

Le Menu

HARRY
TRAITEUR
PARIS



PARIS - NICE



Harry Traiteur Paris Catering has carefully developed a list of gourmet dishes and high quality services in order to enable flight attendants, anxious to meet the slightest expectations of their guest during their trip, to provide with incomparable and tailor-made services.

We are a team of professionals with catering business background, issued from the catering business that are aware of the various problems inherent in business aviation. We are also proud of our prestigious kitchen team whose members have exercised their talents in the most famous restaurants around the world.

Harry Traiteur was created to coordinate all this know-how experience and this provide an exceptional service to passengers traveling aboard their private jet.

Flower arrangements directly from the famous Paris Rungis & Nice flower market, daily world press printed in color, vintage wines, Caucasian, Kosher and Halal products selected from the best suppliers of France, are only a sample of services Harry traiteur can provide with.

Built on the success of events parties since 2004 and with an ever-increasing demand from our clients, Harry Traiteur offers its expertise for private aviation.

DEDICATED FACILITIES

Our facilities are just built to 6 minutes from Paris le Bourget airport & 10 minutes from Nice Côte d'Azur airport, for an immediate reacting to all your urgent requests and always providing professionally and efficiently, all necessary support.

Food safety is ensured with a comprehensive documented HACCP (Hazard Analysis Critical Control Point) system as well as with European legislation.

Temperatures are monitored throughout using infrared thermometers whilst the in-house microbiology laboratory carries out tests on raw food, ready-made products, water, ice, equipment, hand and equipment swabs.

A customized module for core-flight catering operations (Flight Catering Solution) has been developed for Harry Traiteur Paris. This integrates seamless and complementary modules for inventory control of state and catering order processing and invoicing.

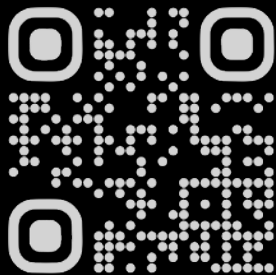




**HARRY
TRAITEUR**
PARIS



MENU



MEDIA



CONTACT

+33 (0)1 80 92 90 10

PARIS: order@harrytraiteur.fr

NICE: order.nice@harrytraiteur.fr

06:00 AM - 11:00 PM

www.harrytraiteur.fr

BASED

LFPB PARIS Le Bourget

LFPO PARIS Orly

LFPG PARIS Charles de Gaulle

LFMN Nice Côte d'Azur

LFMD Cannes - Mandelieu

Delivery by van & high-loader
24/7/365

OTHERS

LFPT Cergy - Pontoise

LFRK Caen - Carpiquet

LFOK Châlons Vatry

LFLX Châteauroux - Centre

LFRG Deauville - Normandie

LFRM Le Mans Arnage

LFQQ Lille Lesquin

LFPM Melun Villaroche

LFOZ Orléans Loire Valley

LFBI Poitiers-Biard

LFPV Vélizy - Villacoublay

LFMV Avignon - Provence

LFMQ Le Castellet

LFTZ Golfe de Saint-Tropez

LFML Marseille - Provence

LFTH Toulon - Hyères

GOOD TO KNOW

GOOD TO KNOW

ALL SIZE AVAILABLE
ALL RECIPES ON REQUEST
HALAL FOOD ON REQUEST
GLUTEN FREE ON REQUEST
ALL PACKAGING ON REQUEST

TRAY SIZE

LARGE TRAY
Atlas 1/1 for 5/6 pax

MEDIUM TRAY
Atlas 2/3 for 4/5 pax

SMALL TRAY
Atlas 1/2 for 2/3 pax

INDIVIDUAL TRAY
Atlas 1/4 for 1/2 pax

SNACK SIZE TRAY
Atlas 1/6 for 1 pax

REGLETTE
Atlas 1/12 for 1 pax

READY TO PLATE

MAKE PLATING EFFORTLESS
WITH OUR RTP
(READY TO PLATE)
PACKAGING A
SIMPLE YET
REMARKABLY EFFECTIVE
SOLUTION.



FOIL SIZE

LARGE FOIL
For 4 pax

MEDIUM FOIL
For 2 pax

SMALL FOIL
For 1 pax



BREAKFAST	2
SNACKING	12
SHARING TRAYS	20
À LA CARTE	26
WORLD FOOD	46
TRAYS READY TO SERVE	52
CAVIAR & ÉPICERIE FINE	56
CHEF GUEST & RESTAURANT	60
BEVERAGES & CELLAR	64
CABIN ESSENTIALS	74
CONCIERGE & SERVICES	78
TERMS & CONDITIONS	82



2

BREAKFAST



Breakfast trays

Cold

Hot

Drinks

Signature

BREAKFAST TRAYS

3

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French continental

2 bread-rolls, 3 mini-viennoiseries, jam, honey & artisan butter, fresh orange juice 25cl, fruit or plain yoghurt, sliced fresh fruits

Hot American

2 bread-rolls, jam, honey, maple syrup & artisan butter, fresh orange juice 25cl, fruit or plain yoghurt with granola, 2 pancakes, scrambled eggs or omelet, grilled turkey bacon, grilled veggies, breakfast cheese, sliced fresh fruits

Cold express continental (1/2 atlas tray)

2 mini-viennoiseries, 1 bread-roll, sliced fresh fruits, jam & butter, fresh orange juice 25cl, fruit or plain yoghurt

Gluten free morning

1 gluten free bread roll, 1 gluten free viennoiserie, 1 gluten free muffin, jam, honey, fresh juice 25cl, coconut muesli, fruit compote
- Hot option: scrambled tofu

Business box

1 Bread roll, 1 viennoiserie, 1 breakfast cake, jam, artisan butter, juice by Alain Milliat 20cl, yoghurt and cereals, fruit compote

BREAKFAST

COLD

4

BAKERY

Traditional baguette
Mini baguettine
Artisan bread-rolls
Gluten free bread-rolls
Bagels plain
Grilled toasts
Bread loaf

FRUITS

Seasonal sliced fruits
Berries assortment
Fruits or berries salads
Seasonal fruits skewers
(Small or large)

PASTRIES

French pastries
French pastries gluten free
American fluffy pancakes
Bakery muffin's
English muffin's
Parisian brioche
Traditional french toasts
Swiss carrot cake
Cookies American's factory
Chouquettes du président x5
Crepes mini x3
French Normandy pancakes
Mini donut's
Waffle with Topping
Lemon cake gluten free
Cinnamon rolls

MISCELLANEOUS

Artisan yoghurt plain or fruity
Artisan greek yoghurt
Artisan sheep yoghurt
Artisan butter plain or salted
Cottage cheese

Jams, honey
Maple syrup
Nuts spread

Swiss bircher muesli
Traditional porridge
Chia seeds pudding with banana
Dried fruits or nuts assortment

