



VIP INFLIGHT CATERING ZURICH AIRPORT



Inflight Menu Catalogue 2024

We at **Airborne Catering** know, that the success of your flight also depends on the culinary experience we offer you.

For this reason, the served meals on board result from choices of inspired chefs with the most fresh and excellent ingredients.

Your unforgettable gourmet experience is our only goal.

We wish you a good flight and **enjoy your meal!**

CONTENTS

Breakfast Items	3-6
Breakfast Selections on full atlas	7-8
Cold Platters	9-11
Sandwiches	12-13
Canapés & Finger Food	14-15
Cold Starters	16
Salads	17-18
Soups	19
Main Courses - HOT	20-23
Sauces & Dips	24-25
Side Dishes	26-27
Sushi & Sashimi	28
Complete meals on full atlas – COLD	29-31
Short Leg Trays on half atlas – For Short Flights	32-35
Afternoon Tea Selections on full atlas	36
Desserts	37-38
Homemade Juices, Smoothies & Lemonades	39-42
Hot & Cold Beverage	43
Garnish	44
Onboard supplies	45
Declaration of meat & fish	46
Contact	47-48

BREAKFAST

Bakery

Bread rolls, assorted (40g/pc)

Danish pastry

French croissant

Muffin

Chocolate croissant, small

Plaited loaf (Butterzopf), small

Condiments

Butter pad (10g)

Butter rose

Honey (28g)

Jam in jar (28g)

Margarine (10g)

Sugar sachet (5g)

Sweetener

Coffee creamer (12g)

BREAKFAST

Quantity specification: for 1 PAX

Breakfast items / cold

Birchermuesli (180g)

Exotic fruit salad (180g)

Yoghurt (plain)

Yoghurt (flavoured)

Greek yoghurt (plain)

Cold cuts & cheese variety (130g)

Cold cuts variety (90g)
with raw ham, air dried meat, salami, ham & turkey

Smoked salmon platter (100g) with horseradish foam

Cheese platter (120g) incl. crackers (8pcs)

Crudités (120g) with 2 dips

Exotic sliced fruit (200g)

Yoghurt parfait with plain yoghurt, granola & fresh berries



BREAKFAST

Quantity specification: for 1 PAX

Breakfast items / hot

Egg, boiled

Egg, poached

Egg benedict (1 poached egg on toast / sauce hollandaise / sliced bacon / garnish)

Scrambled eggs (250g)

Egg white omelette

Omelette, plain

Omelette with cheese

Omelette with cherry tomatoes

Omelette with ham

Omelette with ham & cheese

Omelette with turkey

Omelette with vegetables

Omelette with herbs



BREAKFAST

Quantity specification: for 1 PAX

Breakfast items / hot

French toast (2 triangles)

Pancakes (3 pcs)
with maple syrup (50ml) & berries (30g)

Pancake (plain)

Porridge with oatmeal

Hash browns (round / 2pcs)

Champignons, sautéed (90g)

Cherry tomatoes, steamed (4pcs)

Tomato half, grilled

Veal sausages, grilled (3 pcs / 60g)



BREAKFAST SELECTIONS

Ready to serve on FULL atlas trays

incl. sugar, coffee creamer, cutlery & napkin

International Breakfast

French croissant, two bread rolls,
two butter & two jam

Danish pastry (1pc)

Bowl of fresh sliced fruit

Yoghurt (plain)

Ham & cheese variety

Fresh squeezed orange juice (2dl)

Swiss Breakfast

French croissant,
one plaited loaf (Zöpfli),
two butter & two jam

Danish pastry (1pc)

Birchermüesli

Air dried Swiss meat
(Bündnerfleisch)

Fresh squeezed orange juice (2dl)

Cheese Breakfast

French croissant, two bread rolls,
two butter & two jam

Danish pastry (1pc)

Fresh sliced fruit

Variety of Swiss cheese

Fresh squeezed orange juice (2dl)

