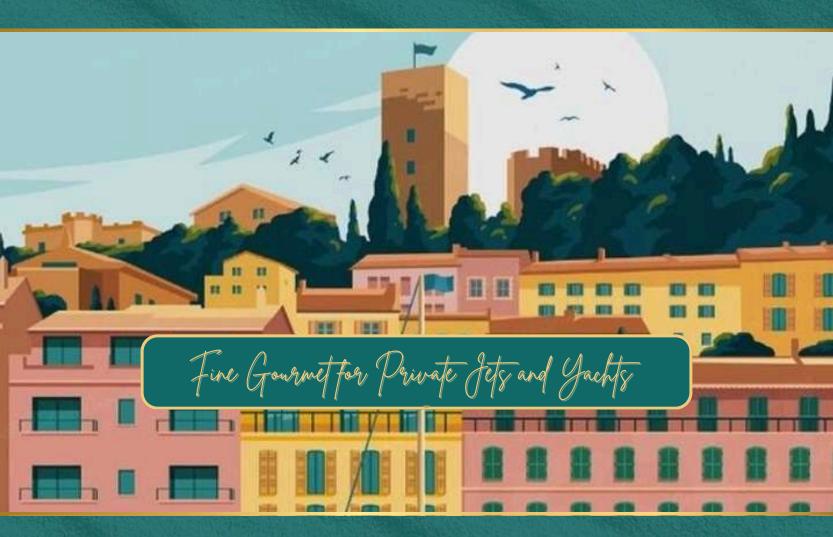
## FLYING SEAHORSE



## FRANCE

Nice - Cannes - Toulon - Albenga - Marseille - Paris





I AM THE BEAUTY OF THE OCEAN THAT EMBRACES ME,
AS THE SKY TOUCHES THE SEA.
FROM THE SURFACE TO THE MISTY DEPTH BENEATH IT.
THERE IS NONE LIKE ME.
I WAS MADE BEAUTIFUL: I WAS MADE MAGNIFICENT.
SO COMPLETE IS MY MOTION THROUGH THE WAVES.
I SURROUND MYSELF WITH THE BEAUTY OF THE FLORAL CORAL.
MY BEAUTY IS LIKE A PRIZED JEWEL, IN A KING'S CROWN.
WHEN I DANCE THE OCEAN SINGS. IT'S ALL A THING YOU MUST SEE
EVEN IN THE SERENITY OF SILENCE. IT IS A THING TO BEHOLD.
I AM THE HORSE OF THE SEA: I AM ITS HEART
I AM THE FLYING SEAHORSE.







# Quality Assurance:

At FlyingSeahorse, quality is not just a promise—it's our passion. We meticulously select the finest ingredients and craft each dish with precision and care. From gourmet entrees to decadent desserts, every item on our menu is a testament to our dedication to excellence. Our clients expect nothing but the best, and we deliver it with every bite.



# Luxurious Dining Experience

FlyingSeahorse offers more than just food—
we deliver a luxurious dining experience above the clouds.
Whether it's a gourmet breakfast at sunrise or a lavish
dinner under the stars, our culinary creations
elevate the journey for VIP clients. With our commitment
to quality, convenience, and sophistication, FlyingSeahorse
sets the standard for private aviation catering worldwide.







## Unparalleled Service



At FlyingSeahorse, our dedication to service is as exceptional as our cuisine. From the moment an order is placed to the final delivery on board, our team ensures a seamless and unforgettable experience for every client. We understand the importance of attention to detail and personalized service, which is why corporate flight attendants trust us to exceed the expectations of their most discerning passengers.





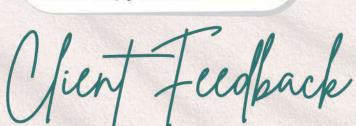
HSH PRINCESS OF SEBORGA NINA MENEGATTO

#### HSH PRINCESS OF SEBORGA NINA MENEGATTO

Love at first flight!
It was an incredible culinary journey above the sky.
Your presentation speaks elegance

and it's simply delicious.

\*\*\*\*



They're already convinced - you will be too



#### SOFIA

\*\*\*\*

Good Morning from Paris
Just a quick note to thank you for the TOP
catering! I received several very positive
comments about quality, taste and
presentation.

Always such a pleasure to work with you! I hope to be in TNCM again soon!



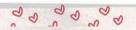
#### **AMANDA**

The Catering for my guests was wonderful and thoroughly

\*\*\*\*

enjoyed! Additionally, thank you so much for the aift items

included! The Agenda is absolute gorgeaous and im exited to use it.







#### **ISABEL**

\*\*\*\*

Everything was absolutely wonderfully prepared, tasted great and looked gorgeous! The mini croissants were perfect. The golden smoked salmon beautifully done.



