

ABSOLUTE TASTE INFLIGHT

CHAMBERY - GRENOBLE - ANNECY

2023 - 2024



ABSOLUTE taste INFLIGHT

POWERED BY Gategourmet



food worth flying for

Since 2018, Absolute Taste and Executive Gourmet have combined forces to launch a new Centre of Excellence for Private Aviation in Geneva to become Absolute Taste powered by Gate Gourmet.

By forming a collaboration with Sylvain Bailly, Chef of Le Bistrot in Chambéry, we have expanded our services to nearby France airports like Chambéry, Grenoble, and Annecy in 2019 with a new catering company, "Enjoy".

Sylvain has been trained in Alain Ducasse's kitchen, more especially in the three-star Michelin restaurant, le Louix XV in Monte Carlo.

He then joined the iconic 5 star hotel in Geneva, Le Richemond where he operated as the Executive Chef for 2 years.

Dynamic and ambitious, he decided to go back to his native area, to open his own restaurant in 2016, which has seen its own incredible success with multiple awards.

Thanks to a great and efficient cooperation, and respecting all the hygiene rules as part of the Gate Gourmet standards, both companies launched a successful partnership to give the opportunity to our customers to live the experience of great and tasty food out of those three locations.

Some things, however, have not changed. The service and follow up is managed by our team in Geneva and will be just as equally tailored and attentive as it has always been. Menus have been created with compatibility in mind by incorporating fresh, quality, contemporary food alongside a logical and practical packaging design. So we can continue to take great care and attention to detail to ensure our food is easy to prepare, presents beautifully and is delicious to eat.

With this new offer and opportunity for all our valuable customers, we are delighted and looking forward to living new experiences with you.



Le Bistrot, awarded in 2022 by the Michelin Guide.







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BREAKFAST

BREAKFAST PLATTERS

Sliced cured meat platter

Sliced European cheese platter

Sliced European cheese
and cured meat platter

BAKERY

Croissant
mini, regular or gluten free

Pain aux chocolat
mini, regular or gluten free

Pain aux raisins
mini or regular

A selection of homemade muffins

CEREALS

A selection of cereals

Muesli

Classic porridge

Bircher muesli
served plain or with red berries

Seasonal fruit salad

Assorted fruit yoghurts

BREAKFAST

TRADITIONAL HOT BREAKFAST

Back bacon

Crispy streaky bacon

Breakfast sausage
a choice of veal or pork

Grilled half tomato

Sautéed fresh mushrooms

Hash browns

Omelettes

plain or with a choice of fillings, including mushroom, fresh herbs, tomatoes or cheese

Scrambled Eggs

plain or with a choice of fillings, including mushroom, fresh herbs, tomatoes or cheese