Vegan Breakfast

Three bread rolls,
two margarine & two jam

Fresh sliced fruit

Tofu cuts & vegan cheese

Fresh squeezed orange juice (2dl)

(*incl. Soy or oat milk)

BREAKFAST SELECTIONS

Ready to serve on FULL atlas trays

incl. sugar, coffee creamer, cutlery & napkin

Swiss Double Feature

French croissant, one plaited loaf,
two butter & two jam

Danish pastry (1pc)

Birchermuesli

Air dried Swiss meat (Bündnerfleisch)
& selection of Swiss cheese

Fresh squeezed orange juice (2dl)

Salmon Breakfast

French croissant, two bread rolls,
two butter & two jam

Danish pastries (2pcs)

Fresh sliced fruit

Cheese & air dried meat
skewers (2pcs)

Smoked salmon with lemon,
capers & horseradish foam

Fresh squeezed orange juice (2dl)



COLD PLATTERS

incl. garnish

Quantity specification: for 1 PAX

Cold platters with meat

Air dried meat (Bündnerfleisch / 70g)

Antipasti platter incl. dried meat,
dried tomatoes, artichoke, olives, stuffed tomatoes,
parmesan, feta & grilled vegetables (250g)

Cold cuts & cheese variety (130g)

Cold cuts variety (90g)
with raw ham, air dried meat, salami, ham & turkey

Roastbeef (80g)
with garnish & sauce tartar

Tapas selection incl. vegetable tortilla,
stuffed peppers, olives, chorizo, jamon serrano,
meatball skewers, sliced & toasted bread,
pieces of parmesan, prawns

Vitello tonnato
with tuna sauce & capers (80g)

- **Please order bread & butter separately**



COLD PLATTERS

incl garnish
Quantity specification: for 1 PAX

Cold platters with fish & seafood

Balik salmon with horseradish foam (100g)

Fish platter (90g) with assorted smoked fish
& smoked salmon

Seafood platter with lobster, scallops, blue mussels,
king prawns, crawfish (200g)

Smoked salmon platter (100g)
with horseradish foam

- **Please order bread & butter separately**



COLD PLATTERS

incl. garnish

Quantity specification: for 1 PAX

Cold platters vegetarian

Cheese platter (120g)
incl. crackers (8pcs)

Crudités (120g)
raw vegetables with 2 dips

Mini pita bread (5pcs)
with hummus dip & olives

Falafel (5pcs) with hummus dip

- **Please order bread & butter separately**



SANDWICHES

Mini pita bread sandwich

Air dried meat (Swiss Bündnerfleisch) / Chicken breast /
Cheese / Ham / Raw ham / Roastbeef / Salami /
Salmon / Tomato & mozzarella / Tuna / Turkey

Gourmet sandwich with assorted bread rolls (small)

Air dried meat (Swiss Bündnerfleisch) / Chicken breast /
Ham / Raw ham / Roastbeef / Salami / Salmon
Soft cheese / Tomato & mozzarella / Tuna / Turkey

Baguette sandwich with dark & white bread (large)

Air dried meat (Swiss Bündnerfleisch) / Chicken breast /
Ham / Raw ham / Roastbeef / Salami / Salmon /
Soft cheese / Tomato & mozzarella / Tuna / Turkey



SANDWICHES

Finger sandwich (lightly toasted / 2 layers / cut in half / no crust)

Air dried meat (Swiss Bündnerfleisch) / Chicken breast /
Cheese / Ham / Raw ham / Roastbeef / Salami /
Salmon / Tuna / Turkey

Club sandwich (lightly toasted / 3 layers / cut in 4 / no crust)

Air dried meat (Swiss Bündnerfleisch) / Chicken breast /
Cheese / Ham / Raw ham / Roastbeef / Salami /
Salmon / Tuna / Turkey

Open sandwich on brown bread

Air dried meat (Swiss Bündnerfleisch) / Chicken breast /
Cheese / Ham / Raw ham / Roastbeef / Salami /
Salmon / Tuna / Turkey



