



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 Chambery have introduced the premium catering company “Enjoy” which caters to airports across Chambery, 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”

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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

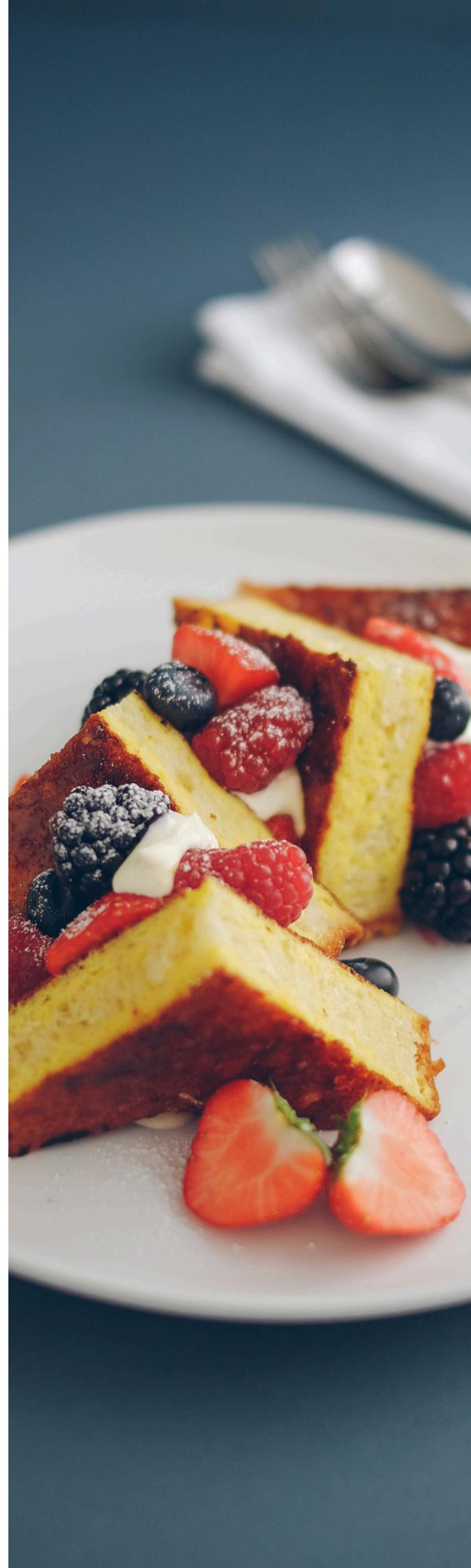
Jam - Chocolate sauce
Maple syrup - Red fruit sauce
Apple compote - Honey
Caramel sauce - Nutella
Individual butter

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





PLATTERS

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 crudités 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



SALADS

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

MAIN COURSE

Cheese burger

Hamburger

Homemade chicken tenders

Homemade fish goujons

Beef meatballs with tomato sauce

SIDE DISHES

Mashed potatoes

White or wild rice

Rustic wedges potatoes

Seasonal steamed vegetables

Chargrilled vegetables

SWEETS

Cookies or Brownies

Donuts

Fresh fruit mini skewers

Individual fruit tartlet

Haribo bag

Selection of ice cream



FRUITS & JUICES

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 Rasberry 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 cutlery

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 Baily, 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 location. 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

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