Matured cheeses
Sliced meats
Italian & Spanish delicatessen
Halal delicatessen
Smoked fishes
Smoked salmon

BREAKFAST HOT

5

HOT ESSENTIALS

- Plain omelet
- Omelet with additions
- Eggs white omelet
- Scrambled eggs
- Scrambled eggs with additions
- Eggs, hard, fried, poached
- Grilled tomatoes
- Grilled mushrooms
- Hash brown x2
- Heinz baked beans
- English chicken sausages x4
- Bacon, turkey bacon



BREAKFAST DRINKS

6

HOT DRINKS

American brewed coffee

Hot water, hot milk

Traditional hot chocolate by
Angelina (ready to serve)

Teas, herbal teas
by Dammann Frères
(*darjeeling, earl grey, jasmin,
decaffeinated, chamomile
verbena*)

Nespresso capsules
Nespresso flat professional
Starbucks capsules

COLD DRINKS

Glass bottle by Alain Milliat 20cl
(*orange, grapefruit, apricot, apple,
strawberry, peach, mango, tomatoes*)

Vegetal drinks
soy, almond, rice, coconut

Fresh milk
Long life milk

Creamers
Half & Half

FRESH JUICES

Orange
Grapefruit
Apple
Pineapple
Carrots
Pomegranate
Ginger
Grape
Watermelon

NECTARS

Berries
Kiwi
Strawberry
Mango
Cocktail
Cherry

SMOOTHIES

Special good vibes
Apple, blueberries, lime

Special power
Pineapple, avocado, lime

Special morning
Kiwi, banana, orange

All smoothies made with
Artisan greek yoghurt

BREAKFAST

SIGNATURE

7



French J suite

Triangular French flaky pastry filled with frangipane topped with sugar

Liege waffles

A legendary creation an 18th century Chef to the Prince Bishop

Cheeky monkey banana cake

Served with toffee

Seasonal fruits parfait

Yoghurt, gluten free granola, seasonal fruits, fruit coulis

Harry's pumpkin porridge

Made with pumpkin, almond milk & maple syrup

Golden harmony compote

Apple compote with star anise and cinnamon, served in glass

BREAKFAST

SIGNATURE

9

HOT

Evasion veggie omelet

White omelet with spinach, sauteed mushrooms, coriander, ginger

Catalan style omelet

Flat omelet garnished with diced tomatoes, onions, artichoke hearts, asparagus, parsley, olive oil

Sweet potatoes hash

Sweet potatoes, tomatoes, spring onions, minced meat, eggs

Eggs à la royale

A traditional english recipe made with muffin, poached egg, smoked salmon, spinach served with a Hollandaise sauce

BREAKFAST

SIGNATURE

10



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12

SNACKING

Canapés

Verrines

Sandwiches

Hot snacking

Sweets



SNACKING

CANAPÉS

13

COLD

Summer truffle gourmet
Bille mozzarella & zucchini
Fruity foie gras dome, spicy
gingerbread
Salmon heart, lemon cream, seeds
Indian curry shrimps
Vegetarian chickpeas discover
Comté matured & dried fruits skewer
Smoked salmon on blini
Chicken teriyaki, roasted peanuts
Caviar canapé by 6 pieces

HOT

Arranchini cacio e pepé, truffles
Torpeddo schrimp
Croquetas di scamorza
Mini Italian pizza with mozzarella
Mini degustation croque
Mini hamburger « du chef »
Mini quiche Lorraine
Mini quiche seafood
Mini quiche with vegetables



SNACKING VERRINES

14

SELECTION

Lebanese style with sundried tomatoes
Lentils salad, with smoked duck
Caprese revisited with Italian pesto
Tuna Teriyaki, grilled sesame oil
Dorado ceviche with mango & lime

CLASSICS

Avocado chunks & salmon tartar
Beetroot trilogy
Duck foie gras as crumble
Fresh tsatsiki cucumber & mint
Pequillos peppers with feta cream

MINI
sets of 3



GOURMET
sets of 3



BODEGA
by piece



SNACKING

SANDWICHES

15

CHOOSE YOUR SANDWICH

Finger

Sliced in rectangles sold by 3 pieces

White or brown bread

Triangle

Sold per 2 pieces or 4 pieces

White or brown bread

Open navette

Open sandwiches made on Viennese bread

Gourmet

Open sandwiches made on artisan bread rolls assortment

CHOOSE YOUR SANDWICH

Club

Toasted sold per 2 pieces or 4 pieces

White or brown bread

Wrap

Small size per 10 pieces, lunch size per 5 pieces, sandwich size per 2 pieces

Bagel

Plain or with seeds

Baguette 1/3

Traditional sandwich in French baguette



Selection

Avocado chunks, spicy chorizo, greek feta
St Maure goat cheese, smoked duck filet, walnuts, persimmon
Artichokes marinated, grilled zucchinis bell pepper charcoaled
The Lebanese veggie tartar with lemon chickpeas spread
Salmon, baby spinach, juicy citrus

Veggie

Caprese mozzarella, tomato, salad, pesto
Hummus, grilled vegetables
Cheddar, Branston pickle
Avocado, cream cheese, tomato, radish
Tapenade, tomatoes & goat cheese

Regular

Chicken coronation
Beef mustard, tomato, salad
Chicken cheddar fried onions
Salmon, cucumber, cream cheese
Foie gras chutney, nuts
Prawns with curry cream
Bresaola with horseradish
Tuna salad niçoise
Eggs, mayonnaise, salad



SNACKING

HOT SNACKING

17

REGULAR

Pizza

All sizes. All recipes
Mini, snack, large

Quiche

Lorraine traditional, salmon,
vegetables, 3 cheeses
Mini, individual

Parisian stuffed croissant

With turkey ham and grated
cheese

Croque Monsieur

Croque Monsieur
Croque Madame

Hamburger

Hamburger, cheeseburger
Mini or regular

Tempura shrimps

Served with sweet chili sauce

Lobster rolls

Generously topped with fresh
lobster & vegetables

SIGNATURE

Rustic honey & goat cheese bruschetta

Toasted country bread rubbed
with honey, fresh and sun-dried
diced tomatoes, diced
tomatoes, goat cheese, rucola

Pissaladière

An onion tart and anchovies. A
specialty originated from Nice in
southern France

The bocadillo

Sandwich omelet, tomatoes,
Iberico, olive oil

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Fresh vip petits fours

Daily selection such as chocolate pearl, tutti frutti tartlet, lemon pie, choux praline