CANAPÉS & FINGER FOOD

Canapés on toast

Air dried meat (Swiss Bündnerfleisch) / Cheese /
Egg / Roastbeef / Salmon / Shrimp / Tuna / Turkey

Salmon tartar

Wraps

Beef (large /cut in half)

Chicken (large /cut in half)

Salmon (large /cut in half)

Vegetables (large /cut in half)

Quiche

Quiche, small (45g)



FINGER FOOD

Skewers hot/cold (small)

Air dried meat & melon

Cheese & grapes

Chicken

Chicken & mango

Filet of beef

King prawns

Lamb

Raw ham & melon

Shrimps & avocado

Salmon & cucumber

Tomato & mozzarella

Exotic fruits



COLD STARTERS

incl. garnish

Quantity specification: for 1 PAX

Beef carpaccio (70g)
with parmesan shavings, arugula & olive oil

Raw ham with melon
(2 slices of melon & 3 slices of raw ham)

Shrimp cocktail (100g)

Shrimp cocktail (100g)
with avocado cubes

Salmon tartar (80g)

Salmon tartar (80g)
with avocado, cherry tomatoes & crème fraîche

Tuna tartar (80g)



SALADS

incl. dressing

Quantity specification: for 1 PAX

Avocado & mango salad with vinaigrette

Avocado & mango salad with tiger prawns (4pcs)

Avocado & mango salad with chicken

Beetroot salad with pine nuts (150g)

Crab salad with Alaska king crab legs

Seafood salad (200g / no additional dressing needed)

Tuna salad with tuna steak

Buddha bowl salad with sweet potato,
quinoa, edamame, lettuce, zucchini, cocktail tomatoes

Beef salad (120g beef & vegetable salad)

Caesar salad with chicken

Caesar salad with falafel (4 pcs.)

Caesar salad with grilled tiger prawns (3 pcs)

Couscous salad with fresh vegetables (250g)



SALADS

incl. dressing

Quantity specification: for 1 PAX

Burrata salad
with burrata cheese, tomatoes & fresh basil

Caprese salad with mozzarella di bufala,
tomatoes & fresh basil

Mixed salad with sweet corn, cucumber,
carrots & cherry tomatoes

Mixed green leaf salad with cherry tomatoes

Cucumber salad (200g) with yoghurt dressing

Niçoise salad with tuna

Pasta salad (200g)
with strips of cucumber, bell pepper, zucchini,
carrots, cherry tomatoes & parsley

Greek salad (280g)

Rocket salad with grilled tiger prawns (3 pcs),
cherry tomatoes & parmesan shavings

Vegetable salad with bell peppers, cucumber,
radish, carrots, cherry tomatoes, fennel & onions



SOUPS

Hot

Broccoli & cream (1lt)

Carrot & ginger (1lt)

Carrot & orange (1lt)

Chicken & cream (1lt)

Chicken noodles & vegetables (1lt)

Chicken broth with sliced chicken & vegetables (1lt)

Minestrone (1lt)

Mixed vegetables (1lt)

Pumpkin & cream (1lt)

Tomato & cream (1lt)

Zucchini & cream (1lt)

Mushroom & cream (1lt)

Lentils (1lt)

Lobster bisque (1lt)



MAIN COURSES - HOT

Meat

Beef tenderloin (180g)

Stroganoff with filet of beef (150g)

Tafelspitz (beef) with with vegetables & potatoes

Chicken Biryani 400g, complete meal

Lamb Biryani 400g, complete meal

Chicken breast, grilled (180g)

Chicken thigh (on the bone, with skin)

Thai curry with chicken & basmati rice

Veal Saltimbocca with raw ham

Veal piccata milanese (veal / 3x50g) incl. tomato sauce

Veal sausage incl. pork (mustard on the side)

Veal tenderloin (3x50g)

Veal tenderloin strips **"Zurich style"**
in a mushroom & cream sauce (150g)



MAIN COURSES - HOT

Meat

Duck breast (200g) with orange sauce

Lamb chops (4pcs)

