



ATLANTIS CATERING

Taste the Difference... In the Air

Inflight Menu

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Continental Breakfast

A fresh start to every flight

Croissant Basket — Freshly baked butter croissants, pain au chocolat, and almond croissants

Danish Pastry Selection — Apple, cherry, and custard Danish pastries with vanilla glaze

French Baguette & Butter — Warm artisan baguette with French butter, preserves, and honey

Brioche Loaf — Traditional French brioche, sliced and lightly toasted with confiture

Muffin Assortment — Blueberry, chocolate chip, and lemon poppy seed muffins

Scones & Clotted Cream — Classic English scones with clotted cream and strawberry preserves

Pain aux Raisins — Spiral pastry with pastry cream and golden raisins

Artisan Jam Selection — Strawberry, apricot, fig, and orange marmalade from Provence

Fresh Butter & Honey — French demi-sel butter with lavender honey

Greek Yoghurt Pot — Thick Greek yoghurt with honey drizzle and toasted almonds

Fresh Fruit Yoghurt — Seasonal fruit layered with vanilla yoghurt and granola

Bircher Muesli — Overnight oats with apple, hazelnuts, and cinnamon

Continental Box — Complete breakfast box: croissant, jam, butter, yoghurt, fruit, and orange juice

Smoked Salmon Bagels — Bagels with cream cheese, smoked salmon, capers, and red onion

Cheese & Fruit Plate — Assorted French cheeses with fresh sliced seasonal fruit

English & Hot Breakfast

Hearty and satisfying

Egg & Mushroom Soufflé — Mushroom sherry topping with breakfast potatoes or grilled tomatoes

Quiche Lorraine — Individual size with side mixed green salad or grilled tomatoes

Quiche Variations — Tomato basil mozzarella | Spinach pine nut feta | Mushroom gruyere

Frittata — Sautéed spinach, mushrooms, roasted peppers and cheddar

Omelette — Choice: herbs & goat cheese, ham & cheddar, spinach & feta

Scrambled Eggs — With breakfast potatoes, choice of breakfast meat, muffins & condiments

Breakfast Burrito — Scrambled eggs, bacon, sausage, cheddar & jack cheese. Salsa & sour cream

Eggs Benedict — Poached eggs on English muffin with hollandaise, smoked salmon or ham

Smoked Salmon & Scrambled Eggs — Soft scrambled eggs with Scottish smoked salmon on brioche toast

Avocado & Poached Eggs — Sourdough toast with smashed avocado and perfectly poached eggs

Croque Madame — Ham and gruyère sandwich topped with béchamel and a fried egg

Eggs Royale — Poached eggs with smoked salmon and hollandaise on English muffin

Mushroom & Gruyère Omelette — Wild mushrooms and melted gruyère with fresh herbs

Organic Granola Pancakes — Homemade organic granola inside three moist pancakes with strawberries

Blueberry Pancakes — Blueberries immersed in three moist pancakes, maple syrup & butter

French Toast — Made with challah bread, strawberries, maple syrup & butter

Belgian Waffles — Golden waffles with fresh strawberries & maple syrup

Steel-Cut Oatmeal — With apple crisps, golden raisins, walnuts, brown sugar & cinnamon

Full English — Eggs, bacon, sausage, baked beans, grilled tomato, mushrooms, toast

Breakfast Sandwich — Eggs, sausage, scallions and cheddar on muffin or croissant

Healthy Breakfast

Fresh, light, and nourishing

Organic Yoghurt Parfait — *Homemade organic granola, Greek vanilla yoghurt, and fresh berries*

Açaí Bowl — *Açaí base topped with granola, banana, berries, coconut, and chia seeds*

Avocado Toast — *Sourdough toast with smashed avocado, cherry tomatoes, chilli flakes, and poached egg*

Smoothie Bowl — *Mango, banana, and coconut smoothie topped with fresh fruit and seeds*

Chia Pudding — *Coconut milk chia pudding with passion fruit and toasted coconut*

Bircher Muesli — *Overnight oats with grated apple, hazelnuts, honey, and cinnamon*

