked duck filet, walnuts, persimmon

Artichokes marinated, grilled zucchinis, bell pepper charcoaled

The Lebanese veggie tartar with lemon chickpeas spread

Salmon, watercress, juicy citrus

Veggie

Caprese, mozzarella, tomato, salad, pesto

Hummus, grilled vegetables

Cheddar, Branston pickle

Avocado, cream cheese, tomato, radish

Tapenade, tomatoes & goat cheese

Regular

Beef mustard, tomato, salad

Chicken savora, rucola

Chicken curry, salad, cucumber

Salmon, cucumber, cream cheese

Foie gras, chutney, nuts

Prawns with curry cream

Bresaola with horseradish

Tuna salad niçoise

Eggs, mayonnaise, salad



SNACKING

HOT SNACKING

15

REGULAR

Pizza

All sizes, all recipes
Mini, medium, large

Quiche

Lorraine traditional, salmon,
vegetables, 3 cheeses
Mini, medium

Parisian stuffed croissant

With turkey ham and grated cheese

Croque Monsieur

Croque Monsieur
Croque Madame

Hamburger

Hamburger, cheeseburger
Mini or regular

Tempura shrimps

Served with sweet chili sauce

Tatin vegetables

With grilled vegetables

SIGNATURE

The double bruschetta

Toasted country bread rubbed with
garlic, fresh and sun-dried diced tomatoes,
pecorino shaved, rucola minced, pesto

Pissaladière

An onion tart and anchovies. A specialty
originated from Nice in southern France

The bocadillo

Sandwich omelet, tomatoes, pata-negra, olive oil



Fresh vip petits fours

Daily selection such as opera, tutti frutti tartlet, lemon pie, creamy profiterole

Petits fours moelleux

Daily selection such as financier, cannelé de Bordeaux, coco rocher, madeleine

Macaroons from our artisan pastry chef

Selection such as vanilla, chocolate, pistachio, coffee, raspberry, citrus

Strawberries dipped in a gourmet chocolate

Ripe strawberries dipped in a generous layer of milk or dark chocolate

Seasonal fruits skewers

Mini or large

Sweet verrines gourmet

Spanish turrón profiterolles

Lemon custard

Chapon Chocolate torréfaction longue

Fruit salad jelly

Chocolate mousse

Tiramisu

Panacotta



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SHARING TRAYS



SHARING TRAYS

19

PLATTERS

Fruits tray

The best selection of seasonal fresh sliced fruits and berries

Selection of crudités

To include, carrots, celery, bell peppers, sweet cherry tomatoes, radishes and a selection of three homemade dips

Middle East tray

With hummus, crudités, tabouleh, baba ganoush, vine leaves, olives, pomegranate and pita bread



SHARING TRAYS

20

PLATTERS

Delicatessen and cheese tray

International delicatessen and cheese served with fruits and dried nuts

Delicatessen tray

Selection of Spanish, Italian and French delicatessen served with capers and pickles

Cheese tray

The best selection of Swiss, blue, goat and soft cheeses served with grapes, dried fruits and assorted nuts

Cold cuts meat tray

Roast beef, grilled chicken, turkey, lamb, duck filet, mayonnaise and mustard



SHARING TRAYS

21

PLATTERS

Japanese sushis tray

Selection of sushis, makis, Californian, sashimis
served with soy sauce, wasabi and pickled ginger

Smoked salmon tray

The best selection of Norwegian or Scottish smoked salmon
served with sour cream, blinis and lemon

Smoked fish tray

To include a selection of smoked fishes such as salmon, tuna, halibut, trout,
served with sour cream, blinis and lemon



SHARING TRAYS

22

PLATTERS

Antipasti tray

Selection of mozzarella, olives, marinated tomatoes, zucchini, artichoke, mushrooms, capers, gressins and Italian delicatessen

Spanish tapas tray

Iberian delicatessen, mussels, piquillos, tortillas, olives, manchego, croquettes

Heart salmon tray

Served with sour cream, dill, lemon and blinis

Sea food tray

Prawns, crab, octopus, mussels served with dips

Lobster option available



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À LA CARTE

Starters

Salads

Poke bowls

Soups

Main dishes

Sides

Garnishes & sauces

Veggie & vegan

French bistrot

Desserts

Fruits



À LA CARTE

STARTERS

25

STARTERS

Traditional

Duck foie gras on artisan gingerbread & figs chutney

Prawns & avocado cocktail à la Marie Rose

Vitello Tonnato revisited

Prosciutto & melon balls

Carpaccio

Beef carpaccio, rucola and parmesan flakes, lemon dressing

Salmon carpaccio, citrus, verbena and ginger decoction

Heritage tomatoes, carpaccio with lemon, olive infusion

Scallop carpaccio, some lam's lettuce, salmon roe & crushed Espelette pepper



Traditional

Avocado tartar (with shrimps, prawns, king crab, tuna, mango or salmon)

Salmon tartar with avocado & mango

French beef tartar «Parisian brasserie style»