Petits fours moelleux

Daily selection such as financier, cannelé de Bordeaux, coco rocher, madeleine

Macaroons from our artisan pastry chef

Selection such as chocolate, pistachio, coffee, raspberry, citrus

Strawberries dipped in a gourmet chocolate

Ripe strawberries dipped in a generous layer of milk or dark chocolate

Seasonal fruits skewers

Mini or large

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Sweet verrines gourmet

Sold in sets of 3

Panna cotta strawberry senga sengana

Grand cru chocolate mousse

Speculos crumble, caramelized apples

Lemon custard

Pistachio tiramisu

Rice pudding with toffee



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20

SHARING
TRAYS



SHARING TRAYS

21

PLATTERS

Fruits tray

The best selection of seasonal fresh sliced fruits and berries

Selection of crudités

To include, carrots, celery, bell peppers, sweet cherry tomatoes, radishes and a selection of three homemade dips

Middle East tray

With hummus , crudités, tabouleh, baba ganoush, vine leaves, olives, pomegranate and pita bread



SHARING TRAYS

22

PLATTERS

Delicatessen and cheese tray

International delicatessen and cheese served with fruits and dried nuts

Delicatessen tray

Selection of Spanish, Italian and French delicatessen served with capers and pickles

Cheese tray

The best selection of Swiss, blue, goat and soft cheeses served with grapes, dried fruits and assorted nuts

Cold cuts meat tray

Roast beef, grilled chicken, turkey, lamb, duck filet, mayonnaise and mustard



SHARING TRAYS

23

PLATTERS

Japanese sushis tray

Selection of sushis, makis, Californian, sashimis served with soy sauce, wasabi and pickled ginger

Smoked salmon tray

The best selection of Norwegian or Scottish smoked salmon served with sour cream, blinis and lemon, wild garlic butter

Smoked fish tray

To include a selection of smoked fishes such as salmon, tuna, halibut, trout, served with sour cream, blinis and lemon



SHARING TRAYS

24

PLATTERS

Antipasti tray

Selection of mozzarella, olives, marinated tomatoes, zucchini, artichoke, mushrooms, capers, gressins and Italian delicatessen, white butter truffles

Spanish tapas tray

Iberian delicatessen, mussels, piquillos, tortillas, olives, manchego, croquettes, smoked salted butter

Hearth salmon tray

Served with sour cream, dill, lemon and blinis

Sea food tray

Prawns, crab, octopus, mussels served with dips, wild garlic butter lobster option available



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26

À LA CARTE

Starters

Salads

Poke bowls

Soups

Main dishes

Sides

Garnishes & sauces

Veggie & vegan

French bistrot

Desserts

Fruits



À LA CARTE

STARTERS

27

STARTERS

Traditional

Duck foie gras on artisan gingerbread with mango & passion fruit chutney

Prawns & avocado cocktail à la Marie Rose

Vitello tonnato revisited

Prosciutto & melon balls

Carpaccio

Beef carpaccio, rucola and parmesan flakes lemon dressing

Salmon carpaccio, citrus, verbena and ginger decoction

Heritage tomatoes carpaccio with lemon olive infusion

Scallop carpaccio, some lam's lettuce, salmon roe & crushed Espelette pepper

Octopus carpaccio with spring onions & parsley



Traditional

Avocado tartar (with shrimps, prawns, king crab, tuna, mango or salmon)

Salmon tartar with avocado & mango

French beef tartar « Parisian brasserie style »

Signature

Salmon, mango & tomatoes bliss

Avocado and heritage tomatoes tartar, mango vinaigrette

Truffle - infused scallop tartar

Kev's tuna tartar



À LA CARTE

SALADS

29

CEASAR

Chicken
Salmon
Prawns
Shrimps

COBB

Chicken
Prawn
Beef
Shrimps

QUINOA

Vegetables
Chicken
Salmon

SALADS

Aegean salad

Grilled zucchinis sticks, feta, grilled green olives and pine nuts, seasoned with sumac

Nicoise salad

Lettuce heart, tomato, onion, olive, green pepper, eggs, flaked tuna, celery, potatoes, celery, anchovy

Garden kitchen salad

Green leaves, vegetables from garden kitchen

Octopus salad with potatoes

Octopus tentacle, baby potatoes, flat parsley, onion, tomato, garlic, lemon and olive dressing

Quinoa Baja California salad

Red quinoa, avocado chunks, sweet corn, red beans parsley onion, lemon olive oil

DRESSING

French
Italian
Marie Rose
Ceasar dressing
Lemon or mandarine dressing
Soy sauce dressing
Raita sauce
Sweet mustard dressing
Ranch sauce

DRESSING

French
Italian
Marie-rose
Caesar
Citrus
Soy sauce
Raïta
Sweet mustard
Ranch
Sesame

À LA CARTE

SALADS

30

CAPRESE

Late di buffala
Burrata

SEA

Mixed sea food
Crumbled crab
King crab
Squid

WORLD

Fattoush Lebanese
Kaiso Japanese
Shrimps Thai
Greek salad



À LA CARTE

POKE BOWLS

31

SIGNATURE

Power bowl

Quinoa, pineapple, cherry tomatoes, avocado, fresh salmon, grated carrots & egg mollet, coriander, red onion, cucumber, linseed and chia

Healthy bowl

Black rice, smoked salmon, pineapple, grilled veggies, avocado, edamame beans, spring onion, coriander, chickpeas, cucumber, soy dressing

Green lover bowl

Sushi rice, falafel, cucumber, cherry tomatoes, avocado, radishes, edamame beans, micro herbs, seeds, lemon dressing

Veggie tofu bowl

Quinoa and wild rice, tofu, avocado, mango, edamame, cucumber, cashew nuts, red onion, coriander, chia, sweet mustard dressing



À LA CARTE

POKE BOWLS

32



POKE CLASSIC

- Salmon & tuna
- Salmon
- Tuna
- Roasted chicken
- Shrimps
- Falafels

Made with

Sushi rice or quinoa, avocado, mango or pineapple, Thai spring onion, cucumber, red cabbage, edamame beans, sesame seeds, coriander

À LA CARTE

33

SOUPS

SELECTION

Carrot & ginger
The classic Italian minestrone
Provençale style roasted tomato & basil
Pumpkin cream with chestnuts and roasted pistachios
Chicken cream, chervil sprigs, grilled smoked duck breast
Forest mushrooms
Asparagus
Traditional Borscht
Grounded vegetables soup « grand-mère » style
Vegetables clear soup bouillon
Egyptian sorbet ads Masri lentil
French onion
Vichyssoise
Mediterranean fishes
Lobster bisque

ADDITIONS

Fresh cream
Grated parmesan
Parmesan croustilles
Grated Emmental
Croutons
Truffles
Grilled sesame oil
Sunflower seeds
Chopped herbs



À LA CARTE

MAIN DISHES

34

FISHES & SEAFOOD

Seafood mixed grill

Prawns, lobster, king crab, squid, octopus, salmon, scallops

Marmite « le gardien du phare »