Homemade Granola — *With sliced strawberries and almond milk*

Tropical Fruit Plate — *Mango, papaya, pineapple, berries, cantaloupe and seasonal fruits*

Green Smoothie — *Spinach, banana, mango, ginger, and coconut water*

Egg White Omelette — *With spinach, mushrooms, and cherry tomatoes*

Quinoa Breakfast Bowl — *Warm quinoa with roasted nuts, dried fruits, and honey*

Fresh-Pressed Juice Flight — *Orange, green detox, beetroot & apple, and tropical blend*

Protein Power Bowl — *Greek yoghurt with protein granola, banana, almonds, and honey*

Smoked Salmon Plate — *With cream cheese, cucumber, capers, and wholegrain toast*

Overnight Oats — *Rolled oats soaked in almond milk with vanilla, berries, and maple*

French Specialities

The finest traditions of French cuisine



Coq au Vin — *Chicken braised in red wine with mushrooms, pearl onions, and lardons*

Duck Confit — *Slow-cooked duck leg with crispy skin, served with pommes sarladaises*

Beef Bourguignon — *Slow-braised beef in Burgundy wine with carrots, onions, and mushrooms*

Bouillabaisse — *Provençal fish stew with rouille, croutons, and gruyère*

Cassoulet — *White bean casserole with duck confit, Toulouse sausage, and pork belly*

Blanquette de Veau — *Tender veal in creamy white sauce with mushrooms and pearl onions*

Gratin Dauphinois — *Thinly sliced potatoes baked with cream, garlic, and gruyère*

Tarte Flambée — *Alsatian thin-crust flatbread with crème fraîche, lardons, and onions*

Navarin d'Agneau — *Spring lamb stew with turnips, carrots, and new potatoes*

Pissaladière — *Niçois onion tart with anchovies and black olives*

Ratatouille — *Provençal vegetable stew with aubergine, courgette, peppers, and tomato*

Tarte Tatin — *Caramelised upside-down apple tart with crème fraîche*

Quiche Lorraine — *Classic Lorraine quiche with lardons, gruyère, and crème fraîche*

Croque Monsieur — *Grilled ham and gruyère sandwich with béchamel and side salad*

Soufflé au Fromage — *Light and airy gruyère soufflé with a mixed herb salad*

Nicoise Salad — *Seared tuna, green beans, potatoes, olives, egg, and anchovy dressing*

Steak Frites — *Pan-seared steak with Café de Paris butter and hand-cut frites*

Starters & Canapés

Elegant beginnings



Foie Gras Terrine — *With Sauternes jelly, toasted brioche, and fig compote*

Smoked Salmon Roulades — *Crepe wrapped salmon with cream cheese, capers, and chives*

Ahi Tuna Tartare — *Sesame-coated and seared, with ginger wasabi soy reduction on spoons*

Caprese Skewers — *Buffalo mozzarella, grape tomatoes, basil, and balsamic emulsion*

Handmade Canapés — *Baby shrimp & lime, smoked salmon & cream cheese, brie & red grape*

Mediterranean Sampler — *Dolmas, tabouli, Greek olives, tzatziki, hummus, feta, and pita*

British Tea Sandwiches — *Feta & cucumber, brie & apple, smoked salmon & cream cheese*

Antipasto Board — *Mozzarella, salami, pepperoncini, olives, artichoke hearts*

Prosciutto Wrapped Melon — *Cantaloupe wrapped with Parma prosciutto on bamboo skewers*

Vietnamese Spring Rolls — *Fresh vegetarian or prawn rolls with peanut dipping sauce*

Beef Tartare — *Hand-cut beef with capers, shallots, Dijon, and crispy shallot topping*

Grilled Meat Tray — *Sliced filet mignon, grilled chicken, and baby lamb chops with dips*

Dungeness Crab — *Deshelled crab served with cocktail sauce and crostini*

Jumbo Prawn Cocktail — *Grilled or steamed prawns with cocktail sauce*

Lobster Medallions — *With caper sauce on crostini*

Soups

Warming, refined, and comforting

Hot Soups

French Onion Soup — *Caramelised onions in rich beef broth, topped with gruyère crouton*