Signature

Salmon tartar, yuzu infusion, crushed kampot pepper

Avocado and heritage tomatoes tartar, mango vinaigrette

Scallop tartar flavored with truffle

Kev's Tuna tartar



À LA CARTE

SALADS

27

CEASAR

Chicken
Salmon
Prawns
Shrimps

COBB

Chicken
Prawn
Beef
Shrimps

QUINOA

Vegetables
Chicken
Salmon

SALADS

Niçoise salad

Lettuce heart, tomato, onion, olive,
green pepper, eggs, flaked tuna, celery,
potatoes, anchovy

Garden kitchen salad

Green leaves, vegetables from garden
kitchen

Octopus salad with potatoes

Octopus tentacle, baby potatoes, flat
parsley, onion, tomato, garlic, lemon and
olive dressing

Quinoa Baja California salad

Red quinoa, avocado chunks, sweet
corn, red beans, parsley, onion, lemon,
olive oil

Aegan salad

Grilled zucchinis sticks, feta, grilled
green olives and pine nuts, rosemary,
seasoned with sumac

DRESSING

French

Italian

Marie Rose

Cesar dressing

Lemon or mandarine dressing

Soy sauce dressing

Raita sauce

Sweet mustard dressing

Ranch sauce

À LA CARTE

SALADS

28

CAPRESE

Late di buffala
Burrata

SEA

Mixed sea food
Crumbled crab
King crab
Squid

WORLD

Fattoush Lebanese
Kaiso Japanese
Shrimps Thai
Greek salad



À LA CARTE

POKE BOWLS

29

SIGNATURE

Power bowl

Quinoa, pineapple, cherry tomatoes, avocado, fresh salmon, grated carrots & egg mollet, coriander, sucrine, red onion, cucumber, feta chunks, edamame, linseed and chia, cashew nuts, sesame

Healthy bowl

Black rice, smoked salmon, pineapple, grilled veggies, avocado, edamame beans, spring onion, coriander, chickpeas, cucumber, soy dressing

Green lover bowl

Sushi rice, falafel, cucumber, cherry tomatoes, avocado, radishes, edamame beans, micro herbs, seeds, lemon dressing

Veggie tofu bowl

Quinoa and wild rice, tofu, avocado, mango, edamame, cucumber, cashew nuts, red onion, coriander, chia, sweet mustard dressing



À LA CARTE

POKE BOWLS

30



POKE CLASSIC

Salmon & tuna

Salmon

Tuna

Roasted chicken

Shrimps

Falafels

Made with

Sushi rice or quinoa, avocado,
mango or pineapple, Thai
spring onion, cucumber, red
cabbage, edamame beans,
sesame seeds, coriander

À LA CARTE

SOUPS

31

SELECTION

The classic Italian minestrone
Provençale tomato soup
Pumpkin cream with chestnuts and roasted nuts
Traditionnal Borsh
Chicken cream, chervil sprigs, grilled duck breast
Forest mushrooms soup
Asparagus soup
Grounded vegetables soup «grand-mère» style
Vegetables clear soup bouillon
Lentils soup
Chorba style
French onion soup
Vichyssoise
Mediterranean fishes soup
Lobster bisque

ADDITIONS

Fresh cream
Grated parmesan
Parmesan croustilles
Grated Emmental
Croutons
Truffle
Grilled sesame oil
Sunflower seeds
Chopped herbs



Seafood mixed grill

Prawns, lobster, king crab, squid, octopus, salmon, scallops

Marmite de François le pêcheur

Daily fishes assortment stewed with seasonal vegetables

À la carte

Sea-bass

Turbot

Gilthead sea bream

Salmon filet

Black cod

Rainbow trout

John dory

Cod fish

Dover sole

King-Crab

Scallop

Lobster (whole)

Lobster tail

Lobster thermidor

Prawns Obsiblu x3

Shrimps

Octopus

Squid



À LA CARTE

MAIN DISHES

33

BEEF

Filet
T-bone steak
Beef Rossini
Ribs steak
Burger steak
Wagyu filet grade 4 Australian
Wagyu ribs steak grade 4 Australian
Dry aged burger with marrow
Golden steak
Beef Stroganoff
Beef Bourguignon

LAMB

Filet
Rack
Chops x3
Skewers x2
Rack of «lamb salted aged»
Lamb curry
Roasted lamb in thyme crust



À LA CARTE

MAIN DISHES

34

POULTRY

Chicken filet «Red Label»
Whole farmed from the rôtisserie
Baby chicken
Chicken basquaise
Chicken Indian curry
Chicken skewers x2
Chicken supreme
Chicken biryani
Chicken nuggets or wings
Chicken Kiev
Creamy chicken fricassée