Rack of lamb

Wiener schnitzel, chicken (approx. 125g)

Wiener schnitzel, pork (approx. 125g)

Wiener schnitzel, veal tenderloin (approx. 125g)

Fish & Seafood

Pike perch filet

Salmon steak

Sea bass filet

Sole meunière (whole)

Tuna steak

Jumbo prawns (2pcs)

Scallops (3pcs / 100g)

Tiger prawns (4 pcs)



MAIN COURSES - HOT

Vegetarian

Falafel (5pcs)

Thai curry with vegetables & basmati rice

Risotto with eggplant & mozzarella (200g)

Risotto with mushrooms (200g)

Risotto with vegetables (200g)

Risotto with truffle (200g)



PASTA MAIN COURSES - HOT

Pasta

Cannelloni with ricotta & spinach, homemade
(gratinated with tomato sauce & cheese / 400g)

Filled pasta (vegetarian) with tomato sauce

Lasagna with beef (400g), homemade

Lasagna with vegetables (400g), homemade

Pasta with seafood (350g)

Penne / Pasta (300g, plain)

Spaghetti (300g, plain)



SAUCES

For meat dishes

Café de Paris (herbed butter / 20g)

Gravy (50g)

Hollandaise (50g)

Morel sauce (50g)

Mushroom & cream sauce (50g)

Pepper & cream sauce (50g)

White wine sauce (50g)

For fish dishes

Bernaise (50g)

Lemon sauce (50g)

Saffron sauce (50g)

SAUCES & DIPS

For pasta dishes

Arrabiata sauce (50g)

Bolognese with beef (150g)

Carbonara sauce with ham & bacon (200g)

Green pesto sauce "Genovese" (with basil / 95g)

Red pesto sauce "Pomodori Secchi"
(with sundried tomatoes / 95g)

Tomato sauce (70g)

Dips

Cocktail (100g)

Guacamole (100g)

Hummus (100g)

Tartar (100g)

Yoghurt (100g)

SIDE DISHES – HOT

Rice sides

Basmati rice (150g)

Jasmine rice (150g)

Rice, plain (150g)

Risotto, plain (180g)

Wild rice (150g)

Potato sides

Boiled potatoes (200g)

Hash browns galettes (3pcs/150g)

Mashed potatoes (200g)

Potato wedges (180g)

Roast potatoes (180g)

Rosemary potatoes (180g)

Sweet potato mash (200g)

Baked potato, plain (2pcs)

SIDE DISHES - HOT

Pasta sides

Pasta / Linguine / Tagliatelle (150g)

Spaghetti (150g)

Vegetable sides

Baby vegetables (2 different kinds / 150g)

Glazed carrots (100g)

Leaf spinach (150g)

Lentils (100g)

Ratatouille (200g)

Vegetables, grilled (100g)

Vegetables, steamed (100g)

SUSHI & SASHIMI

Sushi selections recommended by Airborne Catering

Selection of Sushi

Assorted selection of 2 Nigiri / 6 Hosomaki / 4 California roll (10pcs)
incl. soy sauce, wasabi & 1 pair of chop sticks

Selection of Sushi & Sashimi

Assorted selection of 6 Hosomaki / 4 California rolls / 2 Nigiri /
4 slices of sashimi (14pcs) incl. soy sauce, wasabi & 1 pair of chop sticks

Salmon Sashimi (4 slices)

Tuna Sashimi (4 slices)

Hamachi Sashimi (4 slices)

Classic Sashimi (3 Hamachi, 3 Salmon & 3 Tuna)

Hosomaki (1 roll = 6 pcs): Avocado / Kappa / Tamago / Tuna /
Salmon / Hamachi / Salmon-Avocado /
Shiitake