Vichyssoise — *Classic chilled potato and leek soup with crème fraîche*

Lobster Bisque — *Rich and creamy lobster bisque with a touch of cognac*

Potato Leek — *Velvety smooth with fresh chives and truffle oil*

Tomato Basil — *Roasted tomato soup with fresh basil and parmesan crostini*

Carrot Ginger — *Silky carrot soup with fresh ginger and coconut cream*

Cream of Mushroom — *Wild mushroom soup with truffle oil and thyme*

Roasted Red Pepper — *Smoky roasted pepper soup with crème fraîche swirl*

Red Lentil Puree — *Spiced red lentil soup with cumin and lemon*

Minestrone — *Italian vegetable soup with pasta and parmesan*

Protein Soups

Chicken Noodle — *Classic with fresh lime and herbs*

Chicken Tortilla — *Spiced chicken soup with tortilla strips and avocado*

Louisiana Chicken Gumbo — *Rich and hearty Cajun-style gumbo*

Italian Wedding — *Mini meatballs in a light herbed broth with greens*

Beef & Black Bean — *Hearty beef and black bean soup with sour cream*

Seafood Soups

Crab Bisque — *Luxurious crab bisque with a hint of sherry*

Clam Chowder — *New England style with cream, potatoes, and bacon*

Cold Soups

Gazpacho Andaluz — *Chilled Spanish tomato soup with fresh vegetables*

Consommé — *Crystal-clear vegetable or beef consommé*

Salads

Fresh, vibrant, and beautifully composed



Niçoise Salad — Seared ahi tuna, field greens, potatoes, olives, tomatoes, egg & lemon vinaigrette

Caesar Salad — Romaine, garlic croutons, parmesan & classic Caesar dressing

Greek Salad — Tomatoes, cucumber, Kalamata olives, feta & lemon vinaigrette

Arugula Salad — Shaved parmesan, avocado, grape tomatoes & balsamic vinaigrette

Spinach Salad — Tangerine segments, mushrooms, pine nuts, goat cheese & citrus vinaigrette

Spiced Pear & Walnut — Artisan mix, spiced pears, candied walnuts, gorgonzola & champagne vinaigrette

Blackened Salmon Salad — Field greens, goat cheese, candied walnuts, tangerine & red wine vinaigrette

Southwestern Cobb — Grilled chicken, bacon, avocado, corn, black beans, egg & avocado dressing

Chef Salad — Black forest ham, turkey, swiss, tomatoes, cucumber & ranch

Caprese — Buffalo mozzarella, Roma tomatoes, Kalamata olives, basil & balsamic

Strawberry Feta Salad — Baby spinach, strawberries, feta, toasted pine nuts & champagne vinaigrette

Asian Chicken Salad — Napa cabbage, carrot, cucumber, rice noodles & sesame rice wine vinaigrette

Beetroot & Walnut Salad — Roasted beetroot, arugula, walnuts, goat cheese & honey dressing

Lentil Salad — Puy lentils, roasted vegetables, feta & herb vinaigrette

Green Market Salad — Seasonal greens, avocado, cucumber, herbs & lemon olive oil

Sandwiches & Wraps

From classic baguettes to gourmet wraps

Specialty Wraps

Mediterranean Grilled Vegetable — Yogurt mint spread on spinach tortilla

Grilled Chicken Caesar — Caesar spread on wheat tortilla

Grilled Chicken Cobb — Avocado aioli on flour tortilla

Turkey Avocado — Avocado aioli on spinach tortilla

Greek Prawn — Hummus spread on tomato tortilla

Filet Mignon — Horseradish aioli on wheat tortilla

Salmon Cobb — Tangy avocado spread on tomato tortilla

Cold Sandwiches

Caprese Sandwich — Balsamic spread, mozzarella, tomatoes & basil on rustic Italian roll

