



The Galley Girls



# *The Menu*

PRIVATE AVIATION CATERING



## THE HOUSE

# The table, *above the clouds.*

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### WHO WE ARE

A culinary house devoted entirely to private aviation. Chefs, pastry cooks and coordinators, working to one standard.

### WHAT WE DO

Restaurant cuisine, prepared in our kitchen and delivered plane-side, ready for your crew to serve.

### OUR EXPERTISE

Cooking for altitude: dishes that travel, hold and plate exactly as they left the pass. Discreet and punctual, every departure.





SIGNATURE MENU

# The Long-Haul

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ON DEPARTURE

Smoked salmon

STARTER

Tomato & mozzarella

MAIN

Beef fillet, or grilled salmon

CHEESE

A selection of three

DESSERT

Lemon tart

BEFORE LANDING

Pastries & fresh juice

SIGNATURE MENU

# The Red-Eye

*Light and quiet, for the night flight.*

ON BOARDING

Herbal tea

COLD PLATE

Poached salmon, or green salad

IN THE NIGHT

Nuts & dried fruit

ON WAKING

Yoghurt & granola, or porridge

BEFORE DESCENT

Pastries, juice & coffee

THE GALLEY GIRLS · 04 · [hello@thegalleygirls.com](mailto:hello@thegalleygirls.com)





01 · TO SHARE

# Platters

*Generous platters, composed to be shared.*

## SMOKED SALMON

*lemon, capers, cream cheese, rye*

## CHARCUTERIE

*cured ham, salami, cornichons*

## GRILLED VEGETABLES

*courgette, aubergine, pepper, olive oil*

## MEZZE

*hummus, tabbouleh, falafel, pitta*

## CANAPÉS

*the chef's selection*

## CRUDITÉS

*garden vegetables, two dips*

## CHEESE

*four cheeses, grapes, crackers*

## SUSHI

*nigiri, maki, pickled ginger*

## FINGER SANDWICHES

*classic fillings*

## FRUIT

*seasonal fruit, berries*



02 · STARTERS & SALADS

## Cold plates

*Fresh, light, composed to order.*

TOMATO & MOZZARELLA

*basil, olive oil*

CAESAR SALAD

*romaine, parmesan, croutons*

TUNA SALAD

*green beans, egg, new potatoes*

ROAST CHICKEN

*green salad, mayonnaise*

POTATO SALAD

*herbs, light mayonnaise*

GREEN SALAD

*mixed leaves, vinaigrette*

GREEK SALAD

*feta, olives, oregano*

POACHED SALMON

*cucumber, herb mayonnaise*

ROAST BEEF

*potato salad, mustard*

PASTA SALAD

*tomato, olives, basil*



03 · MAINS

## Hot dishes

*The classics, cooked with care.*

### BEEF FILLET

*mashed potatoes, green beans, jus*

### ROAST CHICKEN

*roast potatoes, gravy*

### LAMB CHOPS

*roast potatoes, jus*

### MUSHROOM RISOTTO

*parmesan*

### BEEF LASAGNE

*béchamel*

### GRILLED SALMON

*rice, vegetables, lemon butter*

### WHITE FISH

*potatoes, spinach, lemon*

### PENNE

*tomato, basil, parmesan*

### CHICKEN CURRY

*basmati rice*

### FOR CHILDREN

*chicken, pasta, vegetables*



04 · MORNING

# Breakfast

*For the cabin that is waking up.*

## PASTRY BASKET

*croissant, pain au chocolat, brioche*

## OMELETTE

*cheese, ham, mushrooms or herbs*

## YOGHURT

*granola, honey*

## FRUIT BOWL

*melon, pineapple, berries*

## BAGEL

*cream cheese, smoked salmon*

## SCRAMBLED EGGS

*toast, butter*

## PANCAKES

*maple syrup, berries*

## PORRIDGE

*brown sugar, berries*

## BREAD BASKET

*butter, jams, honey*

## FRESH JUICES

*orange, apple, grapefruit*



05 · AT THE SEAT

## Boxes

*One box, one guest.*

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### CHEESE

*three cheeses, grapes*

### CRUDITÉS

*vegetables, dip*

### SANDWICHES

*two sandwiches, fruit, chocolate*

### FRUIT

*cut seasonal fruit*

### SWEET

*cookie, brownie, macaron*

### COLD CUTS

*ham, turkey, salami*

### SUSHI

*nigiri, maki*

### FOR CHILDREN

*sandwich, compote, biscuit*

### VEGETARIAN

*wrap, hummus, crudités*

### NUTS & DRIED FRUIT

*almonds, apricots, dark chocolate*



06 · PÂTISSERIE

# Desserts

*Finished in our kitchen.*

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CHOCOLATE MOUSSE

*dark chocolate*

LEMON TART

*fresh berries*

CRÈME BRÛLÉE

*vanilla*

TIRAMISU

*coffee, mascarpone*

CHEESECAKE

*red berry coulis*

APPLE TART

*crème fraîche*

FRUIT SALAD

*light syrup*

MACARONS

*assorted*

ICE CREAM & SORBET

*vanilla, chocolate, fruit*

CELEBRATION CAKE

*made to order*

07 · WINE & BAR

# Cellar

*Served at the right temperature.*

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## CHAMPAGNE

*houses on request*

## WHITE WINE

*dry, chilled*

## RED WINE

*medium-bodied*

## ROSÉ

*dry, chilled*

## SPIRITS

*vodka, gin, whisky, rum, cognac*

## SOFT DRINKS & MIXERS

*citrus, cut fresh*

## ICE

*cubed or crushed*

## COFFEE

*beans or ground, milks*

## TEA

*black, green, herbal*

## WATER

*still, sparkling*





08 · CREW MEALS

## For the crew

*Because the crew dines too.*

CHICKEN

*rice, vegetables*

BRAISED BEEF

*potatoes, carrots*

CHICKEN WRAP

*lettuce, tomato*

PASTA

*tomato, parmesan*

CHICKEN SALAD

*mixed leaves*

SALMON

*rice, green vegetables*

VEGETABLE LASAGNE

*cheese, tomato*

VEGETABLE CURRY

*chickpeas, rice*

CLUB SANDWICH

*chicken, egg, tomato*

SNACK BAG

*fruit, nuts, chocolate*



09 · DIETARY

# Special meals

*Every requirement, honoured.*

## VEGAN

*no animal products*

## GLUTEN-FREE

*prepared apart*

## KOSHER

*from a certified kitchen*

## DIABETIC

*no added sugar*

## NUT-FREE

*prepared apart*

## VEGETARIAN

*no meat or fish*

## HALAL

*certified*

## HINDU

*no beef, no pork*

## LOW-SALT

*herbs and lemon*

## FOR CHILDREN

*mild, simple, cut small*



À LA CARTE

# Every dish, to your taste.

*Variants, substitutions and requests on anything in this book.*

*Allergies are always handled with the utmost care.*

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