Duck breast
Duck breast honey glazed
Duck leg confit

Coq au Vin

VEAL

Filet
Chops
Milanese
Escalope
Blanquette old school style



À LA CARTE

SIDES

35

STARCHES

Rices

Basmati

Jasmine

Brown, wild

Pilau

Mixed white/wild

Byriani

Saffron

Potatoes

Baby grenailles

Steamed

Mashed

Mashed with truffle oil

Gratin Dauphinois

Roasted sweet potatoes

French fries

Pastas

Penne

Spaghetti

Tagliatelle

Fetuccini

Orecchiette

Fried Noodles

VEGETABLES

Grilled mediterranean

Steamed assortment

Asparagus

Baby spinach

Baby vegetables

Niçoise ratatouille

OTHERS

Polenta mushrooms

Polenta asparagus

Red beans

White beans

Semolina

Quinoa

Bulgour

Beluga

Lentils

Spelled

À LA CARTE

GARNISHES & SAUCES

36

HOT

Marchand de vin
Hollandaise
Pepper corn
Mushrooms cream
Blue cheese
Morels
Beurre blanc
Choron
Sicilian tomato and basilic
Gravy
Curry
Sea food bisque

COLD

Virgin sauce
Pesto
Citrus cream
Dill cream
Curry
Raita
Chef soy sauce
Cocktail

GARNISH

Garnish soup
Garnish flowers
Garnish herbs
Garnish mixed
Garnish caviar



À LA CARTE

VEGGIE & VEGAN

37

STARTERS

Broccoli tabbouleh

Broccoli, lemon juice, mint, blanchd almonds, olive oil from the mill

Refreshed peas veloute

Peas cooked with coconut milk, celery, turmeric.

Veloute to be served cold



SALADS

Cesar veggie salad

The famous salad Cesar revisited with vegan tenderloins

Cobb veggie salad

The famous Cobb salad with soy tenderloins

SNACKING

Green club

Gluten free toasted bread filled with avocado, tomatoes and arugula, olive oil from the mill

La quiche Laurene's

Gluten free such pastry with soy cream and Mediterranean grilled vegetables

MAIN COURSES

The Bedros vegan Moussaka
Definitely one of the must-tries in our vegan Greek selection

Anna's butternut wok
Pan seared butternut with thyme, turmeric root, rice cream and garlic touch

Jackfruits Bourguignon
Jackfruits stewed in soy bouillon and red wine alcohol free, served with mushrooms, pearl onions, parsley and paprika

Pilau cumin rice
Rice cooked with carrots peas and corn, cloves, cardamon and bay leaves

Las Vegan
Kentucky fried cauliflowers
vegan

DESSERTS

Sweet potatoes & tofu «petit gâteau»
Potatoes, tofu, almonds, agave, rice flour

Fluffy chocolate and aquafaba mousse
served in a glass

Rice and almond milk pudding
Cooked with vanilla, cinnamon
served in a glass

Poireau vinaigrette

Steamed leek with vinaigrette dressing, a classic French popular starter

Oeufs mimosa (Mimosa eggs)

served on minced lettuce in a bodega glass

Escargots de Bourgogne farcis

French typical dish, stuffed snails served in shells, garlic herbs butter melted snail tongs and plates available on request

Croque Monsieur « Richard »

Truffle flavored

served with green leaves, truffle dressing

Blanquette de veau aux oignons grelots

Veal blanquette with onion bells and mushrooms served with a steamed white rice

Cassoulet

Typical hot pot casserole beans dish from the Southwest of France served with pork chunks, sausages and duck confit slowly dusted with breadcrumbs in our oven. Individual traditional casserole available on request for a perfect service onboard

Brandade de cabillaud persillée aux citrons confits

Fresh cod brandade cooked & fresh flat parsley with pickled lemon

Flan pâtissier Parisien

Traditional golden vanilla flan

Le Paris-Brest

Specific French dessert, made of choice pastry and a praline flavoured cream, became popular with riders on the Paris-Brest cycle race

Profiteroles glacées au chocolat

Iced profiteroles glazed with hot chocolate and grilled almonds flakes

Pomme au four sur son pain perdu

Baked apple, served on a French toast, and salted caramel sauce

Rebain's Cassis

Nougat fairy fingers, combination of blackcurrant and mascarpone mousse



À LA CARTE

DESSERTS

41

INDIVIDUAL

Dark Chocolate mousse «grand cru»

Fruits tarts & pies (apple, berries, tutti frutti)

Cheesecake (vanilla, lemon, berries, caramel)

Panacotta with topping

Tiramisu

Crème brûlée vanilla bourbon flavored

Apple crumble

Chocolat fondant

Red berries millefeuille

Banoffee by Harry

L'Élysée citron



Skewers

Mini fruits skewer

Large fruits skewer

Mini berries skewer

Large berries skewer

Dipped

Chocolate - dipped fruits

Chocolate - dipped strawberries

Chocolate - dipped dried fruits

Baskets

Small 1,5kg

Large 3 kg

Salads

Watermelon, mint & lime syrup

Fruits or berries

Orange & rose water

LARGE TRAY

Atlas 1/1 for 5/6 pax

MEDIUM TRAY

Atlas 2/3 for 4/5 pax

SMALL TRAY

Atlas 1/2 for 2/3 pax

INDIVIDUAL TRAY

Atlas 1/4 for 1/2 pax

SNACK SIZE

TRAY Atlas 1/6 for 1 pax



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WORLD FOOD

Middle East & Lebanese

Asian & Japanese

Italian

Russian & Caucasian



WORLD FOOD

MIDDLE EAST & LEBANESE

45

COLD MEZZEH

Hummus
Moutabal
Tabbouleh
Vines leaves
Fattoush salad
Labneh
Baba ganoush
Pasterma
Soudjoukh
Borek cheese
Borek meat
Tsatsiki