Smoked Salmon — Cucumber, tomato & cream cheese on multigrain

French Baguette — Ham, brie, cornichons & Dijon mustard

Club Sandwich — Triple-decker with chicken, bacon, lettuce, tomato & mayo

Hot Sandwiches

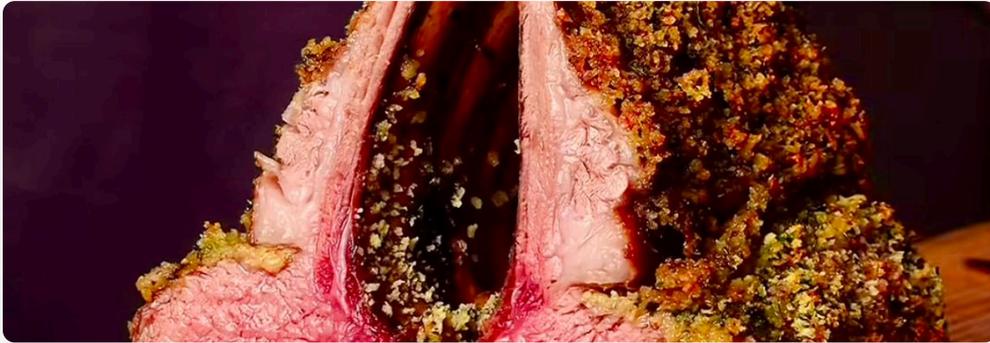
Grilled Eggplant Panini — Mozzarella, basil & balsamic spread

Croque Monsieur — Ham, gruyère & béchamel on toasted brioche

Philly Cheese Steak — Grilled onion, bell pepper & provolone

Main Courses — Meat

Premium cuts, expertly prepared



Filet Mignon — *Topped with glazed onions & red sherry wine reduction with mashed potatoes*

Beef Tenderloin — *With wild mushroom glaze and roasted herb potatoes*

New York Steak — *With Roquefort butter sauce and roasted herb potatoes*

Steak au Poivre — *Tricolor peppercorn sauce & brandy reduction with mashed potatoes*

Roasted Rack of Lamb — *Herb-crusted with mint demi-glaze and herbed couscous*

Lamb Chops — *Marinated in Moroccan spices and grilled, with herbed couscous*

Lamb Tagine — *Slow-cooked with raisins, almonds, and Moroccan spices*



Osso Buco — *Braised veal shanks with onions, tomatoes, carrots and basmati rice*

Veal Piccata — *Veal medallions with white sherry wine reduction and capers*

Veal Milanese — *Lightly breaded veal fillet pan-seared in sweet butter*

Roasted Chicken Breast Au Jus — *With roasted red potatoes & vegetable of the day*

Chicken Cordon Bleu — *Roasted chicken rolled with gruyère and ham*

Chicken Marsala — *Wild mushrooms and marsala wine reduction*

Beef Kebab — *On bamboo skewers with bell peppers, onion & hummus dip*

Mixed Grill — *Grilled fillet, chicken, and prawns with assorted dipping sauces*

Main Courses — Fish & Seafood

From the ocean to your cabin



Lobster Thermidor Tail — Grilled with lemon butter sauce and mashed red potatoes

Pacific Salmon — Marinated & grilled with champagne cream sauce and fideo rice

Sea Bass — Grilled with tropical mango papaya salsa and brown rice

Sesame Crusted Ahi Tuna — Seared steak with wasabi ginger soy reduction and brown rice

Pecan Crusted Halibut — Toasted pecans & lemon zest with herbed brown rice

Pan Seared Halibut — Red pepper olive crust with brown rice



Cioppino — Fisherman's stew with clams, crab, scallops, and halibut

Seafood Paella — Halibut, scallops, prawns, andouille sausage, peas & tomato rice

Grilled Jumbo Prawns — Lemon butter sauce with fideo rice

Shrimp Scampi — Tomato, onion & scallion sauce with basmati rice

Crab Cakes — Caper tartar remoulade with herbed brown rice

Mahi Mahi — With roasted mini potatoes and vegetable of the day

Sushi & Sashimi Platter — Assorted rolls, nigiri, and sashimi with soy, wasabi & ginger