Daily fishes assortment stewed with seasonal vegetables

A la carte

Sea-bass

Turbot

Gilthead sea bream

Salmon filet

Black cod

John dory

Cod fish

Dover sole

King-Crab

Scallop

Lobster (whole)

Lobster tail

Lobster thermidor

Prawns x3

Shrimps

Octopus

Squid



À LA CARTE

MAIN DISHES

35



BEEF

Filet
T-bone steak
Beef Rossini
Ribs steak
Burger steak
Wagyu filet
Golden steak
Beef Stroganoff
Beef Bourguignon

LAMB

Filet
Rack
Chops x3
Skewers x2
Rack of lamb
Lamb curry
Roasted lamb in thyme crust

POULTRY

Chicken filet
Whole farmed rôtisserie style
Baby chicken
Chicken basquaise
Chicken Indian curry
Chicken skewers x2
Chicken supreme
Chicken biryani
Chicken nuggets or wings
Chicken Kiev
Creamy chicken fricassée

Duck breast
Duck breast honey glazed
Duck leg confit

Coq au Vin

VEAL

Filet
Chops
Milanese
Escalope
Blanquette old school style



À LA CARTE

SIDES

37

STARCHES

Rices

Basmati
Jasmine
Brown, wild
Pilau
Mixed white/wild
Byriani
Saffron

Potatoes

Baby grenailles
Steamed
Mashed
Mashed with truffle oil
Gratin Dauphinois
Roasted sweet potatoes
French fries

Pastas

Penne
Spaghetti
Tagliatelle
Fetuccini
Orecchiette
Fried Noodles

VEGETABLES

Grilled mediterranean
Steamed assortment
Asparagus
Baby spinach
Baby vegetables
Niçoise ratatouille

OTHERS

Polenta mushrooms
Polenta asparagus
Red beans
White beans
Semolina
Quinoa
Boulgour
Beluga lentils
Buckwheat

À LA CARTE

GARNISHES & SAUCES

38

HOT

Marchand de vin
Hollandaise
Pepper corn
Mushrooms cream
Blue cheese
Morels
Beurre blanc
Choron
Sicilian tomato and basilic
Gravy
Curry
Sea food bisque

COLD

Virgin sauce
Pesto
Citrus cream
Dill cream
Curry
Raita
Chef soy sauce
Cocktail Marie - Rose

GARNISH

Garnish soup
Garnish flowers
Garnish herbs
Garnish mixed
Garnish caviar



À LA CARTE

VEGGIE & VEGAN

39

STARTERS

Broccoli tabbouleh

Broccoli, lemon juice, mint, blanched almonds olive oil from the mill

Refreshed peas veloute

Peas cooked with coconut milk, celery, turmeric, veloute to be served cold

SALADS

Cease-Art salad

The famous salad Ceasar revisited with vegan tenderloins

Cobbless salad

The famous Cobb salad with soy tenderloins

SNACKING

Sun-kissed veggie club

Gluten free toasted bread filled with avocado, tomatoes and arugula, olive oil from the mill

Quiche me, i'm veggie

Gluten free such pastry with soy cream and Mediterranean grilled vegetables

Crispy oatlets

Oat croquettes served with vegan herb mayonnaise



MAINS COURSES

The Bedros vegan Moussaka
Definitely one of the must-tries in our vegan Greek selection

Anna's butternut wok
Pan seared buttered with thyme, turmeric root, rice cream and garlic touch

Vegan Shepherd's pie
Mashed potatoes stuffed with soy, carrots, onions, and almonds

Pilau cumin rice
Rice cooked with carrots peas and corn, cloves, cardamon and bay leaves

Las Vegan
Kentucky fried cauliflowers vegan

DESSERTS

Sweet potatoes & tofu
« petit gâteau »
Potatoes, tofu, almonds, agave, rice flour.

Fluffy chocolate and aquafaba mousse
Served in a glass

Rice and almond milk pudding
Cooked with vanilla, cinnamon, served in a glass



À LA CARTE

FRENCH BISTROT

41

BISTROT SALÉ

Poireau vinaigrette

Steamed leek with vinaigrette dressing, a classic French popular starter

Oeufs mimosa

Deviled eggs on minced lettuce, served in a bodega glass

Escargots de Bourgogne farcis

French typical dish, stuffed snails served in shells, garlic herbs butter melted snail tongs and plates available on request

Croque Monsieur Harry

Truffle flavored, served with green leaves, truffle dressing

Endives au jambon

Endives wrapped in savory pork ham, topped with creamy bechamel sauce

Blanquette de veau aux oignons grelots

Veal blanquette with onion bells and mushrooms served with a steamed white rice

Cassoulet

Typical hot pot casserole beans dish from the Southwest of France served with pork chunks, sausages and duck confit slowly dusted with breadcrumbs in our oven. Individual traditional casserole available on request for a perfect service onboard

Pot-au-feu crémeux de cabillaud

Creamy cod stew slow-cooked, tender vegetables, served with fragrant pilaf rice

Flan pâtissier Parisien

Traditional golden vanilla flan

L'éclair façon Paris-brest

Specific French dessert, made of choice pastry and a praline flavoured cream, became popular with riders on the Paris-Brest cycle race

Profiteroles à la crème & chocolat chaud

Filed with rich cream and drizzled with smooth decadent chocolate and grilled almonds flakes

Pomme au four sur son pain perdu

Baked apple, served on a French toast, and salted caramel sauce

Rebain's Myrtille

Nougat fairy fingers, combination of Blueberry and mascarpone mousse



À LA CARTE

DESSERTS

43

INDIVIDUAL

Dark Chocolate mousse « grand cru »
Fruits tarts & pies (apple, berries, tutti frutti)
Cheesecake (vanilla, lemon, berries, caramel)
Panacotta with topping
Tiramisu
Crème brûlée vanilla bourbon flavored
Apple crumble
Chocolate fondant
Red berries Millefeuille
Banofee



FRUITS

Skewers

Mini fruits skewer
Large fruits skewer

Mini berries skewer
Large berries skewer

Dipped

Chocolate - dipped fruits
Chocolate - dipped strawberries
Chocolate - dipped dried fruits

Baskets

Small 1,5kg
Large 3 kg

Salads

Watermelon, mint & lime syrup
Fruits or berries
Orange & rose water

FRUITS & BERRIES

LARGE TRAY

Atlas 1/1 for 5/6 pax

MEDIUM TRAY

Atlas 2/3 for 4/5 pax

SMALL TRAY

Atlas 1/2 for 2/3 pax

INDIVIDUAL TRAY

Atlas 1/4 for 1/2 pax

SNACK SIZE TRAY

Atlas 1/6 for 1 pax



BREAKFAST	2
SNACKING	12
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À LA CARTE	26
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CHEF GUEST & RESTAURANT	60
BEVERAGES & CELLAR	64
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46