HOT MEZZEH

Falafel
Samossa
Kebbe
Fatayer
Samboussek
Kefta
Rakakate
Shish taouk
Foul medammas
Shawarma sandwich
Dolmas
Manaïch
Lahmacun (lahm bi ajin)

DESSERTS

Backlawwa
Kneffe
Katayef
Halawet et jibn
Mafrouké
Maamouls
Auch el bubul
Znoud el set
Osmallié
Gata
Bourma
Namoura
Ashta ice cream

OTHERS

Bread Lebanese (5 pieces)
Medjool jumbo dates
Dried fruits assortment
Rose water
Orange tree flower water

Arabic coffee

Cardamom, Ginger, Saffron



JAPANESE

Miso soup
Kaiso salad
Cabbage salad
Tempura shrimps
Gyoza vegetables/chicken
Edamame

Maki

Salmon, tuna, avocado, cheese, cucumber

California maki

Salmon, tuna, avocado, cheese, cucumber

Sushi

Salmon, tuna, dorado, avocado

Sashimi

Salmon, tuna, dorado

Yakitori

Beef cheese, chicken, salmon

Teriyaki

Beef, Chicken, Salmon, Tuna

ASIAN

Hot springrolls
Cold springrolls
Samossa
Pad Thai (shrimp, chicken, tofu)
Fied noodles (plain or shrimp)

Bo Bun

Loc-lac beef

Chicken satay

Thai beef with onions

Cantonese rice

Shrimps curry

Chicken curry

Seafood yellow curry

Sauteed shrimp

Vegetables wok

Pekinois potage

Lemongrass chicken soup

Pho soup

Thai Tom yum soup with lemongrass

WORLD FOOD

ITALIAN

47

HOT

Lasagna al forno
Lasagna al verdure
Penne al pesto
Spaghetti Bolognese
Orechietra Sarde al gorgonzola
Linguini al puttanesca
Raviole salmon & ricotta
Gluten free pasta al verdure
Parmigiana eggplant
Sfincione cheese & tomatoes

COLD

Beef carpaccio
Salmon carpaccio
Artichoke & parma ham salad
Burrata caprese
Prosciutto & melon

RISOTO

Asparagus
Veggie
Mushrooms
Truffle
Parmigiano

RAVIOLE

Beef
Ricotta & spinach
Salmon & ricotta



SPECIALITY

Pelmini
Beef Stroganoff
Khinkali boiled (Cheese or beef) x4
Khinkali fried (Cheese or beef) x4
Olivier salad
Lahmacun

Honey cake
Napoleon millefeuille



BREAKFAST	2
SNACKING	10
SHARING TRAYS	18
À LA CARTE	24
WORLD FOOD	44
TRAYS READY TO SERVE	50
CAVIAR & ÉPICERIE FINE	54
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50

TRAYS READY TO SERVE

Breakfast

Meals trays



French continental

2 bread-rolls, 3 mini-viennoiseries, jam, honey & artisan butter, fresh orange juice 25cl, fruit or plain yoghurt, sliced fresh fruits

Hot American

2 bread-rolls, jam, honey, maple syrup & artisan butter, fresh orange juice 25cl, fruit or plain yoghurt with granola, 2 pancakes, scrambled eggs or omelet, grilled turkey bacon, grilled veggies, breakfast cheese, sliced fresh fruits

Cold express continental (1/2 Atlas tray)

2 mini-viennoiseries, 1 bread-roll, sliced fresh fruits, jam & butter, fresh orange juice 25cl, fruit or plain yoghurt

Gluten free morning

1 gluten free bread roll, 1 gluten free viennoiserie, 1 gluten free breakfast cake, jam, honey, fresh juice 25cl, coconut muesli, fruit compote
Hot option: scrambled tofu

Business box

1 Bread roll, 1 viennoiserie, 1 breakfast cake, jam, artisan butter, juice by Alain Milliat 20cl, yoghurt and cereals, fruit compote

VIP - cold or hot - 1/1 or 1/2 Atlas

«À la carte» starter, VIP main course (fish, meat or vegetarian) with 2 sides, VIP cheeses, VIP dessert, bread rolls & fine butter & chocolates, cutlerly set

Crew - cold or hot - 1/1 or 1/2 Atlas

Daily Menu or tailored made

Daily starter, main course (fish, meat or vegetarian) with 1 side, cheese, daily dessert, bread roll & butter

Snack box - daily menu - cold

Sandwich (Club, French baguette or Wrap), gourmand green salad, dessert



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CAVIAR & ÉPICERIE FINE

Caviar



A L L S I Z E

Harry Traiteur is proud to collaborate with KASPIA to offer the best quality caviars.

