



ENJOY

PREMIUM INFLIGHT CATERING

CHAMBERY - ANNECY - GRENOBLE

MENU





OUR STORY



In 2018, Sylvain Bailly and Absolute Taste inflight have joined forces to create a culinary hub of distinction for Private Aviation in the French Alps. This partnership, anchored by Sylvain; the visionary behind Le Bistrot in Chambéry have introduced the premium catering company “Enjoy” which caters to airports across Chambéry, Grenoble & Annecy.

Chef Sylvain Bailly honed his craft in a prestigious kitchen of Alain Ducasse, especially at the three-star Michelin restaurant Le Louis XV in Monte Carlo and Plaza Athénée in Paris. He went on to lead the Culinary team as Executive Chef at Geneva’s iconic 5 star hotel, Le Richemond.

In 2016, Chef Bailly returned to his roots, opening an award-winning restaurant in the Alps, where his bold vision and passion for gastronomy continue to thrive.

Our menu has been thoughtfully designed to blend fresh, high quality, contemporary cuisine with practical and elegant packaging. Every detail is carefully considered to ensure it is easy to serve, visually stunning and most importantly a delight to savor.

Discover the difference in culinary excellence with “Enjoy”

CONTENTS



Breakfast	4
Platters	6
Sandwiches & Snacks	7
Salads	8
Starters & Soups	9
Main courses	10
Pasta and Risotto	11
Kids corner	12
Fruits and Juices	13
Desserts	14
Extras	15
Ready to serve	16
Further information	17





BREAKFAST

BREAKFAST PLATTERS

Lightly smoked Scottish salmon with garnish

Sliced local cheese and cured meat

Sliced cured meat

Sliced local cheese

BAKERY AND BREADS

Croissant - Chocolat croissant - Danish pastry

(mini or regular)

Homemade muffin

(blueberry or chocolate)

Plain French brioche

Pancake - Crepe - Belgian waffle

French baguette

Selection of French breads

Rye bread

YOGHURTS AND FRUITS

Assorted yoghurt

Greek yoghurt

Selection of sliced seasonal fruits

Fresh fruits skewers

GARNISH

Jam - Chocolate sauce

Maple syrup - Red fruit sauce

Apple compote - Honey

Caramel sauce - Nutella

Individual butter

CEREALS

Organic porridge

Bircher muesli *plain or with berries*

Chia and coconut pudding with dry fruits

Selection of individual cereal

Muesli

Granola

TRADITIONAL HOT BREAKFAST

Plain omelette

Omelette with a choice of fillings

(cheese - ham - mushroom - chives - tomato)

Scrambled eggs

Eggs Benedict with salmon and caviar

Fried eggs

Free range organic eggs

Grilled bacon

Grilled veal sausage

Grilled pork sausage

Roasted cherry tomatoes

Sautéed fresh mushroom

Hash browns





SELECTION OF PLATTERS

Assorted cold canapés

Selection of sliced cured meat

Selection of local cheese board

Selection of sliced cured meat and local cheese

Lightly smoked Scottish salmon with garnish

Seafood platter

Selection of smoked fish

Rustic crudité with a selection of dips

Selection of high quality Italian antipasti

Pata negra with grissini

CAVIAR PLATTERS

Caviar Oscietra “KAVIARI” 30gr and garnish

Caviar Oscietra “KAVIARI” 50gr and garnish

Caviar Oscietra “KAVIARI” 100gr and garnish



SANDWICHES & SNACKS

TYPE OF SANDWICHES

Triangle sandwich

Open sandwich

Bagel sandwich

Half baguette sandwich

Wrap sandwich

Mini viennoise sandwich

Trilogy (wrap, triangle, viennoise)

SELECTION OF FILLINGS

Tuna mayo

Chicken tomato and salad

Smoked salmon and cream cheese

Grilled vegetables

Humus and dried tomatoes

Ham and cheese

Local cheese and walnuts

Cucumber and cottage cheese

HOT SNACKS

Pizza margherita 25 cm

Classic black Angus cheese burger

Homemade chicken tender and tartar sauce

Homemade fish goujon and tartar sauce



Mixed green salad

Assorted fresh green leaves and raw vegetables

Caprese salad

Cherry tomatoes , burrata and basil

Bresaola salad

Roquette salad, bresaola and shaved parmesan

Chicken Caesar salad

Chargrilled chicken breast, baby gem, rustic croutons and shaved parmesan

Prawn Caesar salad

Grilled tiger prawns, baby gem, rustic croutons and shaved parmesan

Traditional Greek salad

Cherry tomatoes, cucumber, black olive and organic feta

Quinoa salad

Quinoa, roasted beetroot, edamame beans, fresh peas and baby spinach

Lobster salad

Half lobster, ice berg, wakame and a cider vinaigrette

Dressing on side



STARTERS & SOUPS

STARTERS

Beef carpaccio

Lemon marinated beef carpaccio, baby vegetables, shaved parmesan and croutons

Tuna tataki

Tuna, wasabi, sesame seeds, soy sauce and shaved fennel

Classic prawn cocktail

Tiger prawn and traditional cocktail sauce

Local cheese “Beufort” pie

Served with green salad

HOMEMADE SOUPS

Classic Minestrone

Tomato cream and basil

Organic seasonal vegetables

Butternut

Creamy mushroom

Creamy cauliflower



HOT DISHES

SEAFOOD

Roasted Seabass fillet
Grilled Scottish Salmon fillet
French Atlantic Scallops
Grilled blue Lobster
Dorado Fillet
Tiger prawn with garlic