Nigiri (set of 2 pcs): Tamago / Tuna / Salmon / Hamachi

Uramaki (1 roll = 4 pcs): Spicy Salmon / California Roll / Spicy Tuna

COMPLETE MEALS - COLD

Ready to serve on FULL atlas trays

incl. 2 bread rolls, 1 butter, cutlery & napkin

Cold Cuts

Mixed seasonal salad
with dressing on the side

Plate of Swiss air dried meat
(Bündnerfleisch), raw ham & salami

Dessert

Roastbeef

Mixed green leaves salad, cherry
tomatoes & dressing on the side

3 assorted canapés

Roastbeef with sauce tartare

Dessert

Turkey

Tomato & mozzarella di bufala salad
with dressing on the side

Turkey with sauce tartare

Dessert

Chicken

Mixed leaf salad with cherry
tomatoes & dressing on the side

Chicken breast with potato salad

Dessert

COMPLETE MEALS - COLD

Ready to serve on FULL atlas trays

incl. 2 bread rolls, 1 butter, cutlery & napkin

Grilled Salmon

Green leaves salad, cherry tomatoes
& dressing on the side

Grilled salmon with spinach
& sauce tartare

Dessert

King Prawns

Avocado & mango salad
incl. dressing

King prawns (4pcs)
with sweet chili sauce

Dessert

Beef Teriyaki

Green leaves salad
with cherry tomatoes &
dressing on the side

Beef teriyaki (120g)
with a vegetable bouquet

Dessert

„Typical Swiss!“

Cheese plate
with Emmentaler & Gruyère
cheese, grapes, nuts & crackers

Sausage salad

Fruit tartlet

COMPLETE MEALS - COLD

Ready to serve on FULL atlas trays

incl. cutlery & napkin

Vegetarian

Greek salad with dressing on the side

Couscous with falafel & humus dip

Exotic sliced fruit

Mini pita bread (5pcs)

Butter (1pc)

- This vegetarian cold lunch selection is also available as a vegan option.
Please just let us know if desired and we will adapt the content accordingly.

BREAKFAST FOR SHORT FLIGHTS

Ready to serve on HALF atlas trays

incl. cutlery & napkin

Short Leg Breakfast: Cheese

1 French croissant
1 Bread roll
1 Butter / 1 Jam
Small cheese plate
Small Bircher muesli in glass
On half atlas incl. cutlery & napkin

Short Leg Breakfast: Basic with Pastry

1 French croissant
2 Bread rolls
1 Butter / 1 Jam
1 Danish pastry
On half atlas incl. cutlery & napkin

Short Leg Breakfast: Cold Cuts

1 French croissant
1 Bread roll
1 Butter / 1 Jam
Small cold cuts plate
Small exotic fruit salad in glass
On half atlas incl. cutlery & napkin

Short Leg Breakfast: Exotic Fruits

1 French croissant
1 Bread roll
1 Butter / 1 Jam
Small fresh sliced exotic fruit plate
1 Danish pastry
On half atlas incl. cutlery & napkin

Short Leg Breakfast: Basic with Fruit Salad

1 French croissant
2 Bread rolls
1 Butter / 1 Jam
Exotic fruit salad in glass bowl
On half atlas incl. cutlery & napkin

Short Leg Breakfast: Basic with Muesli

1 French croissant
2 Bread rolls
1 Butter / 1 Jam
Bircher muesli in glass bowl
On half atlas incl. cutlery & napkin

Short Leg Breakfast: Exotic Fruit & Muesli

1 French croissant
1 Bread roll
1 Butter / 1 Jam
Small fresh sliced exotic fruit plate
Small Bircher muesli in glass
On half atlas incl. cutlery & napkin