Pasta & Risotto

Italian comfort at altitude



Truffle Risotto — Arborio rice with black truffle, parmesan, and fresh herbs

Wild Mushroom Risotto — Porcini, shiitake, and oyster mushrooms with thyme and parmesan

Linguine Vongole — Fresh clams in white wine, garlic, chilli, and parsley

Linguine & Prawns — Sugar snap peas, bell peppers, and scampi sauce

Vegetable Lasagna — Layered with eggplant, mushrooms, marinara, and béchamel

Beef Lasagna — Ground beef, eggplant, marinara, parmesan, and béchamel

Spaghetti Bolognese — Classic tomato basil meat sauce with parmesan

Fettuccini Marinara — Fresh fettuccini with basil marinara sauce

Chorizo Fettuccini — With shaved pecorino, tomatoes & baby arugula

Pasta Penne — Sundried tomatoes, chives, garlic, and olive oil

Ravioli — Spinach and ricotta ravioli in sage brown butter

Gnocchi — Potato gnocchi with gorgonzola cream sauce and walnuts

Risotto alla Milanese — Saffron risotto in the Milanese tradition

Cold Platters & Charcuterie

Artisan boards and elegant displays



French Charcuterie Board — *Saucisson sec, pork rillettes, cornichons, Dijon, and artisan bread*

Imported Cheese & Fruit Tray — *Four artisanal cheeses, fruit compote, grapes, pecans & crackers*

Cheese and Meat Tray — *Assorted cheeses, Italian salami and Parma prosciutto with crostini*

Smoked Salmon Tray — *Delicately sliced with bagels, cream cheese, red onion, capers*

Lobster, Prawns & Crab Tray — *Grilled lobster tail, jumbo prawns and crab with remoulade*

Crustaceans Only Tray — *Grilled prawns, pan-seared scallops and crab with aioli*

Crudités Tray — *Persian cucumber, celery, bell pepper, carrots with yogurt dip & hummus*

Grilled Vegetable Tray — *Portobello, bell pepper, squash, zucchini, eggplant with mint yogurt*

Bruschetta — *With sliced & toasted French bread and assorted toppings*

Tropical Fruit Skewers — *Available in small, medium, large, and extra-large portions*

Mini Finger Sandwiches — *Assorted turkey, ham, roast beef, tuna and chicken salad*

Gourmet Wrap Tray — *Assorted wraps with chicken, filet mignon & prawns*

Specialty Seafood Sampler — *Lobster medallions, seared ahi tuna, and smoked salmon roulades*

Canapé Platter — *Chef's selection of 12 handmade canapés per person*

Vegetarian & Vegan

Plant-forward cuisine crafted with care

Ratatouille — Provençal vegetable stew with aubergine, courgette, peppers, and tomato

Mushroom Risotto — Arborio rice with wild mushrooms, truffle oil, and parmesan

Grilled Vegetable Skewers — Zucchini, bell peppers, eggplant, squash with mint yogurt dip

Eggplant Parmesan — Lightly breaded eggplant with marinara and parmesan cheese

Vegetarian Moussaka — Greek casserole of eggplant, potato, tomato, and yoghurt béchamel

Grilled Portobello Mushrooms — With blue cheese reduction, garden salad and brown rice

Vegan Buddha Bowl — Quinoa, roasted sweet potato, chickpeas, avocado, tahini dressing

Stuffed Peppers — Bell peppers filled with rice, herbs, tomatoes, and Mediterranean spices

Quinoa Salad — With roasted vegetables, pomegranate, and lemon herb dressing

Vegetable Curry — Coconut milk curry with seasonal vegetables and basmati rice

Tofu Stir-Fry — Crispy tofu with Asian vegetables, sesame, and jasmine rice

Vegan Chocolate Mousse — Rich dark chocolate mousse made with avocado and coconut cream