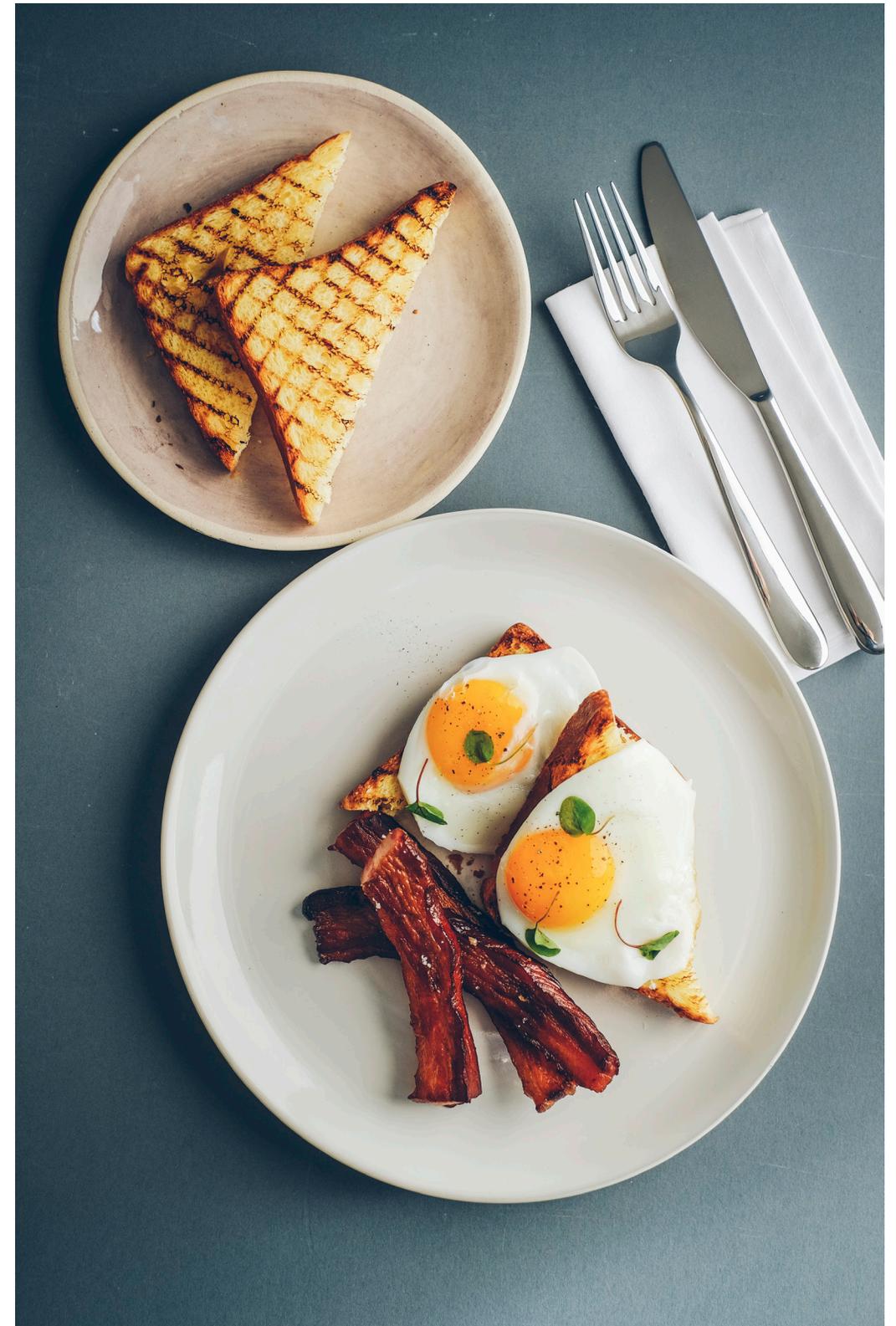
American pancakes

with maple syrup

Homemade crêpes

with Nutella or jam

French toast - Pain perdu





JUICES & SOUPS

We can make any fresh juice to order so please ask the team, however, to whet your appetite, and provide some inspiration please see the following

JUICES & SMOOTHIES

Orange

Apple

Pineapple

Carrot

Mango

Green Detox

cucumber, celery, apple, lemon and ginger

Homemade fresh fruit smoothie

SOUPS

Organic vegetable

Minestrone

Creamy mushroom

Fresh oven roasted tomato and basil

Butternut squash



PLATTERS

A variety of bespoke platters can be built entirely to your own specification, or choose from the selection below:

Assorted cold canapés

selection of seasonal canapés

Sliced cured meat

selection of cured meat

Pata Negra

90gr of hand cut Pata Negra with rocket, parmesan and grissini

Cheese board

selection of sliced European cheese served with nuts, dried apricots and crackers

Rustic crudités

a selection of crudités served with a selection of two dips

Antipasti

bresaola, parma ham, viande des Grisons, chunks of parmesan, olives, focaccia and bell pepper confit

Smoked salmon

platter of smoked salmon with capers, lemon wedges and sour cream

Seafood

prawns, octopus, salmon, haddock, trout and lobster

Assorted smoked fish

salmon, haddock, and trout with lemon wedges, capers and sour cream

Oscietra Caviar 30gr

Oscietra Caviar 50gr

Garnish for Caviar

egg white, egg yolk, parsley, onion, cream and blinis

STARTERS, SALADS & MINI SKEWERS

STARTERS & SALADS

Caprese salad

cherry tomatoes, mini mozzarella balls, pinenuts with a pesto dressing

Traditional Greek salad

feta, black olive, cucumber, tomato with a lemon and olive oil dressing

Chicken Caesar salad

chargrilled chicken breast, romaine lettuce, shaved parmesan, bacon, cherry tomatoes and a homemade Caesar dressing

Mediterranean prawn Caesar salad

grilled Mediterranean prawns, romaine lettuce, shaved parmesan, bacon, cherry tomatoes and a homemade Caesar dressing

Mixed green salad

mixed green leaves, sundried tomatoes, artichokes, homemade croutons and a French dressing

Savoyard salad

mixed green leaves, walnuts, beaufort cheese, sliced coppa and a French dressing

Bresaola salad

sliced bresaola with rocket salad, shaved parmesan with a lemon and olive oil dressing

Quinoa salad

quinoa, roasted beetroot, snow peas, spinach, red onion with a lemon and olive oil dressing

Classic tuna Niçoise salad

chargrilled fresh tuna, baby leaves, boiled egg, new potatoes, green beans, cherry tomatoes and French dressing

Beef carpaccio

carpaccio of beef with rocket salad, cucumber, shaved parmesan, lemon and olive oil