Prices boutique are guaranteed for orders sent 24 hours (working days) before delivery.

Oscietre Selection

Oscietre Royal

Oscietre Reserve

Beluga Royal

Tins of

30gr /50gr /100gr /125gr /250gr /500 gr

É P I C E R I E

In jars or tins

Malossols

Smoked sprat from Riga

Sardines in olive extra virgin

Tuna filet in olive extra virgin

Salmon or trout roe

Sea urchin roe

Salmon heart

Tarama salata

King crab from Kamchatka

A R O U N D

Garnish kits for caviar

(Blinis, onions, capers, parsley, eggs and sour cream)

Crushed ice

Pearl palets

Caviar display (50gr or 125gr)

KASPIA
CAVIAR

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CAVIAR

KASPIA

PARIS 1927

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BEVERAGE & CELLAR

Waters

Drinks

Fresh juices

Fresh cocktails

White & rose wines

Red wines

Champagnes

Spirits



BEVERAGE

WATERS

59

STILL

Evian 33cL, 50cL, 1L, 1,5L
Evian (glass bottles) 33cL, 1L
Volvic 50cL, 1,5L
Chateldon (glass bottles) 1L
Fiji 33cL, 50cL, 1L
Voss 30cL, 80cL

SPARKLING

San Pellegrino 50cL, 1L
Perrier 33cL, 50cL, 1L
Badoit 1L
Solé 75cL



BEVERAGE

DRINKS

60

HOT DRINKS

American brewed coffee
Hot water, hot milk
Teas, herbal teas by «Damman Frères»
Nespresso capsules
Starbucks capsules
Nespresso flat professional
Traditional hot chocolate by Angelina
Arabic coffee
Nescafé jars

CANS

Coke regular, zero
Schweppes
Fanta orange, lemon
Minute Maid orange, apple
Ice tea
Gingerale
Seven up
Orangina
Red bull

VEGETALS

Soy
Almond
Rice
Coconut
Oat

BEERS

Heineken
Desperados
Corona
1664

JUICES

Pasteurized juices
Glass bottles (long life)
by Alain Milliat 20cL
Orange, apple, mango,
pear, lemonade, blackberry,
pomegranate



BEVERAGE

FRESH JUICES

61

JUICES & NECTARS

Orange
Grapefruit
Apple
Pineapple
Carrot
Pomegranate
Ginger
Grape
Watermelon
Lemon
Berries
Kiwi
Strawberry
Mango



DETOX WATERS

Super cucumber
Cucumber, ginger & lemon juice

Special health
Fennel, green apple, fresh mint

Wake up
Orange, grapefruit, lime, rosemary

Fresh summer
Watermelon, cucumber, mint

Afternoon water
Pineapple & ginger

Claire's Fontaine
Orange & basil

Kakatohes
Apple, lime & kiwi

COCKTAILS

Green garden

Cucumber, celeri , ginger, lemon,
spinach, parsley

Cure veggie

Asparagus, brocoli, kale, kiwi

Exotic dream

Pineapple, mango, kiwi, passion

Vitamins booster

Orange, ginger, grapefruit,
apple, parsley

Peaceful

Apple, pear, grape, orange

Powerful

Avocado, beetroot, carrot, lime,
ginger

The Jay'sun

Raspberries, passion fruit,
tangerine, pineapple

SMOOTHIES

Cococabana

Pineapple, coco milk , banana, yoghurt,
apple

Red paradise

Strawberries, raspberries, blue berries,
blackberries, mint, yoghurt

Sunset

Papaya, pineapple, melon, yoghurt, orange

BEVERAGE

WHITE & ROSE WINES

63

WORLD

Argentina - Terrazas De Los Andes Chardonnay
USA Californie - Newton Unfiltered
New Zealand - Cloudy Bay Sauvignon
Switzerland - Dezalety Chemin De Fer Grand Cru

BURGUNDY

A.O.C Chablis Grand Regnard
A.O.C Chassagne Montrachet
Joseph Drouhin

LOIRE

A.O.C Sancerre Comte Lafond
A.O.C Pouilly Fumé Baron De L

PROVENCE

A.O.C Château De La Tour
D'Evêque Blanc De Blanc
A.O.C Château Malherbe

ROSE PROVENCE

A.O.C Domaine Ott Chateau De
Selle Coeur De Grain
A.O.C Wispering Angel Cave
D'esclans



WORLD

Argentina - Clos De Los Siete M.Rolland
Spain - Bodega Numanthia
Australia - Cape Mentelle Margaret River
Italy - Antinori Pian Delle Vigne Brunello
Armenia - Karas



BORDEAUX

A.O.C Bordeaux Mouton Cadet
Baron Philippe De Rothschild
A.O.C Saint Julien Château
Brançaire Ducru