#### **OLIVIA**

I LOVE YOU! This is so lovely, I am beyond happy. You guys are truly the best! Thank You

\*\*\*\*



### AMANDA

Your attention to detail in delivering your catering order is truly commendable. Your thoughtful touch is deeply appreciated as a corporate flight attendant.

Well done, Rest well.

















Everything was amazing, dishes taste and portions were generous. I will definitely recommend your service to my fellow CFA. It was a pleasure working with you. The gifts were really nice!



#### HANNAH

The Catering was SUPER!! They all loved it and even asked for double portions! Also the poached eggs were fantastic!

\*\*\*\*

Thank again for all your help and dedication! And...of course... the gift I found for me made me smile!

Hope we can work together many many more times.





# Our Menus Highlights

**BREAKFAST** 

**CREATIVE TRAYS** 

**CANAPES & SANDWICHES** 

**STARTERS** 

**SALADS** 

**MAINS** 

REFINED BISTRONOMIC MENU

**GOURMET MENU** 

**DRINKS** 

**DESSERTS** 



Pastries & Bread

Jam & honey selection

Muffin

Cookie

**Bread roll** 

Viennoiserie small

(Croissant, pain au chocolat, apple turnover, pain aux raisins)

Viennoiserie large

(Croissant, pain au chocolat)

Gluten free bread rolls

Gluten free individual brioche

Mini puff pastries tartlets

(Pineapple/Passion, apple/pear, cassis/apple)

Hot Breakfast

Porridge oatmeal, buckwheat

Truffle & fried egg toast

Boiled eggs soft or hard

Scrambled eggs

Omelette / white omelette

### Egg accompaniment of your choice:

Cheese, mushroom, bacon, spinach, grilled tomatoes

Pancakes (4 pcs)

Crepes (4 pcs)

# Continental Breakfast

Greek yoghurt

Plain yoghurt

Fruit yoghurt

**Assorted Cornflakes** 

Toasted granola with berries

Bircher muesli homemade

Seasonal sliced fruits

Fruit salad

Breakfast charcuterie

Smoked Salmon

Breakfast cheese

80g Brie & Emmental



# Avocado Toast

Smoked salmon, avocado & cheese toast

Poached egg & avocado with herb cream toast

Avocado, pomegranate & vierge dressing toast

Sigles

Baby potatoes
Sautéed button mushrooms
Hashbrowns
Mini sausage per portion (4 mini pcs)





Smoked Salmon Platter (200gr)

Charcuterie Platter with Iberian delicatessen
Bellota, Cebo, Serrano, Lomo, Chorizo & superior cooked ham
with white truffle

Cheese Assortment Platter 180 gr 5 types of AOC cheeses, served with dried fruits & condiments

Vegetable Crudite Platter 300 gr Assortment of raw seasonal vegetables





#### TRADITIONAL CANAPÉS

Chestnut, porcini & pumpkin tartlet
Langoustine & seaweed skewer
Gougère
Duck Pâté en croûte with pistachio foie gras
Ratatouille on cheesy shortbread

### **SIGNATURE CANAPÉS**

Tom Kha Gai Smoked salmon crown (to share) Lobster "Calisson" Mushrooms & truffle tartlet Teriyaki salmon on crispy black bread Vegan radish & purple shiso meringue

#### **LUXURY CANAPÉS WITH CAVIAR**

Minimum 3 pieces



#### **COCKTAIL SANDWICHES**

Caesar puff pastry cocktail size

Bagle New Street cocktail size

Tamago sandwich

Buckwheat salmon sandwich cocktail size

#### **Gourmet Sandwich**

Ham & butter
Ham & truffle butter

#### **SANDWICHES**

Caesar puff pastry sandwich

Club sandwich

Lobster roll

Truffle croque with Comté cream

Baguette sandwich ham & butter

Bagel new street

Buckwheat smoked salmon sandwich

Baguette sandwich ham & truffle butter

Sandwiches



#### **CLASSIC STARTERS**

Foie Gras

Caviar

Croque Madame with truffle

Caesar salad "croquettes"

Bömlo salmon with beetroot

Lentil salad with foie gras and smoked duck breast

Vegetable Soup

Onion soup Artichoke & truffle soup "façon Guy Savoy »

#### **FINE DINING STARTERS**

Macaroni stuffed with black truffle, artichoke and duck foie gras gratinated with old parmesan Jack be little risotto

Scallops & beetroot spiced with green Sichuan pepper and caviar lemon, beard juice

Coloured vegetables in a crispy tartlet, sweet onion confit

flavoured with Ibaïona bacon poached egg

Foie gras pressé, poached pear & fruit wine



Parisian salad

Spicy prawns and citrus salad

Chicken Caesar Salad

Chicken breast, Cos lettuce, croutons, parmesan shavings, quail egg & bacon

Tuna tataki with teriyaki sauce

Vegetable Poke bowl

Greek-style vegetables, orange & olive oil sauce, coriander and basil



Pasta

Linguine with truffle

Pasta Linguine All'Amatriciana

Linguine with lobster

**Grilled Lobster** 

Turbot "Meunière"