LUNCH FOR SHORT FLIGHTS

Ready to serve on HALF atlas trays

incl. cutlery & napkin

Short Leg Lunch: Avocado-Mango-Shrimp Salad

2 Bread rolls

1 Butter

Avocado, mango & shrimp salad

Salt & pepper

Homemade panna cotta

On half atlas incl. cutlery & napkin

Short Leg Lunch: Caesar Salad

2 Bread rolls

1 Butter

Chicken caesar salad

Caesar dressing

Homemade panna cotta

On half atlas incl. cutlery & napkin

Short Leg Lunch: Salmon Bagel

Salmon bagel

Cucumber salad

Olive oil & balsamic dressing

Salt & pepper

1 Petit four

On half atlas incl. cutlery & napkin

Short Leg Lunch: Salmon Salad

2 Bread rolls

1 Butter

Green salad with smoked salmon

Olive oil & balsamic dressing

Salt & pepper

Homemade chocolate mousse

On half atlas incl. cutlery & napkin

Short Leg Lunch: Caprese Salad

2 Bread rolls

1 Butter

Tomato & mozzarella salad with fresh basil

Olive oil & balsamic dressing

Salt & pepper

Pâtisserie du jour

On half atlas incl. cutlery & napkin

Short Leg Lunch: Raw Ham & Melon

2 Bread rolls

1 Butter

Raw ham & melon plate

Cake du jour

On half atlas incl. cutlery & napkin

Short Leg Lunch: Swiss Cheese & Sausage Salad

2 Bread rolls

1 Butter

Swiss cheese & sausage salad

3 Petit fours

On half atlas incl. cutlery & napkin



LUNCH FOR SHORT FLIGHTS

Ready to serve on HALF atlas trays
incl. cutlery & napkin

Short Leg Lunch: Potato Salad

1 Bread roll
1 Butter
Potato salad
4 Small grilled chicken skewers
2 Petit fours
On half atlas incl. cutlery & napkin

Short Leg Lunch: Crudités & Fruits

Crudités with 2 dips
Fresh sliced exotic fruits
On half atlas incl. cutlery & napkin

Short Leg Lunch: Cous Cous Salad (Vegetarian)

1 Bread roll
1 Butter
Cous cous salad with falafel
1 Humus dip
1 Danish pastry
On half atlas incl. cutlery & napkin

Short Leg Lunch: Teriyaki

2 Chicken-Teriyaki skewers
Green leaf salad with tomatoes
Olive oil & balsamic dressing
Salt & pepper
1 Petit four
On half atlas incl. cutlery & napkin



AFTERNOON TEA FOR SHORT FLIGHTS

Ready to serve on HALF atlas trays

incl. cutlery & napkin

Short Leg Afternoon Tea: Finger Sandwiches

2 Finger sandwiches with turkey

Exotic sliced fruits

On half atlas incl. cutlery & napkin

Short Leg Afternoon Tea: Vegetarian

Vegetarian club sandwich

1 Chocolate cake

On half atlas Incl. cutlery & napkin

Short Leg Afternoon Tea: Club Sandwiches

Club sandwich with Swiss air dried meat
& cheese

1 Cheese cake

On half atlas incl. cutlery & napkin



AFTERNOON TEA SELECTIONS

Ready to serve on FULL atlas trays

incl. cutlery & napkin

Club Sandwich

Club sandwich
with Swiss air dried meat & cheese

Selection of mini patisserie (3pcs)

Exotic sliced fruits

Homemade chocolate mousse

Quiches

Small, assorted quiches (3pcs)

One sweet brioche with jam

Exotic sliced fruit

Variety of sweet patisserie (3pcs)

Vegetarian Gourmet

Club sandwich
with Swiss cheese & antipasti

Small quiches (2pcs)

Exotic fruit skewers (2pcs)

Cake du jour

Vegan Delight

Club sandwich
with vegan spread & vegetables

Crudités with humus &
avocado dip

Exotic fruit skewers (3pcs)

Vegan cookie selection

DESSERTS

Cakes & Tarts

Apple strudel with vanilla sauce

Apple tartlet, decorated

Chocolate cake, decorated

Chocolate fondant, decorated

Éclair with chocolate

New York Cheese Cake, decorated

Berry Cheese Cake, decorated

Petit four / Pâtisserie (1pc)

Tarte citron / lemon tart, decorated

Tarte framboise / Raspberry tartlet, decorated



DESSERTS

Cream desserts

Crème brûlée

Homemade mousse au chocolat

Homemade panna cotta

Fruits

Berries (100g)