WORLD FOOD

Middle East & Lebanese

Asian & Japanese

Italian

Caucasian

WORLD FOOD

MIDDLE EAST & LEBANESE

47

COLD MEZZEH

Hummus
Moutabal
Tabbouleh
Vines leaves
Fattoush salad
Labneh
Baba ganoush
Pasterma
Soudjoukh
Beurek cheese
Beurek meat
Tsatsiki

HOT MEZZEH

Falafel
Samossa
Kebbe
Fatayer
Samboussek
Kefta
Rakakate
Shish taouk
Foul medammas
Shawarma sandwich
Dolmas
Manaïch
Lahmajun (lahm bi ajin)

DESSERTS

Backlawa
Kneffe
Katayef
Halawet et jibn
Mafrouké
Maamouls
Auch elbubul
Znoud el set
Oosmallié
Gata
Bourma
Nammoura



OTHERS

Bread Lebanese (per 5 pieces)
Medjool jumbo dates
Dried fruits assortment
Rose water
Orange tree flower water

Arabic coffee

Cardamom, Ginger,
Cloves, Saffron

JAPANESE

Miso soup
Kaiso salad
Cabbage salad
Tempura shrimps
Gyoza vegetables/chicken
Edamame with pods

Maki

Salmon, tuna, avocado, cheese,
cucumber

California maki

Salmon, tuna, avocado, cheese,
cucumber

Sushi

Salmon, tuna, dorado, avocado

Sashimi

Salmon, tuna, dorado

Yakitori

Beef cheese, chicken, salmon

ASIAN

Hot springrolls
Cold springrolls
Samossa (vegetables, chicken)
Pad Thai (shrimp, chicken, tofu)
Fried noodles (plain or shrimp)

Shredded chicken lemongrass soup

Pho soup

Thai Tom yum soup

Nasi Goreng

Chicken satay

Thai beef with onions

Cantonese rice

Loc-lac beef

Shrimps curry

Chicken curry

Seafood yellow curry

Sauteed shrimp garlic & butter

Vegetables wok

WORLD FOOD

ITALIAN

49



COLD

Beef carpaccio
Salmon carpaccio
Artichoke & parma ham salad
Burrata caprese
Prosciutto & melon

RISOTO

Asparagus
Veggie
Mushrooms
Truffle
Parmigiano

RAVIOLE

Ricotta di Buffala & spinach
Truffles
Lobster
Rettangoli Salmon & dill

HOT

Lasagna al forno
Lasagna al verdure
Penne al pesto
Spaghetti Bolognese
Orechiette Sarde al gorgonzola
Linguini al puttanesca
Raviole salmon & ricotta
Gluten free pasta al verdure
Parmigiana eggplant
Sfincione cheese & tomatoes

SPECIALITY

Syrniki
Olivier salad
Vinegret salad
Traditional bortsh
Stuffed blinchik pancakes with meat
Gravlax style pancake & salmon

Chicken tabaka with dips
Khinkali boiled or fried x4 (Chicken)
Chicken kotlety
Beef Goloubsty
Beef stroganoff
Buckwheat with mushrooms & cheese
Lahmajun

Honey cake
Napoleon millefeuille
Pavlova



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52

TRAYS READY TO SERVE

Breakfast

Meals trays

TRAYS

BREAKFAST

53

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French continental

2 bread-rolls, 3 mini-viennoiseries, jam, honey & artisan butter, fresh orange juice 25cl, fruit or plain yoghurt, sliced fresh fruits

Hot American

2 bread-rolls, jam, honey, maple syrup & artisan butter, fresh orange juice 25cl, fruit or plain yoghurt with granola, 2 pancakes, scrambled eggs or omelet, grilled turkey bacon, grilled veggies, breakfast cheese, sliced fresh fruits

Cold express continental (1/2 atlas tray)

2 mini-viennoiseries, 1 bread-roll, sliced fresh fruits, jam & butter, fresh orange juice 25cl, fruit or plain yoghurt

Gluten free morning

1 gluten free bread roll, 1 gluten free viennoiserie, 1 gluten free breakfast cake, jam, honey, fresh juice 25cl, coconut muesli, fruit compote
- Hot option scrambled tofu

Business box

1 Bread roll, 1 viennoiserie, 1 breakfast cake, jam, artisan butter, juice by Alain Milliat 20cl, yoghurt and cereals, fruit compote

VIP - cold or hot - 1/1 or 1/2 Atlas

« A la carte » starter, VIP main course fish meat or vegetarian with 2 sides, VIP cheeses, VIP dessert, bread rolls & fine butter & chocolates, cuterly

Crew Business - cold or hot - 1/1 or 1/2 Atlas

Daily Menu or tailored made

Daily starter, main course fish meat or vegetarian with 1 side, cheese, daily dessert, bread roll & butter

Snack box - daily menu - cold

Sandwich (Club, French baguette or Wrap), gourmand green salad, dessert



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56

CAVIAR
&
ÉPICERIE
FINE

Caviar

KASPIA

CAVIAR

57

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Harry Traiteur is proud to collaborate with KASPIA to offer the best quality caviars.

Prices boutique are guaranteed for orders sent 24 hours (business days) before delivery.