Soba Noodles — With stir-fried broccoli & shiitake in spicy peanut sauce

White Bean & Aubergine Tagine — With saffron couscous

Black Bean & Cheese Enchiladas — With spicy chilli & pepper jack cheese



Indian Cuisine

Aromatic spices and rich flavours



Butter Chicken — *Tandoori chicken in creamy tomato-butter sauce with basmati rice*

Lamb Biryani — *Fragrant basmati rice layered with spiced lamb, saffron, and crispy onions*

Chicken Tikka Masala — *Grilled chicken in spiced tomato cream sauce with naan bread*

Paneer Tikka — *Marinated and grilled cottage cheese with mint chutney*

Dal Makhani — *Slow-cooked black lentils in butter and cream with cumin rice*

Samosas — *Crispy pastry filled with spiced potatoes and peas, with tamarind chutney*

Tandoori Prawns — *Jumbo prawns marinated in yoghurt and tandoori spices*

Vegetable Korma — *Mixed vegetables in a mild, creamy cashew and coconut sauce*

Chicken Kebab — *Skewered chicken with bell peppers and mint yogurt*

Lamb Rogan Josh — *Tender lamb slow-cooked in aromatic Kashmiri spices*

Aloo Gobi — *Cauliflower and potato curry with cumin and turmeric*

Naan Bread Selection — *Plain, garlic, cheese, and peshwari naan*

Mango Lassi — *Traditional yoghurt drink with Alphonso mango and cardamom*

Raita — *Cooling yoghurt with cucumber, mint, and cumin*

Gulab Jamun — *Deep-fried milk dumplings soaked in cardamom sugar syrup*

Japanese Cuisine

Precision, purity, and balance



Sushi Platter — Assorted maki, nigiri, and inside-out rolls with soy, wasabi & ginger

Sashimi Selection — Premium cuts of salmon, tuna, hamachi, and sea bass

Miso Soup — Traditional dashi broth with tofu, wakame, and spring onions

Teriyaki Chicken — Grilled chicken glazed with teriyaki sauce, with steamed rice

Chicken Katsu — Panko-crusted chicken with katsu curry sauce and rice

Tempura — Lightly battered prawns and seasonal vegetables with tentsuyu dipping sauce

Edamame — Steamed soy beans with sea salt

Ramen — Rich tonkotsu broth with chashu pork, soft egg, nori, and spring onions

Gyoza — Pan-fried pork and vegetable dumplings with ponzu dipping sauce

Beef Tataki — Seared beef tenderloin, thinly sliced with ponzu and crispy garlic

Salmon Teriyaki — Grilled salmon fillet with teriyaki glaze and pickled ginger

Bento Box — Chef's selection of sushi, tempura, salad, and seasonal sides

Matcha Dessert — Matcha crème brûlée or matcha panna cotta

Japanese Whisky Selection — Curated selection of premium Japanese whiskies

Italian Cuisine

La dolce vita at 41,000 feet



Bruschetta — *Toasted ciabatta with fresh tomatoes, basil, garlic, and extra virgin olive oil*

Caprese Salad — *Buffalo mozzarella, vine tomatoes, fresh basil, and aged balsamic*

Osso Buco — *Braised veal shanks with gremolata, served with risotto alla Milanese*

Vitello Tonnato — *Thinly sliced cold veal with tuna and caper sauce*

Carpaccio — *Thinly sliced raw beef with rocket, parmesan shavings, and truffle oil*

Tiramisu — *Espresso-soaked savoiardi, Marsala-flavoured mascarpone, and cocoa*

Panna Cotta — *Vanilla bean panna cotta with berry coulis*

Risotto alla Milanese — *Saffron risotto with bone marrow and parmesan*

Chicken Parmigiana — *Braised chicken breast with marinara sauce and parmesan*

Veal Parmigiana — *Veal cutlets with marinara sauce and parmesan, with penne*

Spaghetti Bolognese — *Classic ragout with aged parmesan*

Linguine alle Vongole — *Fresh clams, white wine, garlic, chilli, and parsley*

Antipasti Board — *Prosciutto, salami, olives, artichokes, roasted peppers, and focaccia*

