



## **WELCOME TO EVENTYS**

INFLIGHT DINING SINCE 2007

With a presence in nine distinguished airports around Lyon, including Lyon-Bron, Saint Exupéry, Grenoble, Chambéry, Saint-Étienne, Valence, Dijon, Clermont-Ferrand, and Annecy, we invite you to indulge in a culinary experience that mirrors the sophistication of your journey.

At Eventys, we understand that every flight is a unique voyage, deserving of a bespoke dining encounter. Our meticulously crafted menu is a testament to our passion for presenting gastronomic marvels that mirror the sophistication and discerning taste of our distinguished clientele. Whether you are soaring into the Alps, cruising over the vineyards of Burgundy, or embarking on a business venture, our culinary offerings are designed to complement every moment of your journey.



As you explore our menu, you will discover a harmonious blend of classic elegance and contemporary flair. Whether your palate craves the refinement of haute cuisine, the boldness of international flavors, or a curated selection of wellness-inspired options, our menu reflects a commitment to catering to the diverse tastes and dietary preferences of our esteemed passengers.

Embark on a journey where the sky is not the limit; it is the beginning of an unparalleled culinary experience. At Eventys, we invite you to savor the extraordinary, embrace the exceptional, and make every moment aloft a celebration of refined taste. Welcome aboard, where luxury meets the clouds, and gastronomy soars to new altitudes.

Cordialement / Best regards / С уважением / التيات أطيب ط / 此致敬意

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CHAMPAGNE - WINE - SPIRITS - ARTISANAL BEER
CONCIERGE SERVICES



# **SANDWICHES & CANAPES**

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OPEN SANDWICHES (served on a slice of artisanal bread)	Smoked salmon and Cream cheese
	Parma ham with Sundried tomatoes
	Foie gras and Chutney
	Truffled ham and olive oil
	Tomato, Bazil and Mozarella
	Veggie and hummus
	Gourmet (crispy bread roll)
CLASSICAL SANDWICHES	Triangle Club
	Triangle Mini Club (white or cereal crustless bread) 6.00
	Mini VIP Finger Sandwiches 6.50 (in a mini poppy seed bread bun)
	Wraps (2 pieces)
	1/2 Baguette
	Suggestions: Parma ham & Tomatoes / Smoked salmon / Roasted vegetables / Roast beef / Mozzarella & tomatoes / Ham & Cheese / Tuna Chicken / Avocado / Turkey with vegetables.
CANAPES	Suggestions: Foie gras - Smoked salmon with lemon - Cold cuts - Prawns - Tuna - Cherry tomato and buffalo cheese - Quail eggs - Asparagus - Smoked duck - Smoked salmon heart and espelette pepper
	Mini Skewers: Prawns - Salmon - Chicken
HOT SNACKS	Mini croisssant stuffed with ham and cheese 6.00 $$
	Hot Canapes
	Mini Pizza and Mini quiche



# **SHARING PLATTERS**

(price for 1 portion)

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CHEESE PLATTER
LYON COLD CUTS
COLD MEAT PLATTER
SMOKED SALMON PLATTER
COLD FISH PLATTER
HEART OF SALMON DISPLAY
SEAFOOD PLATTER (for two)
ANTIPASTI PLATTER
VEGETABLE CRUDITES & DIPS
LEBANESE MEZZE (cold or hot)
FOIE GRAS DISPLAY  58.00 Foie gras and fruit chutney served with triangular crustless mini toasts



SOUPS

CREAM OF ASPARAGUS
WINTER VEGETABLE SOUP WITH TRUFFLE 35.00
PEAS AND GRILLED BACON SOUP
FISH SOUP with GARNISH
MINESTRONE
CHICKEN & PASTA SOUP
PUMPKIN SOUP
LENTIL SOUP



# **SALADS**

	€
BUFFALA MOZZARELLA SALAD with pesto sauce	26.00
CAESAR SALAD with Chicken or Prawns	26.00
NICOISE SALAD	26.00
FRENCH LENTIL SALAD with Salmon or Sausage.	26.00
GRILLED SALMON SALAD	32.00
PEREGOURDINE SALAD Foie gras and Smoked duck	32.00
LOBSTER SALAD	38.00
THAI SALAD with Beef or Prawns	28.00
COBB SALAD	26.00
POKE BOWL SALAD Salmon, Tuna or Vegan	30.00
MIXED SALAD	22.00
SIMPLE GREEN SALAD with cherry tomatoes	15.00