BURGUNDY

A.O.C Santenay Oliver Leflaive
A.O.C Nuits Saint Georges
Vincent Ledy Les Porêts

LOIRE

A.O.C Sancerre Comte Lafond
Grande Cuvée
A.O.C Chinon Fiona Beeston
Clos Des Capucins

PROVENCE

A.O.C Rimauresq Cru Classé
A.O.C Pierres Et Jardins
D'autrefois Communion

BEVERAGE

CHAMPAGNES

65



CHAMPAGNES

Roederer Brut Premier
Moët & Chandon Brut Imperial
Veuve Clicquot Ponsardin Carte Jaune
Ruinart Brut
Ruinart Blanc de Blanc
Dom Perignon
Cristal Roederer
Roederer Brut Rosé
Dom Perignon Rosé
Cristal Roederer Rosé



SPIRITS

VODKA

Belvedere
Grey Goose
Ketel One

WHISKY

Lagavulin single malt 16 years
Johnnie Walker Blue Label
Bourbon Roe & Co

COGNAC

Hennessy X.O

ARMENIAN BRANDY

Ararat 10 years - Akhtamar
Ararat 15 years - Vaspurakan
Ararat 25 years - Charles Aznavour
Ararat 30 years - Erebuni

GIN

Tanqueray number ten
Bombay Sapphire

TEQUILLA

Don Julio Blanco

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CABIN ESSENTIALS



CABIN ESSENTIALS

69

BREADS

Bread rolls
Baguette
White or brown bread loaf
Lebanese bread
Artisan gressins
Pumpernickel bread
Crackers
American bagels
Mini baguettine
Gluten free bread
Traditional Lavash bread
Bread loaf with dried fruits

COFFEE & TEA

Nespresso & Starbucks capsules
Nespresso flat professional
Teas, herbal teas by «Damman Frère»
American brewed coffee
Hot milk, hot water
Traditional hot chocolate by Angelina
Nescafé jar

GALLEY ESSENTIALS

Kitchen rolls
Cellophane tape, foil rolls
Cutlery sets
Stainless flasks
Paper cups, hot cups
Ziploc boxes
Plastic glasses and plates
Glasses and china
Garbages rolls
Gloves box
Baskets
Cleaning products
Cleaning wipes
Foil S/M/L
Microwave containers
Ice cubes, dry ice
Cool boxes and bags
Pet dry food, wet cans



CABIN ESSENTIALS

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NEWSPAPERS

Hard copy
Online color copy
French magazine
International magazine
Comics

ICE CREAMS

Organic sorbet by Raimo
Organic ice cream
Haagen Dazs (100ml, 500ml)
Ice cream bars

AMENITIES

Toothbrush, toothpaste
Blankets, pillow
Slippers, razor
Tissues
Vip oshibori hot towels
Refreshing wipes by «Bulgari»
Beauty & pharmacy items
Toys
Flowers arrangements
Bouquets

GROCERIES

Fine chocolates
Herb bunch
Lemon, lime (whole, sliced, wedge, mousseline)
Pringles large or small tubes
Crisps small or large bags
Cherry tomatoes
Garnish tray, garnish bar
Ketchup, mustard, mayonnaise
Hard Eggs
Parmigiano, shaved or grated
Grated Emmental
Olives
Pickles
Sugar sticks
Salt and pepper
Salted nuts
Plain or salted butter
Butter rosaces
Milk long life (whole, semi-skimmed, low fat)
Fresh milk (whole, semi-skimmed)
Croutons

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CONCIERGE & SERVICES

Le Menu



SERVICES

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EVENTS

Under the expertise of our Chefs, our experienced and creative team excels in the art of crafting truly unique events. We will guide you through the challenges of designing a memorable occasion, from tailoring menu selections to your specific requirements.

SHOPPING & COURIER

Specific product needed ? Our customer care representative team will do their utmost to fulfill your request and deliver on time whatever you are missing on board, Harry Traiteur also works with the finest restaurants in Paris. Your passengers would like to taste some of their dishes? We will take care of delivering your order on board.

NEWSPAPERS & MAGS

A selection of more than 2,400 newspaper titles from all around the world, available on the day of publication, with high-quality colors printing: an exceptional service that will make all the difference for your passengers.



LAUNDRY & CLEANING

Harry Traiteur takes care of your equipment. We are at your disposal to offer a fast and tidy laundry service, as well as cleaning dishes service.

HIGH LOADER

Our team is permanently on duty for any intervention on any type of small or wide-body aircraft in compliance with the strictest safety rules.

FLOWERS

Harry Traiteur has selected the best suppliers in Paris famous flower market: a guarantee of incomparable freshness and the finest specimens, and creativity that will brighten the interior of your cabin.

STORAGE

Harry Traiteur is fully equipped, for all your food or equipment storage in «state of the art» as well respecting for cold chain and safety process.

PRINTED MENU

Our customer care team remains at your disposal for all request of printed menus. Made on a nice quality hardcover, customizable in the name of your company, they will highlight the quality of your onboard service.