Oscietre Selection
Oscietre Royal
Oscietre Reserve
Beluga Royal

Tins of
30gr / 50gr / 100gr / 125gr / 250gr / 500 gr

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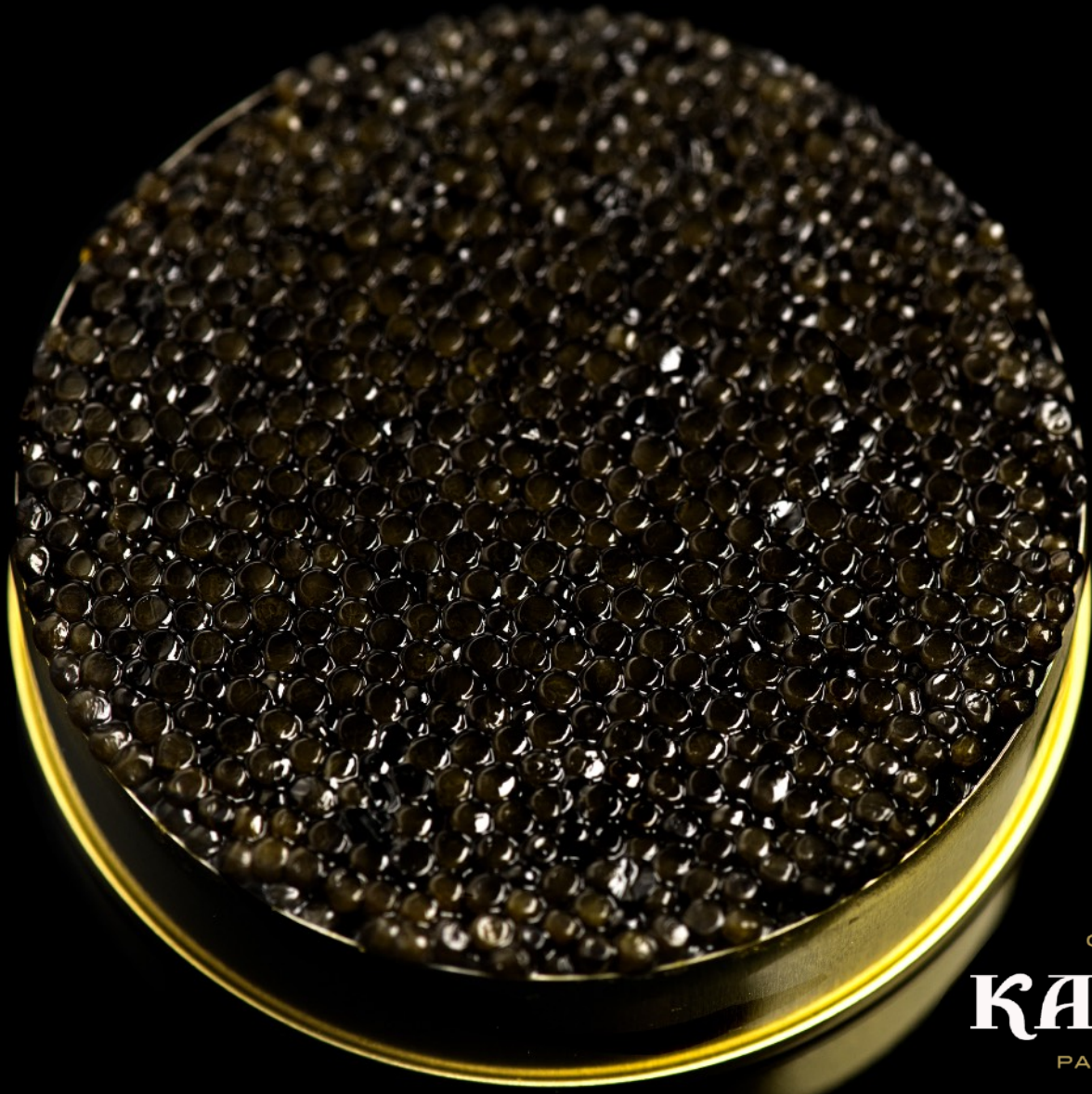
In jars or tins
Malossols
Smoked sprat from Riga
Sardines in olive extra virgin
Tuna filet in olive extra virgin
Salmon or trout roe
Sea urchin roe
Salmon heart
Tarama salata
King crab from Kamchatka

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Garnish kits for caviar
(Blinis, onions, capers, parsley, eggs
and sour cream)
Crushed ice
Pearl palets
Caviar display (50gr or 125gr)

KASPIA
CAVIAR

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CAVIAR

KASPIA

PARIS 1927

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CHEF GUEST
&
RESTAURANTS

CHEF GUEST & RESTAURANTS

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GASTRONOMIC JOURNEY

At **Harry Traiteur**, we believe that every in-flight meal should be a refined sensory experience, meeting the expectations of the most discerning travelers. That's why we work closely with **Michelin-starred chefs, iconic gastronomic houses, and renowned restaurants** from the French culinary scene.

Whether departing from **Nice** or **Paris**, our menu evolves with the **seasons**, the **destination**, and the **inspiration of the moment**. This bespoke approach allows us to offer a constantly renewed selection, crafted with the finest ingredients and the most daring creations from our partners.

Each collaboration is carefully curated to deliver **unique culinary experiences**, where **elegance, creativity, and authenticity** come together. Through these exceptional partnerships, Harry Traiteur transforms every flight into a true **gastronomic journey**, true to the spirit of **private aviation excellence**.





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BEVERAGES & CELLAR

Waters

Drinks

Fresh juices

Fresh cocktails

White & rose wines

Red wines

Champagnes

Spirits



BEVERAGE

WATERS

65

STILL

Evian 33cL, 50cL, 1L, 1,5L
Evian (glass bottles) 33cL, 1L
Volvic 50cL, 1,5L
Acqua Panna (glass bottles) 25cl, 1L
Fiji 33cL, 50cL, 1L
Voss 30cL, 80cL

SPARKLING

San Pellegrino 50cL, 1L
San Pellegrino (glass bottles) 25cl,
Perrier 33cL, 50cL, 1L
Chateldon (glass bottles) 1L
Solé 75cl



BEVERAGE DRINKS

66

HOT DRINKS

American brewed coffee
Hot water, hot milk
Teas, herbal teas by « Damman Frères »
Nespresso capsules
Starbucks capsules
Nespresso flat professional
Traditional hot chocolate by Angelina
Arabic coffee
Nescafé jars

CANS

Coke regular, zero
Fever-tree tonic water
Fever-tree Gingerale
Schweppes
Fanta orange, lemon
Minute Maid orange, apple
Ice tea
Seven up
Orangina
Red bull

VEGETALS

Soy
Almond
Rice
Coconut
Oat

BEERS

Heineken
Desperados
Corona
Peroni

JUICES

Pasteurized juices
Glass bottles (long life) by
Alain Milliat 20cl
Orange, apple, mango,
pear, lemonade, blackberry,
pomegranate



BEVERAGES

FRESH JUICES

67

JUICES & NECTARS

Orange
Grapefruit
Apple
Pineapple
Carrot
Pomegranate
Ginger
Grape
Watermelon
Lemon
Berries
Kiwi
Strawberry
Mango



DETOX WATERS

Super cucumber
Cucumber, ginger & lemon juice

Special health
Fennel, green apple, fresh mint

Wake up
Orange, grapefruit, lime, rosemary

Fresh summer
Watermelon, cucumber, mint

Afternoon water
Pineapple & ginger

Claire's Fontaine
Orange & basil

Kakatohes
Apple, lime & kiwi

COCKTAILS

Green garden

Cucumber, celeri , ginger, lemon, spinach, parsley

Cure veggie

Asparagus, broccoli, kale, kiwi

Exotic dream

Pineapple, mango, kiwi, passion

Vitamins booster

Orange, ginger, grapefruit, apple, parsley

Peaceful

Apple, pear, grape, orange

Powerful

Avocado, beetroot, carrot, lime, ginger

The Jay'sun

Raspberries, passion fruit, tangerine, pineapple

SMOOTHIES

Cococabana

Pineapple, coco milk , banana, yoghurt, apple

Red paradise

Strawberries, raspberries, blue berries, blackberries, mint, yoghurt

Sunset

Papaya, pineapple, melon, yoghurt, orange

BEVERAGES

WHITE & ROSE WINES

69

WORLD

Argentina - Terrazas De Los Andes Chardonnay
Californie - Newton Unfiltered
New Zealand - Cloudy Bay Sauvignon
Switzerland - Dezaley Chemin De Fer Grand Cru