<sup>\*</sup>All salads sauces are served on the side



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## CHEF's SPECIALS



## **MEAT**



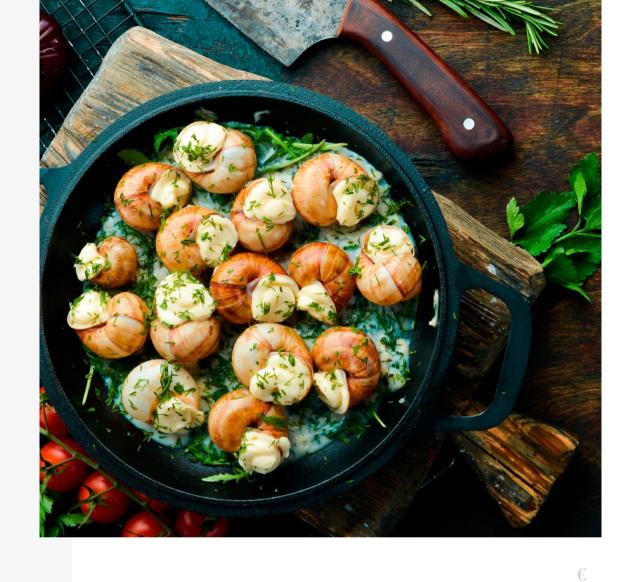
# FISH & SEAFOOD

	€
GRILLED SALMON With Herby lemon sauce	<b>75</b> 00
GRILLED SEABASS With champagne sauce	
GRILLED SCALLOP « A la plancha » with garlic, parsley & lemon sauce	42.00
GRILLED HALF LOBSTER TAIL With catfish sauce	90.00
GRILLED DORADO With porcini sauce	42.00
COD FILLET With virgin sauce	35.00
MISO GLAZED COD	40.00



# **SIDES**

RICE (white, brown, steamed, saffron, jasmin, truffle)
VEGETABLES (steamed, roasted, sauteed or grilled)
POTATOES (roasted, steamed or mashed)
POTATOES GRATIN
PLAIN PASTA
CREAMY POLENTA
ASPARAGUS (grilled or streamed)
RISOTTO (plain, vegetable, asparagus or lobster)starting at 20.º
TRUFFLE RISOTTO
VEGETABLE PUDDING



# TRADITIONAL FRENCH FAMILY **DISHES** (min 4 portions)

BEEF BOURGUIGNON	5.00
VEAL BLANQUETTE (STEW)	5.00
COQ AU VIN	2.00
FROGS LEGS	8.00
SNAILS WITH GARLIC AND PARSLEY SAUCE 3	5.00
LAMB STEW	8.00



# ITALIAN CORNER

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PENNE Arrabiata, pesto or tomato basil
LINGUINI WITH LOBSTER and lobster bisque
BEEF LASAGNA
RAVIOLI Truffle, ricotta and spinach or grilled vegetables starting at 24.00
VEAL MILANAISE
SPAGHETTI Bolognaise, arabiatta, carbonara
ITALIAN ANTIPASTI
SEAFOOD PASTA
GNOCCI Tomato and Basil, Creamy truffle
PIZZA of your choice



## JAPANESE CORNER

€ EDAMAME 18.00 CABBAGE SALAD 12.00 TEMPURA (prawn or chicken) 25.00 

All our savoury japanese dishes come with wasabi soy sauce, ginger and chopsticks.



# **KIDS MENU**

		€
	POTATO or PASTA SALAD with egg, ham or tuna	. 16.00
STARTERS	MINI SANDWICHES for kids with ham and cheese	4.50
	SMALL PIZZA	. 15.00
MAIN COURSES	CHICKEN NUGGETS OR FISH FINGERS	.18.00
	MEAT BALLS AND TOMATO SAUCE	25.00
	MACARONI AND CHEESE	22.00
	FRENCH FRIES	. 12.00
DESSERTS	CREPES (sugar, nutella, jam, mapple syrup),(2 Pieces)	.15.00
	COOKIES, MUFFINS or BROWNIES	8.00
	CHEESECAKE WITH BERRIES	.15.00
	FRUIT SMOOTHIE	25.00



# **VEGAN & VEGETARIAN CORNER**

		€
	TOMATO & AVOCADO CAPRESE	24.00
CTARTERS	VEGETABLE SPRING ROLLS with CHILI SAUCE	12.00
STARTERS	ARTICHOKE HEART SALAD	24.00
	AVOCADO TOAST	18.00
	RICE NOODLES with WOK VEGETABLES	. 28.00
	MUSHROOM RISOTTO	. 28.00
1AIN COURSES	PENNE with TRUFFLE OIL	. 38.00
	CURRY with TOFU AND VEGETABLES	. 25.00
	VEGE BURGER with GARNISH OF THE DAY	. 35.00
	DANACOTTA (mana)	<b>1</b> E 00
	PANACOTTA (vegan)	
DESSERTS	CHIA PUDDING WITH SEASONAL FRUITS (vegan)	
	DESSERT of the day from our best pastry shop	15.00