SAUCES FOR SEAFOOD (On the side)

*Lemon sauce, Burgundy white wine sauce,
Sauce vierge with fennel and olive*

MEAT

Grilled medallion of Veal
Roasted Beef fillet
Beef stroganoff
Roasted rack of Lamb
Chicken breast
Curry “Madras” chicken and cream
Duck, chicken and foie gras pie

SAUCES FOR MEAT (On the side)

*Jus, Porcini sauce, Blue cheese sauce,
Mustard sauce, Green pepper sauce*

SIDE DISHES

Sautéed potatoes
Gratin Dauphinoise
Mashed potatoes
Wild or white rice
French fries
Rustic potato wedges
Seasonal steamed vegetables
Chargrilled vegetables
Green asparagus
Green salad



PASTA & RISOTTO

SELECTION OF PASTA

Penne, Spaghetti, Macaroni, Linguine, Penne gluten free

OUR HOMEMADE SAUCES

Arrabbiata, Bolognese, Carbonara, Creamy cheese,
Tomato and basil, Pesto, Creamy mushroom

PASTA DISHES

Lasagna Bolognese

Vegetable lasagna with goats cheese

Ricotta and spinach cream cheese ravioli

Lobster tagliatelle and cherry tomatoes

Chicken and mushroom cream tagliatelle

Gnocchi with vegetables

RISOTTO


Safran risotto

Truffle risotto

Lobster risotto

Classic risotto

Squash risotto



KIDS CORNER

STARTERS

Rustic crudités with a selection of dips
Vegetables soup
Eggs with mayo
Assorted cold canapés
Selection of sliced cured meat

SIDE DISHES

Mashed potatoes
White or wild rice
Rustic wedges potatoes
Seasonal steamed vegetables
Chargrilled vegetables

MAIN COURSE

Cheese burger
Hamburger
Homemade chicken tenders
Homemade fish goujons
Beef meatballs with tomato sauce

SWEETS

Cookies or Brownies
Donuts
Fresh fruit mini skewers
Individual fruit tartlet
Haribo bag
Selection of ice cream



FRESH JUICES AND SMOOTHIES

Orange

Ananas

Apple

Mango

Carrot

Red fruits smoothie

Banana, coconut smoothie

Detox smoothie

SELECTION OF FRUITS

Whole fresh fruits

Fruit basket

Fruit skewers

Mixed berries

Sliced fresh fruits

Chocolate dipped strawberry



DESSERTS

Apple tarte fine with caramel topping
Chocolate mousse
Chocolate brownies topped with vanilla cream
Traditional tiramisu
Lemon meringue pie
Pistachio and berries panna cotta
Individual fruit tartlet

Classic vanilla crème brûlée
Cheese cake with berry coulis
Fresh Raspberry tart
“Religieuse” chocolate or vanilla
Apple crumble with cinnamon
Vanilla “Mille feuille”
Selection of petits fours



EXTRAS

MISCELLANEOUS

Lemon whole/sliced

Whole vegetables

Ice cube

Bunch of fresh herbs for garnish

Mixed nuts

Newspapers/Magazines

BEVERAGES

Selection of Softdrinks 33cl

Milk whole/skimmed

Almond / Oat / Soya milk

Coconut water 1L

Glass water 25cl sparkling or still

Evian 33cl / Fiji 1L

Hot water 1L

Hot coffee 1L

Alcoholic beverages on request

HANDLING SERVICES

Delivery Chambéry LFLB

Delivery Grenoble LFLS

Delivery Annecy LFLP

Delivery Lyon Bron LFLY (on request)



READY TO SERVE

MENU 1 COLD

Hummus and vegetables
Classic Chicken Caesar salad
Lemon meringue pie

MENU 2 COLD

Quinoa salad
Tuna tataki with soy sauce
Chocolate brownies

MENU 3 COLD

Caprese salad
Beef carpaccio and rocket salad
Fresh fruit tart

MENU 4 HOT

Greek salad
Chicken curry with rice
Apple crumble with cinnamon

MENU 5 HOT

Bresaola salad
Penne arrabbiata with parmesan
Cheese cake with berry coulis

Each menu comes with bread roll, Evian bottle and a set of cutleries

FURTHER INFORMATIONS

OPERATING HOURS We operate 365 days a year and you can reach our operations team at any time between 5am and 10pm. 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. If you need assistance with your dishwashing and laundry, we are happy to help.

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 maximize 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.

Chef Bailly, leads a talented, multi-skilled team of chefs and brings extensive experience from some of the world's most prestigious and luxurious hospitality establishments. His passion for culinary excellence, meticulous attention to details and open-minded approach ensure the highest level of culinary support and expertise tailored to your needs.

TERMS & CONDITIONS

ORDER PLACEMENT Orders must be placed 24hrs before delivery. Orders placed less than 24hrs before delivery shall incur an additional cost of €100. Furthermore, orders placed less than 12 hours before the delivery is subject to a last minute fee of €200. Additionally, we reserve the right to decline such orders based on the level of activity on the requested day.

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 concierge 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 to the delivery location made less than 3 hours before the scheduled delivery will incur delivery fees for both locations. These changes are also subject to confirmation based on our ability to accommodate the new delivery location. 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.

absolutetastegva@gategroup.com

+41 22 799 50 12