Whole lobster

lobster poached in an aromatic broth served with a lobster bisque infused mayo

Tuna tataki

served with a soya sauce, sesame, wasabi and a seaweed salad

MINI SKEWERS

Fillet of beef skewers

with grainy mustard

Chicken skewers

marinated in lemon, thyme and olive oil

Lamb skewers

crusted in black olive tapenade

Tiger prawn skewer

served with a chilli sauce

Grilled tuna skewer

served with an aromatic soya sauce

Marinated salmon skewer

with lemon and ginger





MAINS COURSES

SIGNATURE MEAT DISHES

Roasted chicken breast

served with jus

Lamb chops

served with rosemary jus

Beef fillet

served with pepper sauce

Beef bourguignon

Chicken madras curry

Creamy mushroom and chicken casserole

Grilled veal fillet

served with mushroom sauce

SIGNATURE FISH DISHES

Grilled salmon fillet

Seared sea bream

Griddled sea bass

Roasted Dover sole with meunière sauce

Grilled lobster with herbed bisque

PASTA & RISOTTO DISHES

Lasagne bolognese

Ricotta and spinach ravioli

with cream of parmesan

Lobster linguine

Pasta of your choice

in a creamy mushroom and chicken sauce

Saffron risotto

Butternut squash risotto

Wild mushroom risotto

with truffle oil and rocket salad

BUILD YOUR OWN PASTA DISH

Please choose from the following, and make your own style:

OUR PASTA SELECTION

Linguine

Penne

Spaghetti

Macaroni

OUR SAUCE CHOICES

Bolognese

Carbonara

Pesto

Creamy cheese

Tomato and basil



KIDS MENU

MAINS

Cod goujons with tartar dip

Chicken goujons with a dip of your choice

Hamburger
plain or with cheese

DESSERT

Selection of homemade cookies

Chocolate brownie

Haagen Dazs ice cream





FRUITS & DESSERTS

INDIVIDUAL DESSERTS

Selection of handmade petit fours

Chocolate mousse

Baked New York cheesecake

Religieuses

selection of vanilla or chocolate

Vanilla or chocolate

Classic Millefeuille

Lemon meringue tartlet

Vanilla pannacotta with red berries

Moelleux au chocolat

served with crème Anglaise

Tarte tatin

served with crème Anglaise

Raspberry Tartlet

FRUIT

Mini fruit skewer

Large fruit skewer

Seasonal sliced fruit

Seasonal fruit salad

Mixed berries

Chocolate dipped strawberry



FURTHER INFORMATION

OPERATING HOURS

We operate 365 days a year and you can reach our operations assistant at any time between 5am and 8pm. For any urgent matter, please call our duty manager.

Through our VIP service, our dedicated team have the capability to adapt their working hours to your specific needs.

FOOD ALLERGENS

We take the utmost care in ensuring all your requirements are met. If you have any allergens or food intolerance, please speak to a member of our team who will be able to advise of all ingredients used and provide guidance on alternatives.

CONCIERGE

We take great pride in the service we provide, and our resourceful team will do everything possible to ensure your order is fulfilled.

Through our local knowledge and strong working relationships, we have a wide network who can supply the finest products and source the most unique requests.

FOOD HYGIENE

Our Food Safety Manager ensures that the hygiene requirements are strictly adhered to in accordance with European protocols.

INFLIGHT AND KITCHEN TEAM

Our VIP inflight and kitchen team works as one, helping us to maximise our performance and ensure you have a smooth flight.

With a vast amount of hospitality experience across aviation and 5 star hotels, our dedicated operational team are fully involved to ensure your expectations are met and exceeded.

Our Executive Chef, supported by our Head Chef, lead a multi-skilled team of chefs. Both have worked in some of the world's most luxurious and prestigious hospitality companies. They combine their passion and attention to detail with an open minded approach to provide you with the best possible culinary support and expertise.

Our partner based in Chambéry, Sylvain Bailly, owner and chef of Le Bistrot situated in the heart of the old town, supported by our Executive Chef, have a combination of unrivalled experience having worked in some of the world's most luxurious and prestigious hospitality companies.

TERMS AND CONDITIONS

ORDER PLACEMENT

Orders must be placed 72hrs-24hrs before delivery

Orders placed less than 24hrs before delivery shall incur an additional cost of €100

Special requests and auxiliary items must be requested 48hrs in advance. If this is not respected, we reserve the right to not fulfill the special requests, or to find a suitable alternative

For products which are unavailable locally, an additional special shopping fee can be modified at our discretion depending on the journey required for said products

ORDER MODIFICATION / CANCELLATION

Any modification to an order made less than 12hrs before delivery shall be considered as a new order, applying the terms and conditions; and the old order shall be due in its entirety

The modification of quantities on an order within a period of less than 12hrs is possible but is subject to our availability, a supplementary cost of 50% shall be applied on all additional items and cancellations will be due in their entirety

All cancellations less than 12 hours before delivery shall be charged in full. Beyond that, only the goods produced will be invoiced

DELIVERY

Changes in delivery location made less than 3 hours before delivery, shall incur delivery fee for both locations and is subject to being able to ensure the change of delivery locations.

A waiting time greater than 30 mins beyond the scheduled delivery time will be charged 1€ (exclusive of tax) per minute.

MISCELLANEOUS

In the event of exceptionally high volume of orders, we reserve the right to refuse orders

We are not authorized to recover goods leaving the airplane, only waste disposal can be taken care of by our services





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GENEVA

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