©**Bouillet** 

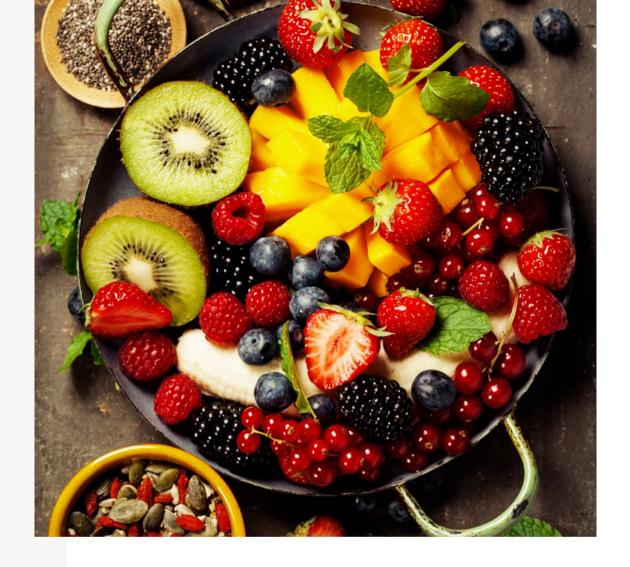
Name of dessert: Ardechois

# **DESSERTS**

	€
LYON TOKYO TART  Shortbread, crispy almonds, cream,, red praline tile with creamy yuzu & grapefruit segments.	.15.00
VANILLA PIE  Cunchy shortbread dough flavoured with vanilla pods from Madagaskar white chocolate ganache and vanilla mascarpone cream.	.15.00
LE BLEUET  Breton shortbread and a creamy cream cheese mousse covered with fresh blueberries.	. 15.00
ST HO!  Choux pastry, shortcrust pastry, creamed caramel salted butter, custard pastry caramel, whipped cream with vanilla pods from Madagascar.	.15.00
L'ARDECHOIS.  Chestnut mousse, chestnut namelaka, chestnut madeleine.	.15.00
LE PARIS-BREST.  Choux pastry, hazelnut mousseline cream, hazelnut runny heart hazelnut nougatine.	.15.00
LEMON TART	.15.00
TARTE DULCEY PASSION  Sweet pastry base, Duja hazelnuts, Madagascar vanilla passion cream & vanilla passion fruit jelly.	.15.00
TIRAMISU  Tiramisù mousse, coffee-soaked biscuit, dark chocolate shavings, pipette of coffee liqueur.	.15.00
LE GLOSS	.15.00
SINJITA  Madagascar vanilla cream, rapsberry ruby, soft almond hiscuit and fresh raspherries	.15.00

**CLASSIC & FRUITS** 

	LE TAMARO.  Chocolate mousse, crispy chocolate pearls on a chocolate financier sphere cookie, chocolate sphere topped with passion fruit coulis.	15.00
	LOUVRE 73%	15. <sup>00</sup>
	SPLIT  A thin Layer of chocolate reveals a dacquoise meringue with hazelnut chips, panfried bananas and passion fruit	15.00
CHOCOLAT	ODEON 70%	15.00
	CHOCOLATE TART	15.00
	TAMARO.  Chocolate mousse, crispy chocolate pearls on a chocolate financier biscuit.  A crunchy chocolate ball on the cake, garnished with a passion fruit coulis.	15. <sup>00</sup>
	MONT D'OR  Hazelnut dacquoise biscuit, hazelnut praline Feuilletine, thin sheets of milk chocolate, ganache and milk chocolate mousse	15.00
GLUTEN FREE	LE S DE SEVE	
	LE MYSTERE NOISETTE	15.00
	TRADITIONAL FRENCH KITCHEN DESSERTS  Suggestion: Lemon tart, mille-feuille, strawberry tart, praline pie, rum baba, raspberry tart, Tiramisu, Panna cotta, Creme brulée served in a glass.	15.00
	ICE CREAM or SORBET	8.00
	MACARONS (1 piece)	4.00
	SCONES served with clotted cream and jam	18.00
	COOKIES (Gluten free is possible)	8.00
	MUFFINS	8.00
	BIRTHDAY CAKE	JEST