Affogato — *Vanilla gelato drowned in a shot of hot espresso*

Children's Menu

Kid-approved favourites

Chicken Tenders — Golden chicken strips with honey mustard and ketchup

Mini Burgers — Beef sliders with cheese, lettuce, and tomato on brioche buns

Mac & Cheese — Creamy three-cheese macaroni baked until golden

Fish Fingers & Chips — Crispy battered fish with hand-cut fries and tartar sauce

Fruit Kebabs — Colourful skewers of strawberries, grapes, melon, and pineapple

Mini Pizzas — Individual margherita or pepperoni pizzas on crispy bases

Pasta & Tomato Sauce — Penne with fresh tomato and basil sauce, with parmesan

Grilled Cheese Sandwich — Melted cheddar and mozzarella on sourdough bread

Ice Cream Sundae — Vanilla, chocolate, and strawberry with sprinkles, sauce, and wafer

Pancakes — Fluffy pancakes with maple syrup, fresh berries, and whipped cream

Chicken Quesadilla — Grilled chicken with melted cheese in a flour tortilla

PB&J Sandwich — Classic peanut butter and strawberry jam on white bread

Fruit Salad Cup — Mixed seasonal fruits in a citrus marinade

Vegetable Sticks & Dip — Carrots, cucumber, and bell pepper with hummus

Chocolate Brownie — Rich chocolate brownie with vanilla ice cream



Desserts & Pastries

The perfect finale

Crème Brûlée — *Madagascan vanilla and tonka bean cream with caramelised sugar*

Tarte Tatin — *Caramelised upside-down apple tart with crème fraîche*

Macarons — *Assorted French macarons: pistachio, raspberry, vanilla, chocolate, salted caramel*

Millefeuille — *Crisp puff pastry layers with vanilla cream and fondant icing*

Chocolate Fondant — *Dark chocolate lava cake with vanilla ice cream*

Profiteroles — *Choux pastry filled with cream, drizzled with warm chocolate sauce*

Fruit Tart — *Buttery pastry shell with pastry cream and fresh seasonal fruits*

Crêpes Suzette — *Thin crêpes in orange butter sauce flambéed with Grand Marnier*

Tiramisu — *Espresso-soaked sponge with Marsala cream and chocolate shavings*

Baked Blueberry Cheesecake — *Continental style with a berry coulis*

Passion Fruit & Elderflower Tart — *With mango sorbet*

Chocolate & Orange Delice — *Seville orange marmalade and chocolate ganache*

Rhubarb Parfait — *Layers of rhubarb jelly, custard, poached rhubarb, and meringue*

Spiced Plum & Apple Crumble — *With mascarpone ice cream*

Assiette of Desserts — *Chef's selection of three miniature desserts*

Cheese Selection

From the finest French fromageries

Brie de Meaux — Creamy, rich soft cheese from Île-de-France

Comté — Nutty, complex hard cheese from Jura, aged 18 months

Roquefort — Bold blue cheese from Aveyron, made with sheep's milk

Camembert de Normandie — Classic soft-ripened cheese with earthy flavour

Chèvre — Fresh goat's cheese with honey and thyme

Gruyère — Swiss-style hard cheese, sweet and slightly salty

Reblochon — Soft, washed-rind cheese from the Alps

Saint-Nectaire — Semi-soft cheese with a nutty, mushroomy flavour

Morbier — Semi-soft with a distinctive ash layer and fruity taste

Fourme d'Ambert — Mild, creamy blue cheese from Auvergne

Brillat-Savarin — Triple-cream cheese, rich and buttery

Accompaniments — Fig compote, honeycomb, walnuts, dried apricots, grapes, artisan crackers

French Cheese Board — Selection of 5 cheeses with accompaniments, serves 2-4

Individual Cheese Plate — Three cheeses with fruit and crackers, per person

Fresh Fruit & Juices

Vibrant, seasonal, and refreshing

Tropical Fruit Plate — *Mango, papaya, pineapple, berries, cantaloupe, and seasonal fruits*

Tropical Fruit Salad — *Anjou pear, apple, mango, papaya, and strawberries in citrus marinade*