BURGUNDY

A.O.C Chablis Grand Regnard
A.O.C Chassagne Montrachet
Joseph Drouhin

LOIRE

A.O.C Sancerre Comte Lafond
A.O.C Pouilly Fumé Baron De L

PROVENCE

A.O.C Château De La Tour
D'Evêque Blanc De Blanc
A.O.C Château Malherbes
Pointe Du Diable

ROSE PROVENCE

A.O.C Domaine Ott Chateau De
Selle Coeur De Grain
A.O.C Wispering Angel Cave
D'esclans

BEVERAGES

RED WINES

70

WORLD

Argentina - Clos De Los Siete M.Rolland
Spain - Bodega Numanthia
Australia - Cape Mentelle Margaret River
Italy - Antinori Pian Delle Vigne Brunello
China - Ao Yun
Armenia - Karas
New Zealand - Cloudy Bay



BORDEAUX

A.O.C Saint Emilion
Château Dassault
A.O.C Saint Julien
Château Branaire Ducru

BURGUNDY

A.O.C Santenay Oliver Leflaive
A.O.C Nuits Saint Georges
Vincent Ledy Les Porêts

LOIRE

A.O.C Sancerre Comte Lafond
Grande Cuvée
A.O.C Chinon Fiona Beeston
Clos Des Capucins

PROVENCE

A.O.C Rimauresq Cru Classé
I.G.P. Méditerranée Saint
Lambert Abbaye De Lérins

BEVERAGES

CHAMPAGNE

71



CHAMPAGNE

Roederer Brut Collection
Moët & Chandon Brut Imperial
Veuve Clicquot Ponsardin Carte Jaune
Ruinart Brut
Ruinart Blanc de Blanc
Dom Perignon
Cristal Roederer
Roederer Brut Rosé
Dom Perignon Rosé
Cristal Roederer Rosé

DESSERT WINES

SWEET RED WINE

Maury Alcove clos des vins d'amour

NON-ALCOHOLIC BUBBLY

So Jennie

Delicious alcoholic free & sparkling beverage that combines unique & authentic French method carefully chosen grape musts originating from around the French champagne region



SPIRITS

VODKA

Belvedere
Grey Goose
Ketel One

WHISKY

Lagavulin single malt 16 years
Johnnie Walker Blue Label
Bourbon Roe & Co

COGNAC

Hennessy X.O

ARMENIAN BRANDY

Ararat 10 years - Akhtamar
Ararat 15 years - Vaspurakan
Ararat 25 years - Charles Aznavour
Ararat 30 years - Erebuni

GIN

Tanqueray number ten
Bombay Sapphire

TEQUILLA

Don Julio Blanco
Don Julio 1942
Clase Azul Reposado

Miniatures bottles

Whisky, Vodka, Gin

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CABIN
ESSENTIALS



CABIN ESSENTIALS

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BREADS

Bread rolls
Baguette
White or brown bread loaf
Lebanese bread
Artisan gressins
Pumpernickel bread
Crackers
American bagels
Mini baguettine
Gluten free bread
Traditional Lavash bread
Bread loaf with dried fruits

COFFEE TEA

Nespresso & Starbucks capsules
Nespresso flat professional
Teas, herbal teas by « Damman Frère »
American brewed coffee
Hot milk, hot water
Traditional hot chocolate by Angelina
Nescafé jar

GALLEY ESSENTIALS

Kitchen rolls
Cellophane tape, foil rolls
Cutlery sets
Stainless flasks
Paper cups, hot cups
Ziploc boxes
Plastic glasses and plates
Glasses and china
Garbages rolls
Gloves box
Baskets
Cleaning products
Cleaning wipes
Foil S/M/L
Microwave containers
Ice cubes, dry ice
Cool boxes and bags
Pet dry food, wet cans



CABIN ESSENTIALS

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NEWSPAPERS

Hard copy
Online color copy
French magazine
International magazine
Comics

ICE CREAMS

Organic sorbet by Raimo
Organic ice cream
Haagen Dazs (100ml, 500ml)
Ice cream bars

AMENITIES

Toothbrush, toothpaste
Blankets, pillow
Slippers, razor
Tissues
Vip oshibori hot towels
Refreshing wipes white tea scent
Beauty & pharmacy items
Toys
Flowers arrangements
Bouquets

GROCERIES

Fine chocolates
Herb bunch
Lemon, lime
(whole, sliced, wedge,
mousseline)

Pringles large or small tubes
Crisps small or large bags

Cherry tomatoes
Garnish tray, garnish bar

Ketchup, mustard,
mayonnaise
Hard Eggs

Parmigiano
(shaved or grated)
Grated Emmental

Olives
Pickles

Sugar sticks
Salt and pepper
Salted nuts
Plain or salted butter
Butter rosaces

Milk long life (whole, semi-
skimmed, low fat)
Fresh milk (whole, semi-
skimmed)
Croutons

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CONCIERGE
& SERVICES

Le Menu



SERVICES

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EVENTS

Under the expertise of our Chefs, our experienced and creative team excels in the art of crafting truly unique events. We will guide you through the challenges of designing a memorable occasion, from tailoring menu selections to your specific requirements.

SHOPPING & COURIER

Specific product needed ? Our customer care representative team will do their utmost to fulfill your request and deliver on time whatever you are missing on board, Harry Traiteur Paris also works with the finest restaurants on Paris & French Riviera. Your passengers would like to taste some of their dishes ? We will take care of delivering your order on board.

HIGH LOADER

Our team is permanently on duty for any intervention on any type of small or wide-body aircraft in compliance with the strictest safety rules.

STORAGE

Harry Traiteur is fully equipped, for all your food or equipment storage in « state of the art » as well respecting for cold chain and safety process.

LAUNDRY & CLEANING

Harry Traiteur takes care of your equipment. We are at your disposal to offer a fast and tidy laundry service, as well as cleaning dishes service.

NEWSPAPERS & MAGS

A selection of more than 2,400 newspaper titles from all around the world, available on the day of publication, with high-quality colors printing: an exceptional service that will make all the difference for your passengers.