**FRUITS** 

FRESH SLICED FRUITS <i>Platter</i>
FRUIT BASKET
FRUIT SKEWERS (1 piece)
FRESH FRUITS SALAD served in a glass
DRIED FRUITS AND NUTS PLATTER
CHOCOLATE COVERED STRAWBERRIES (seasonal) 7.00



# **BREAKFAST**

			€
		CONTINENTAL BREAKFAST	50.00
SET TRAYS	RAYS	ENGLISH BREAKFAST . Croissant, scrambled eggs with ham and cheese, fruit salad, fromage frais topped with berry coulis, bread roll, jams and honey, inox cutlery, and oshibori.	68.00
		LIGHT BREAKFAST	45.00
BAK —	ERY	PASTRIES: Croissant / Pain au chocolat / Danish pastries  MINI PASTRIES: Croissant / Pain au chocolat / Danish pastries  SALMON BAGEL with cream cheese  AVOCADO TOAST  PANCAKES or CREPES (sugar, nutella, jam, mapple syrup, 2pcs)  WAFFLE (1 piece)	. 2. <sup>50</sup> . 18. <sup>00</sup> . 15. <sup>00</sup>
DA	IRY	YOGHURT (fruit or plain)  PROTEIN YOGHURT  GREEK YOGURTH WITH GRANOLA (served in glass)  PORRIDGE / OVERNIGHT OATS	8. <sup>00</sup>
HOT BRI	EAKFAST	SCRAMBLED EGGS  PLAIN OMELETTE  OMELETTE (cheese, vegetable, bacon)  CRISPY BACON  GRILLED SAUSAGE (2 pieces)  GRILLED TOMATOES  HARD BOILED EGGS  HASHBROWN	15.00 18.00 12.00 10.00 10.00
JUI	CES	FRESHLY SQUEEZED JUICE 0,5L or 1L starting from SMOOTHIES 0,5L or 1L starting from starting	



# **DELICATESSEN**

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GRISSINI STICKS
WATER CRACKERS
ASSORTED NUTS 200G
POP CORN sweet or salty
MILK regular - low fat - lactose free 1L
VEGAN Milk soy - almond - oat - coconut 1L
LUXURY BOX OF CHOCOLATES
CHOCOLATE BAR Kit Kat - Mars - Snickers - M&Ms
CANDIES HARIBO or differents brand on request
PANETONE Praline - Chocolat - Raisins
JAM / Honey mini
BUTTER Isiny mini
GARNISH TRAY (Herbs and Flowers) Starting at 20.
LEMON or LIME
NESPRESSO REGULAR Box of 10 pods
TEA or HERBAL TEA by Damman frère (24 Tea bags)



# **DRINKS**

		€
	Veuve Cliquot 75 Cl.	65.00
	Moet et Chandon 75 Cl	75.00
CHAMPAGNE	Ruinart brute 75 Cl	95.00
	Ruinart Blanc de Blanc 75 Cl	160.00
	Dom Pérignon 75 Cl	360.00
	Vodka Grey Goose 70 Cl	. 71.00
	Vodka CIROC <i>70 c</i> l	82.00
SPIRIT	Cognac Hennessy XO 70 Cl	325.00
	Rhum Don Papa 70 Cl	. 71.00
	Rhum Zacapa 70 Cl	96.00
	Corona <i>33 Cl</i>	5.50
BEER	Heineken <i>33 Cl</i>	
	MontBlanc Gluten Free 33Cl	. 6.00
WINE		
on request	red / white / rosé	request



## **CONCIERGE SERVICES**

(PRICES ON REQUEST)

**INTERNATIONAL PRESS & MAGAZINES** 

MENU PRINTING SERVICE

DISHWASHING SERVICE

DRY CLEANING & LAUNDRY SERVICE

COLD STORAGE & HIGHLOADER (in selected airports only)

FLOWER ARRANGEMENTS

OSHIBORI/ HOT TOWELS

ICE & DRY ICE SUPPLY

ICE COOLER & COOL BOX

CHILDREN ENTERTAINMENT PACKS (coloring books, toys, puzzles, etc...)

## CABIN ACCESSORIES FOR THE CREW

kitchen roll / aluminium foil roll / plastic film roll (cling film) / cutlery /flask / paper cup / ziploc bags s/m/l / garbage bags (in a roll) / box of disposable gloves / cleaning wipes / foil container s/m/l / microwave plastic container / etc...

PET FOOD

## **OUR PARTNER RESTAURANTS**

click on logos to see their menu





















Discover your new destination at Lyon-Bron LFLY.