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TERMS & CONDITIONS



GENERAL TERMS

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EXTRACT OF GENERAL TERMS & CONDITIONS OF SALE

SUBJECT AND FIELD OF APPLICATION

These General Terms and Conditions of Sale (GTCS) form the basis for commercial negotiations and are systematically addressed or given to each client to enable him to pass orders. They form an integral part of our commercial offers and price proposals. They prevail over terms and conditions for purchasing except in the case of formal written approval delivered by our company. Any opposing terms or conditions put forward by the client will not therefore, in the absence of express agreement, be applicable to our company, regardless of the time at which they may have been brought to its attention. Any documents other than these general terms and conditions of sale, particularly catalogues, prospectuses, advertisements or notices, have solely informative and indicative value of a non-contractual kind. The Client's acceptance of price conditions is equivalent to his agreeing to these general terms and conditions of sale, currently applied by HTO for other activities. In the case of a contract being signed for specific supplies, the provisions of such a contract which may complete, clarify or even contradict this present document will prevail over the provisions contained in these general terms and conditions.

QUALITY OF SERVICES

The catering services provided conform to international standards and correspond to health and hygiene regulations imposed on food products in France

ORDERS

Any order that is confirmed implies that the client fully and unreservedly adheres to these general terms and conditions of sale, acknowledges having perfect awareness of them, and waives the right to assert his own terms and conditions of purchasing. To be considered final, all orders must obligatorily be confirmed in writing (fax, E-mail) by HTO. HTO reserves the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principle of precaution.

CONDITIONS FOR CANCELLATION OR MODIFICATION OF ORDERS

Cancellation fees

In the case of total or partial cancellation of an order, for whatever reason (including a departure cancelled due to non-loading of kerosene), all-inclusive penalties, both final and irrevocable, will be applied as per the rates below:

- > 12 hrs before delivery: no penalties
- < 12 hrs before delivery: 50% of the price including VAT
- < 6 hrs before delivery: 100% of the price including VAT

All cancellations must be notified in writing to HTO; no cancellations by phone will be accepted. In the hypothesis of a total or partial cancellation of a specific order (not on the menu), a penalty of 100% of the initial price will be applied, and this, whatever the scheduled time of delivery.

Modification of an order

Modifications of orders (higher or lower quantities) must be notified at the latest 2 hours prior to delivery. If this deadline is not observed, any reduced order will nevertheless be billed at the price of the initial order. Any reduction of an order of over 25% of the initial order will not be considered as a modification, but as a partial cancellation. If the order is increased, HTO reserves the right not to accept all or part of such a modification if it would impair its production operations and organization, and this, even 2 hours prior to delivery. Any purchase made at the client's specific request will be due in full, even outside the rates indicated above.

RECEPTION OF ORDERS

Reception takes place either by the client collecting the order directly or by its delivery on board the aircraft.

Collection of orders

Orders can be collected from HTO premises during its opening hours.

Orders which are not collected by the client on the pre-determined day and time will nevertheless remain due for payment by the Client as per Article here above.

GENERAL TERMS

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Delivery - Loading on board - Handling

"Delivery" encompasses all fulfilments of an order made to the client, in a place other than our company premises. Delivery times are only given by way of information and indication, but are given as precisely as possible, depending on our company's possibilities regarding supply and transportation. Our company therefore makes all efforts to observe the delivery times it indicates when accepting the order, as per the logistical lead-time used as a reference in the trade, and to fulfill the orders, except in the case of force majeure, or in the event of circumstances beyond its control such as strikes, freezing temperatures, fire, storms, floods, epidemics, difficulties in obtaining supplies, official bans, traffic jams, accidents, this list not being exhaustive. Failures to observe delivery times shall not give rise to damages, deductions or cancellation of the orders being handled. Our company will keep the client informed in a timely fashion of any of the cases or events listed above. In all hypothesis, delivery within the deadline can only take place if the client is up to date with his obligations towards our firm, whatever the reason.

Delivery fees

For each delivery, "delivery fees" are to be paid as indicated in the client price conditions. Furthermore, In certain specific cases, additional fees will be charged:

- Night deliveries 00H00 to 4.59 a.m.: extra charges + VAT
- Delivery at all Airports: fees for loading on board depend on the category of the aircraft and the day and time of loading. Please ask for further details. However, some assistants may handle or sub-contract the "loading on board"; loading fees will then be invoiced to you directly by the assistants.

Handling fees

At the Paris airports, handling fees in the all -inclusive amount for all requests for kiosk magazines or hard copies, whatever the quantity ordered, will be systematically applied.

Waiting fees

In certain cases, at the client's request, due to technical delays or non-communication of information, delivery teams are obliged to remain at the client's full disposal and cannot be assigned to other tasks. Fees for waiting and the provision of personnel will then be billed at the hourly rate in force for these services at the time of delivery.

Courier

As a certain number of specific requests are not included in our menu-catalogue, we are obliged to use the services of a courier. They will be re-invoiced with a minimum fee of one (1) hour. Any hour commenced will be due. However, in Paris and its suburbs, an all-inclusive fee pre-agreed with the client may be applied, depending on the complexity of the request and its duration.