Scallops

Bömlo salmon

Pollak

Halibut

Cod

Sea Bass

Meat

Beef Rossini

Poultry medaillon

Pigeon and foie gras

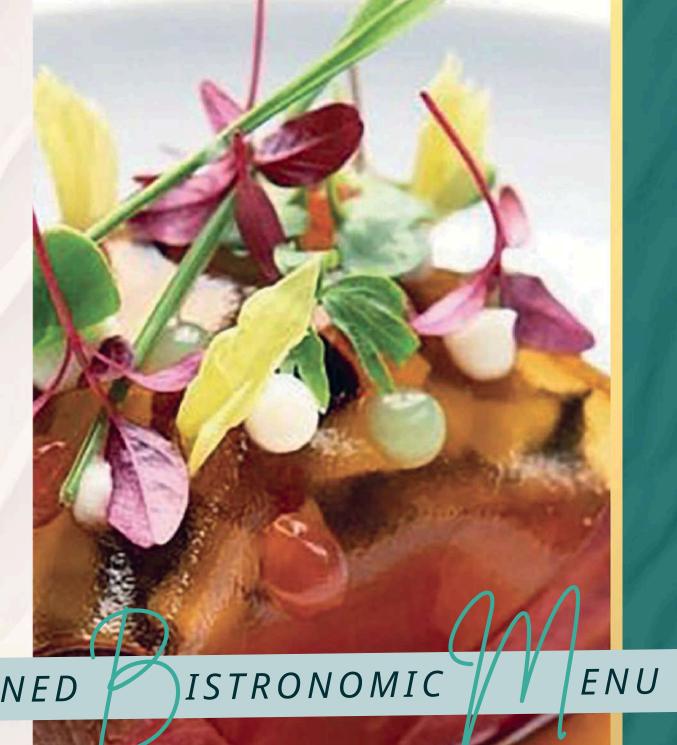
**Duck Parmentier** 

Lamb

Veal cheek

Wellington Bresse poultry vol-au-vent with morel sauce

Roasted lamb



EFINED

#### **STARTERS**

Bömlo salmon with beetroot
Croque Madame with truffle
Lentil salad with foie gras and smoked duck breast
Caesar salad "croquettes"

#### **MAIN COURSES**

#### **Fish**

Glazed cod with parnship purée and verjuice sauce Sea Bass in puffed scales, aioli and shellfish sauce Bömlo salmon, sorrel, crispy polenta with fine spices Pollak with burnt leeks and wild herbs

#### Meat

Duck parmentier

Bresse poultry vol-au-vent with morel sauce
Roasted lamb with carrot pulp and ginger condiment
Confit veal cheek with celery purée & mushroom mousse



#### **STARTERS**

Scallops & beetroot spiced with green Sichuan pepper and caviar lemon, beard juice

Foie gras pressé poached pear & fruit wine

Macaroni stuffed with black truffle, artichoke and duck foie gras au gratin with old parmesan Jack be little risotto

Coloured vegetables in a crispy tartlet, sweet onion confit flavoured with Ibaïona bacon

#### **MAIN COURSES**

#### **Fish**

Cévennes onions with gilled onion & plum vinegar sauce Turbot "Meunière", pan-fried porcini, plum condiment and candied

Scallops and butternut

Lobster grilled on Binchotan, spaghetti and lobster bisque with red curry

Halibut and butternut squash



#### **MAIN COURSES**

#### Meat

Coffee-Smoked Lamb with
Roasted Cauliflower and
Roscoff Onion Petals in Rose
Essence

Crusted Beef Rossini, Pigeon and Foie Gras Wellington with Porcini and blackTruffle Sauce

Medallion of Stuffed Poultry
with Poached Pear in Albufera
Sauce





#### **0,5LT**

Green detox
Pineapple, lemon juice, cucumber
Carrot & orange
Carrot, ginger & apple
Grapefruit, ginger, apple

#### 1LT

Orange juice
Pineapple juice
Carrot juice
Grapefruit juice
Kiwi juice



Desserts

Basket of seasonal fruits per kilo

Seasonal sliced fruits & berries

**Petit Fours** 

We suggest 5 per portion

Aluten free Desserts

Vegan chocolate tartlet

Granny-smith apple and rosemary tartlet

Vegan Tangerika

Banana and yuzu tartlet



Desserts Signature

Paris-Tokyo
Paris Brest with pecans
Opalys lemon yuzu tart
Signature chocolate, hazelnut
crisp and ice cream
Fruity swirl with Jasmin tea
Pear and elderflower



Concierge

We can source specific products & we can deliver to your Aircraft.