Exotic sliced fruit (200g)

Exotic sliced fruit (200g) & berries (50g)

Exotic fruit skewer

Mango (sliced)

Melon (3 slices)

Fruit basket

Fruit basket, small (8 pcs)

Fruit basket, medium (12 pcs)

Fruit basket, large (18 pcs)



HOMEMADE JUICES

Hello Sunshine Juice 1lt (seasonal available)

mango, melon & passionfruit

Seashore Juice 1lt

açaí & passionfruit

Spring Tales Juice 1lt

coconut, carrot, apple & cucumber

Feet in the Sand Juice 1lt

melon, lime & celery

Breezy Days Juice 1lt

mango, lime, curcuma & cardamom

Chill Out Juice 1lt

pineapple, mango, apple, lime, ginger & chili

Sunset Juice 1lt

melon, grapefruit, lemon, ginger & curcuma

Winter is Coming Juice 1lt

apple, orange, lemon, ginger & cinnamon

Sunshine State of Mind Juice 1lt

grapefruit, apple, beetroot, cucumber & ginger

Changing of Seasons Juice 1lt

beetroot, apple & grape

Summer Solstice Juice 1lt

apple, pear, lime, cucumber & mint

Walking on Sunshine Juice 1lt

tomato, celery & carrot

Detox Time Juice 1lt

carrot, celery, tomato, lemon, parsley & ginger

Yellow Rays Juice 1lt

lemon, lime, pepper, ginger & curcuma

HOMEMADE SMOOTHIES

Green smoothie 1lt

pineapple, apple, green cabbage, lime, parsley, spinach & linseed

Tropical smoothie 1lt

Passionfruit, mango, orange & banana

Fresh as a Daisy Smoothie 1lt

coconut, papaya, banana, dates, parsley & chia seeds

Snow Blanket Smoothie 1lt

banana, blueberry, cinnamon & lemon

A Place under the Sun Smoothie 1lt

strawberry, orange, spinach & avocado

Piña Kale-ada Smoothie 1lt

kale, pineapple, orange, banana & coconut

Holiday Season Smoothie 1lt

raspberry, banana, spinach, avocado & chia seeds

Catching a Wave Smoothie 1lt

apple, pear, carrot, cucumber & curcuma

Winter Wonderland Smoothie 1lt

orange, coconut, honey, vanilla, ginger, chia seeds & cinnamon

Traveler's Memories Smoothie 1lt

açai, pomegranate, banana & raspberry

Strawberry Fields Forever Smoothie 1lt

strawberry, lime, cabbage & mint

Sun's Energy Smoothie 1lt

sweet potato, cabbage, spinach, lime, mint & peach

Autumn Colors Smoothie 1lt

carrot, cucumber, celery, cabbage, lemon, ginger & grape

White Meadow Smoothie 1lt

almond, ginger & honey

Dancing Leafs Smoothie 1lt

apple, grape, fennel, cucumber & avocado

AIRBORNE CLASSICS

HOMEMADE JUICES

Orange juice, 1lt

Mango juice, 1lt

Melon juice, 1lt

Tomato juice, 1lt

Grapefruit juice, 1lt

Vitamin juice, 1lt

Lime juice, 1lt

Lemon juice, 1lt

Pineapple juice, 1lt

Carrot juice, 1lt

Pineapple & mango juice, 1lt

Watermelon juice, 1lt

Strawberry juice, 1lt

Carrot, celery & apple juice, 1lt

Mango, melon & passionfruit juice, 1lt

Pomegranate juice, 1lt

Orange, strawberry & pineapple juice, 1lt

Carrot, celery, cucumber & ginger juice, 1lt

Pomegranate, apple & carrot juice, 1lt

Mango & ginger juice, 1lt

Ginger juice, 5dl

Spinach, cucumber & celery juice, 1lt

AIRBORNE CLASSICS

Melon, kiwi & lemon juice, 1lt

Lemon & apple juice, 1lt

Pomegranate & pineapple juice, 1lt

Lemonade, 1lt

lemon & mint