Spend the day, enjoy a leisurely lunch, and watch the world take off.

Set in a historic location, our venue features a minimalist design and a terrace boasting runway views. Whether it's a business meal or a corporate event, take advantage of our meeting rooms and the option to privatize the space, either entirely or partially. Delight in a timeless bistro-style menu inspired by global culinary influences.

AÉROPORT DE LYON-BRON FACE TERMINAL AVIATION D'AFFAIRE, 69500 BRON

HELLO@HOWARDHOUSE.FR HOWARDHOUSE.FR T: +33 4 65 84 24 74

## TERMS AND CONDITIONS OF SALE

If there is no special written agreement between the customer and EVENTYS, only the general conditions are applied to any other contract rules.

## Catering order:

EVENTYS will produce meals as per VIP menu. The choice of dishes and services is not limited to those offered on the VIP menu. Eventys world happily adapt to your requests and provide a personalized service. In particular, at the customer's request.

# CATERING MUST BE SEND AT OUR DEPARTMENT 24H BEFORE THE DELIVERY TIME.

All orders must obligatorily be confirmed in writing by EVENTYS. EVENTYS reserve the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principal of precaution.

Concerning the presence of additives and allergens, especially the presence of gluten, lactose, eggs, fish, seafood, nuts peanuts.... However, EVENTYS cannot guarantee that any items are free from traces of additives or allergens.

#### Prices

Please contact us directly for a quote.

Prices do not include VAT (Value Added Tax).

All prices are without any taxes, the prices are subject to an airport fee, which is not included in the price.

Our delivery rates depend on the airport

### Waiting Fees:

In certain cases, at the client's request, due to technical delays or noncommunication 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.

## Taxes free payments:

Any aircraft operator with flights landing in France can benefit from tax free payments under the condition that more than 80% of its activities take place outside the French territory. If a tax-free transaction is required, the aircraft operator or its representative must provide EVENTYS with a valid AOC (Aircraft operator Certificate) and open an account. In any other case, the aircraft operator or its representative will be subject to local taxation.

#### Methods of payment:

Invoices may be paid at the Handling (depend the airport). Or directly to EVENTYS by cash or credit card in Euro currency. We accept bank transfer provided before the departure time. We do not accept American Express.

#### Late payments:

The company reserves itself the right to charge interest on any unpaid amount at a rate of 50% more than the official French bank interest rate. In addition, all costs relating to the recovery of the debt will be charged in full. Furthermore, if a payment is overdue, EVENTYS reserves itself the right to suspend, without further notice, all the current orders os any client in debt to the company.

#### Cancellation:

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:

All cancellations must be notified in writing to EVENTYS; no cancellation by phone will be accepted.

-Cancellation more than 12 hours prior the delivery: no cancellation charge will be applied.

-For any catering reservation made in a restaurant, the 12 hours delay will be not applied. The same goes for any request other than brochure.

-Cancellation less than 12 hours prior the delivery: a partial or total cancellation fee will be applied, depending on the order.

The special feature of EVENTYS is that we use Lyon's know-how. EVENTYS does not use just one caterer but several, that's why we can do our best to satisfy you.

#### Force maieure:

The EVENTYS company will not be under any liability whatsoever for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whether or not of a like nature) beyond the company's control. In the event of cancellation by EVENTYS, any sum that may have already been paid by the customer will be refunded.

#### Claims

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 predefined 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 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

### Arbitration:

In the case of any abjection, the "Commercial Court of Lyon" will be used for arbitration.

## Quality of services:

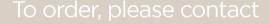
The customer is authorized to check the quality of food and hygiene procedure by visiting us without any notice provided in advance All food is prepared and stored in accordance with HACCP.

## COVID-19:

We have set up a process called EVENTYS COVID 19 which we can send you on request.

The purpose of Eventys COVID-19 is to explain the procedures to be implemented by our delivery service during the SARS-CoV-2 epidemic period. These procedures adapted to companies working in the air industry are based on the recommendations of the SIB EASA 2020-02R4 and associated documents to ensure compliance with regulatory recommendations and the specific requests of EVENTYS customers.





Tel: **+33 (0) 426 03 05** 50

E-mail : contact@eventys.fr



eventys-catering

www.eventvs.fr

Open: 24/24h - 7/7

# Catering order must be sent 24h before dispatch

Our services are available at the following airports:

GRENOBLE - CHAMBERY - SAINT ETIENNE

CLERMONT FERRAND - ANNECY - DIJON - VALENCI