Berry Medley — *Strawberries, blueberries, raspberries, and blackberries*

Seasonal Fruit Platter — *Chef's selection of the finest seasonal fruits*

Whole Fruits Basket — *Assorted seasonal local fruits*

Fruit Skewers — *Colourful tropical fruit on bamboo skewers*

Fresh Orange Juice — *Squeezed to order from Valencian oranges*

Green Juice — *Apple, celery, cucumber, spinach, ginger, and lemon*

Beetroot & Apple Juice — *Beetroot, apple, carrot, and ginger*

Tropical Smoothie — *Mango, pineapple, banana, and coconut milk*

Berry Smoothie — *Mixed berries, banana, and Greek yoghurt*

Watermelon Juice — *Fresh watermelon juice with mint*

Detox Water — *Cucumber, lemon, and mint infused water*

Coconut Water — *Fresh young coconut water*

Beverages — Hot

Perfectly brewed, perfectly served

Espresso — *Single or double shot of premium Italian roast*

Americano — *Espresso with hot water*

Cappuccino — *Espresso with steamed milk and foam*

Café Latte — *Espresso with steamed milk*

Flat White — *Double espresso with velvety microfoam milk*

Macchiato — *Espresso marked with a dash of foamed milk*

French Press Coffee — *Freshly ground single-origin coffee*

English Breakfast Tea — *Classic black tea blend, served with milk and sugar*

Earl Grey — *Black tea with bergamot oil*

Green Tea — *Japanese Sencha or Chinese Jasmine*

Chamomile Tea — *Calming herbal infusion*

Peppermint Tea — *Refreshing herbal tisane*

Fresh Mint Tea — *Moroccan-style with fresh mint leaves*

Hot Chocolate — *Rich Belgian chocolate with steamed milk and cream*

Matcha Latte — *Japanese matcha with steamed milk*

Special Dietary

Accommodating every requirement

Halal

Halal Chicken — All chicken dishes available as Halal-certified on request

Halal Lamb — Lamb dishes sourced from Halal-certified suppliers

Halal Beef — Premium Halal beef for all steak and beef dishes

Halal Ready-to-Eat — Complete Halal meal boxes available

Kosher

Kosher Meals — Sourced from certified Kosher suppliers, sealed and labelled

Kosher Snack Boxes — Certified snack boxes for shorter flights

Gluten-Free

Gluten-Free Bread — Available as substitution for all sandwiches and toast

Gluten-Free Pasta — Rice or corn pasta alternatives for all pasta dishes

Gluten-Free Desserts — Flourless chocolate cake, fruit-based desserts

Other Dietary

Dairy-Free — All dishes adaptable to dairy-free on request

Nut-Free — Nut-free preparation available with advance notice

Low-Sodium — Reduced salt options for health-conscious passengers

Diabetic-Friendly — Low-sugar meal options available

Please advise all dietary requirements at the time of ordering. We accommodate all special requests with advance notice.

Concierge & Additional Services

Beyond the menu

Fresh Flower Arrangements — Bouquets and arrangements tailored to cabin size and occasion

Premium Linen — Crisp white tablecloths, napkins, and tray covers

Crystal Glassware — Riedel and Baccarat glassware hire for wine and champagne service

Dry Ice — For temperature-sensitive items and service presentation

Newspapers & Magazines — International and French press, delivered morning-of

Laundry Service — Express laundry and dry cleaning service

Restaurant Pick-Up — Collection from any restaurant in Paris and delivery to your aircraft

Personal Shopping — Bespoke shopping service for gifts, provisions, or special requests

Gift Baskets — Curated gift baskets: French gourmet, wine, chocolate, or custom themes

Birthday & Celebration Cakes — Custom cakes from top French pâtisseries

Crew Meals — Separate crew meal service at reduced rates

De-Catering — Full de-catering and aircraft clean-up service

Equipment Hire — Ovens, steamers, chinaware, cutlery, and serving equipment

Cabin Set-Up — Complete cabin preparation including table setting and presentation



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