PRINTED MENU

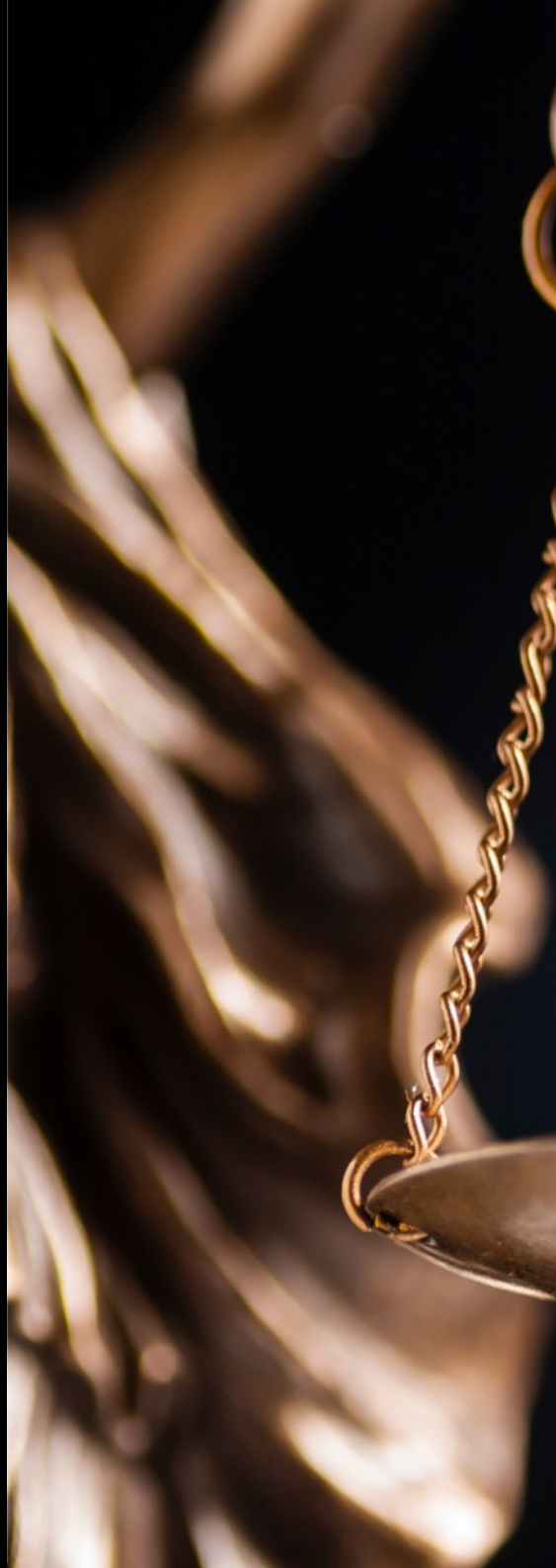
Our customer care team remains at your disposal for all request of printed menus. Made on a nice quality hardcover, customizable in the name of your company, they will highlight the quality of your onboard service.

FLOWERS

Harry Traiteur has selected the best suppliers in Paris & Nice famous flower market: a guarantee of incomparable freshness and the finest specimens, and creativity that will brighten the interior of your cabin.



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TERMS & CONDITIONS

GENERAL TERMS

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EXTRACT OF GENERAL TERMS & CONDITIONS OF SALE

SUBJECT AND FIELD OF APPLICATION

These General Terms and Conditions of Sale (GTCS) form the basis for commercial negotiations and are systematically addressed or given to each client to enable him to pass orders. They form an integral part of our commercial offers and price proposals. They prevail over terms and conditions for purchasing except in the case of formal written approval delivered by our company. Any opposing terms or conditions put forward by the client will not therefore, in the absence of express agreement, be applicable to our company, regardless of the time at which they may have been brought to its attention. Any documents other than these general terms and conditions of sale, particularly catalogues, prospectuses, advertisements or notices, have solely informative and indicative value of a non-contractual kind. The Client's acceptance of price conditions is equivalent to his agreeing to these general terms and conditions of sale, currently applied by HTO for other activities. In the case of a contract being signed for specific supplies, the provisions of such a contract which may complete, clarify or even contradict this present document will prevail over the provisions contained in these general terms and conditions.

QUALITY OF SERVICES

The catering services provided conform to international standards and correspond to health and hygiene regulations imposed on food products in France.

ORDERS

Any order that is confirmed implies that the client fully and unreservedly adheres to these general terms and conditions of sale, acknowledges having perfect awareness of them, and waives the right to assert his own terms and conditions of purchasing.

To be considered final, all orders must obligatorily be confirmed in writing by HTO.

HTO reserves the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principle of precaution

**Complete one available on request
or scan this QR code**





the best catering I seen since while. Thank you for it! It's **very appreciated,** H.» « Bonjour équipe, we would like to thank you for your **great support** on this mission. All went good and **passengers were happy** with all the...» «Dear Team, catering received and **all looks super Yummy!** Thank you very much! See you on our next trip to Paris!» « ...It was our pleasure working with you and we are looking forward **to working with again soon!** Thank you! » « ...pax ate the entire catering order. **Best catering I've seen in a long time.** J. » « Hello, I received the catering at proper time. **Merci for everything, it was perfect.** » « A toute l'équipe, **Un immense merci et bravo** à toutes les équipes du jour pour leur **efficacité, réactivité** et **sympathie.** Déclencher du catering pour 42 pax un samedi... et **tout bon** et **à l'heure** à CDG ou j'ai pu rencontrer Yasin; fort **sympathique. Encore un grand merci à tous,** et **bravo** pour votre collaboration. Bonne soirée. M. » « ...**I hope to work with you soon again!** Thank you **very much,** I.» «Chère Equipe, ... pour l'hôtesse ce fut **un jour parfait !** Le catering était **extraordinaire** et **très frais** et **goûtu.** Le **passager a adoré** chaque bouchée et les pilotes m'ont dit : le **meilleur des plateaux de catering** qu'on ait jamais eu !!! P. » « Hello all, I'm sending this email to thank you for the **amazing presentation and taste of the food. Everything was very professional** and exceeded our needs. Please send me your contact voice via email if possible. Thank you. Looking forward to **work with you again.** Best wishes,K. » « Good afternoon Christophe, I finally found some time to send you a feedback for the catering: the food was **good** and **the packaging was fine-** the Courgette tatar was **perfect and very easy to serve** -the sole was **delicious, beautiful and very tasty - perfectly done!** - they enjoyed the meat, **perfect size also** - salmon was **very good** - garnish was **very nice** - the desserts very were **high quality** and I loved the details, I will be using your services again in the future! S. » « Dear Asmik, Thank you so so much for your **great service!!!** My passengers loved a lot the food, I really **appreciate** your **great service!! I will definitely recommend your company to my**

FOLLOW US



Le Menu

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+33 (0)1 80 92 90 10

PARIS: order@harrytraiteur.fr

NICE: order.nice@harrytraiteur.fr

www.harrytraiteur.fr