Flowers Arrangements

Restaurants pick-up

Laundry & Dishes

Shopping for special items

Alcohol

Signature chocolates from Valrhona





#### 1. CATERING ORDERS

All orders imply the total and clear acceptance by the client of these general terms and conditions, and general terms and conditions of sale. Each catering order is considered confirmed as soon as Flying Seahorse has sent a written confirmation to the client by email or via the FBO.

#### 2. PRICES

Our prices are exclusive of VAT (Value Added Tax) & possible late minute fees or waiting fees.

#### 3. DELIVERY FEES

Our delivery and loading fees depend on the airport and the delivery times or days (Holidays / Sundays) requested. Please consult us for more details. Any order placed less than 9 hours before the delivery time will be charged an extra 50% of the total order value, these fees are last minute fees. Waiting Fees can apply.

#### 4. COURIER COSTS

Specific requests may sometimes require the use of an express courier service. This service will be charged between €89 and €169 per hour, depending on the day (weekdays, weekends, holidays) with a minimum of one hour. Each additional hour or less additional time will be charged as a full hour.

#### 5. ORDER CHANGES

For any changes to a confirmed catering order (additions or deletions to an existing order) must be notified at least twenty four hours before the delivery time.

Otherwise, orders that have been reduced will be invoiced 100% according to the original order.

#### 6. CANCELLATION FEE

In case of partial or total cancellation, for any reason (including flights cancelled due to weather conditions or inability to refuel), the following rules will be applied:

- For any order cancelled less than 24 hours before the requested delivery time: The amount to be paid will be equal to 100% of the registered order.

Full charge will be made.

- For any order cancelled between 24 and 48 hours before the delivery time
The amount to be paid will be equal to 50% of the registered order.



All cancellations must be made in writing via email.

Cancellations by telephone will not be accepted.

Any specific shopping or purchase made for a specific customer request will be charged at full at all times.

#### 7. TERMS OF PAYMENT

Unless special accounting arrangements have been previously agreed with Flying Seahorse, the company's standard terms are payment on delivery.

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Unless special accounting arrangements have been previously agreed with Flying Seahorse, the company's standard terms are payment on delivery.

#### 8. ACCEPTED PAYMENT METHODS

Invoices can be paid via local FBO's Invoices can be paid by credit card or bank transfer. The company accepts VISA & MasterCard. For payments with Credit Card, there will be an additional charge of 3% of the order amount.



#### 9. LATE PAYMENTS

The company reserves the right to charge interest on any unpaid amount at a rate of 50% above the official interest rate of local banks. If a payment is late, FSH reserves the right to suspend, without notice, all outstanding orders from a customer in arrears.

#### 10. DELIVERY DELAYS - CLAIMS

Flying Seahorse cannot be held responsible for any delay due to any reason beyond the company's control, such as official traffic restrictions, flight cancellations, AOG, breakdowns, traffic jams, accidents, bad weather conditions, strikes, war, etc.





MY EARS RING FROM THE SEA'S GENTLE SIREN
HER WHISPER BECKONS ME TO HER EMBRACE
AS HER VOICE CARESSES MY FACE THE GROUND BENEATH ME IS SHAKEN
I CAN FEEL THE TREMORS AS I SLOWLY WALK TOWARDS THE SEA
I KNOW I MUST LEAVE THE LAND BEHIND ME
FOR THE SEA PROMISES ME HER TREASURES
HER BEAUTY HER LOVE & MUCH MORE
I MUST GO AND LEAVES THE LAND TO IT'S PLIGHT
OH TO BE AT SEA AGAIN! I WILL WALK ONWATER AND SWIM TO HER DEPHTS.
WITH THE BEAUTIFUL COLORFUL CREATURES THAT FROLIC THERE.
FOR THE SEA IS WHERE I TRULY BELONG
IT IS WHERE I FIND PEACE
IT IS WHERE MY HEART IS CONTENT
IT IS WHERE MY LIFE HAS MEANING.
SHE BIRTHED ME AND TO HER I MUST RETURN...

Flying Scahorse Mice
Nice Côte d'Azur Airport
NCE - LFMN

Flying Scahorse Cannes

Cannes-Mandelieu Airport

CEQ - LFMD

Flying Scahorge Saint-Tropez

La Môle - Saint-Tropez Airport.

LTT - LFHT

Flying Scahorse Marscille

Marseille Provence Airport

MRS - LFML

Flying Scahorse Lyon

Lyon-Saint-Exupéry Airport

LYS - LFLL

Tying Scahorse Towlow

Toulon-Hyères Airport.

TLN - LFTH

Flying Scahorse Paris

Paris Le Bourget Airport

LBG - LFPB

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