Detox Juice, 1lt

orange, lemon, coconut water, chicory, spinach, ginger & linseed

Strawberry lemonade, 1lt

strawberry, sugar, lemon & mint

Ginger lemonade, 1lt

ginger, sugar & lemon

HOMEMADE SMOOTHIES

Avocado smoothie, 1lt

Power smoothie, 1lt

spinach, banana, lemon, mango, celery & linseed

Green smoothie, 1lt

pineapple, apple, green cabbage, lime, parley, spinach & linseed

Green coco smoothie, 1lt

avocado, spinach, apple, kiwi, lime & coconut water

Green wonder smoothie, 1lt

arugula, spinach, banana, pineapple & ginger



HOT & COLD BEVERAGES

Hot

Coffee / Espresso quality (1lt)

Caffeine free coffee (1lt)

Water, hot (1lt)

Cold

Milk (1lt)

Milk, low fat (1lt)

Almond milk (1lt)

Soy milk (1lt)

Oat Milk (1lt)

Soft drinks & water

Still water, bottle (3.3dl)

Still water, bottle (5dl)

Still water, bottle (1lt)

Sparkling water, bottle (5dl)

Soft drink, bottle (5dl)

Coca Cola, can (3.3dl)

Coca Cola Zero, can (3.3dl)

GARNISH

Basil, bunch

Cucumbers (small / snack size / not peeled / 250g)

Cucumbers (small / snack size / peeled / 250g)

Lemon (whole)

Lemon, sliced

Lemon half, wrapped in muslin

Lime (whole)

Lime, sliced

Microgreens (20g)

Mint leaves (20g)

Mint, bunch

Parmesan shavings (20g)

Parmesan cheese, grated (20g)

Smoked salmon rose (1pc) with garnish

Tomato (whole)

Tomato, sliced

Garnish pack, small: 1 orange / 1 lemon / 1 carrot /

1 celery / 100g cherry tomatoes / 100g olives /

bunch of fresh parsley, basil & peppermint

Garnish pack, large: 1 lemon / 1 lime / 1 orange /

100g cherry tomatoes / 100g olives / 10 butter (10g each) /

1 green leaves salad / bunch of fresh parsley, basil &

peppermint/ 5dl milk / 5dl coffee cream / 5dl freshly squeezed

orange juice

ON-BOARD SUPPLIES

Cutlery & napkin (disposable steel / 3 pcs)

Cutlery & napkin (white plastic / 3 pcs)

Ice bag (1kg)

Salt & pepper

Sugar (5g)

Sweetener

Coffee creamer (12g)

Flowers

Different flower bouquets and arrangements available upon request.

Swiss chocolate

Various Swiss chocolate brands available upon request.

DECLARATION OF MEAT & FISH

Origin of Meat:

Chicken – Switzerland / Beef – Switzerland / Veal – Switzerland / Pork – Switzerland /
Lamb – Ireland

Origin of Fish:

Salmon - Norway / Tuna – Indian Ocean / Sea Bass – Vietnam / Sole – Netherlands /
Pike – Switzerland / Cod - Iceland

Origin of Seafood:

Prawns - Vietnam / Shrimp - Vietnam / Crab meat - Canada

VISIT OUR HOMEPAGE

TO FIND ALL OUR SERVICES ON OFFER, CATALOGUES

AND SEASONAL SELECTIONS



YOUR VIP INFLIGHT CATERING IN ZURICH

[Home](#) | [Inflight Menu](#) | [About & Contact](#) | [Terms & Conditions](#) | [Privacy Policy](#)



www.airborne-catering.ch

If you're looking for a special item or desire a specific dish for your guests on board, do not hesitate to contact us...we always do our best to meet your needs.

CONTACT

Airborne Catering Ltd.
Operation Center 1
8058 Zurich Airport

Office hours: 6am to 10pm (local time)

+41 44 553 25 28

info@airborne-catering.ch

www.airborne-catering.ch