Payment excluding VAT

Any aircraft operator running commercial or business flights to France, over 80% of whose activity takes place outside French territory, can benefit from exemption from VAT.

CLAIMS

Regarding services

The Client must check that the goods received conform to the delivery slip. In the event of anomalies or missing items, he must make all the necessary written observations and confirm his reservations by mail/E-mail to our company within the pre-defined time limit. No claims regarding the service provided will be taken into account after a period of 24 hours following reception of the delivery. In the absence of such notification, the service provided will be considered by the client as conforming to his order. In any event, it is the client's responsibility to provide all justification proving the reality of the anomalies observed. Furthermore, he must provide our company with all the means to proceed with verification of such anomalies and possibly find a remedy for them. He will abstain from intervening himself or from having a third party intervene for this purpose.

Regarding invoicing

Any disagreement regarding an invoice must be formulated in writing: it will not be taken into account after a period of ten days after the date when the invoice was received. In any event, and whatever the nature of the claim made by the client under the conditions and in accordance with the modalities defined by this Article, such a claim will not allow the client to suspend payment of the services concerned nor of invoices which are due to be paid.

GENERAL TERMS

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FORCE MAJEURE

The following are considered as acts of God or cases of force majeure, events beyond the control of the parties concerned, that they could not reasonably be expected to foresee, and that they could not reasonably avoid or surmount, to the extent that their occurrence makes the fulfilment of these obligations totally impossible. In particular, the following are included as cases of force majeure or acts of God, releasing our company from its obligation to deliver within the deadlines initially anticipated : strikes held by all or part of our company's staff or its usual transporters, fire, flooding, war, production shutdowns due to fortuitous breakdowns, impossibility of receiving supplies of basic commodities, epidemics, closures due to heavy thaws, road blocks, riots, attacks, strikes or breaks in the supply of energy, or breaks in supplies for a reason non-attributable to our company, and any other cause of a break in supplies attributable to our suppliers. Under such circumstances, our company will inform the Client in writing, specifically by Fax or E-mail, within one hour of the date when the events occurred, the contract binding our company and the client then being automatically suspended without indemnities, as from the date when the event occurred. If the event were to last more than 15 days from the date when it first occurred, the sales contract concluded between our company and its client may be terminated by the most diligent party, without either of the parties being able to claim any damages. Such termination would come into effect on the date of the first delivery of a registered letter with request for acknowledgment of receipt, cancelling said sales contract. Any such cancellation or termination will result in the reimbursement by our company of the sums already paid by the client, to the exclusion of all other indemnities.

Complete one available on request or scan this QR code



V 1.3

EVENT



INFLIGHT



FOLLOW US



Dear Team, hope you are doing well today. I would kindly like to thank you for your **amazing catering**. You did an **excellent job. Very professional**. All items have been **very delicious and nicely prepared**. If I may say **the best catering I seen since while**. Thank you for it! It's **very appreciated**, H.» « Bonjour équipe, we would like to thank you for your **great support** on this mission. All went good and **passengers were happy** with all the dishes.» «Dear Team, catering received and **all looks super Yummy!** Thank you very much! See you on our next visit to Paris!» «...It was our pleasure working with you and we are looking forward to **working with again** on! Bonsoir! » « ...pax ate the entire catering order. **Best catering I've seen in a long time**. J. » « Hello, I received the catering at proper time. **Merci for everything, it was perfect.** » « A toute l'équipe, **Un immense merci et grand bravo** à toutes les équipes du jour pour leur **efficacité, réactivité** et **sympathie**. Déclencher le catering pour 42 pax un samedi... et **tout bon** et **à l'heure** à CDG où j'ai pu rencontrer François; fort **sympathique. Encore merci à tous**, et **bravo** pour votre collaboration. Bonne soirée. M. » « ...**I hope to work with you soon again. Thank you very much**, I.» «Chère Equipe, ... pour l'hôtesse ce fut **un jour parfait** ! Le catering était **extraordinaire ! Très très frais** et **goûté**. Le **passager a adoré** chaque bouchée et les pilotes ont dit : le **meilleur des plateaux équipages** qu'on ait jamais eu !!! P. » « Hello all, I'm sending this email to thank you for the **amazing presentation** and **taste of the food**. **Everything was very professional** and exceeded our needs.Thank you. Looking forward to **work with you again**. Best wishes,K. » « Good afternoon Marc, I finally found some time to send you a feedback for the catering: the food was **good quality** and **the packaging was fine-** the Courgette tatar was **perfect and very easy to serve** -the sole was **beautiful and very tasty - perfectly done!** - they enjoyed the meat, **perfect size also** - salmon was **very good quality** - garnish was very nice - the desserts were very **high quality** and I loved the details, I will be using your services again in the future! S. » « Dear Richard, Thank you so so much for your great service!!! My passengers enjoyed a lot the food, I really appreciate your great service!! I will definitely recommend your company to my colleagues :) »



Le Menu

C
O
N
T
A
C
T

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order@harrytraiteur.fr

www.harrytraiteur.fr

