





executive gourmet

by  Gategourmet

a gategroup member 

# executive gourmet

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Executive Gourmet Geneva's office is open 7 days a week, from 5am to 11pm.  
Those hours may be adapted to your needs upon request.

Our kitchen team will be pleased to answer to your special requests as much as possible.  
We are proud to work with fresh products and local suppliers only.

Our dedicated operation team remains at your entire disposal to ensure you the smoothest flight.

Do not hesitate to contact us !

## EXECUTIVE GOURMET GENEVA

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# Contents

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Welcome to our world where Guest Satisfaction is the Golden Word.

This entire menu is created with fresh products from only the best suppliers in and around Geneva.  
We guarantee homemade production by our dedicated and fully involved team to meet your expectations.

Located on the tarmac, our pro-activity, passion and eye for detail ensure a smooth flight in total confidence.

Our offices are open from 5am to 11pm, 7 days a week. The entire team is at your disposal to listen to your needs and make your life easier.

For specific enquiries, please note that Executive Gourmet Geneva is Halal certified.

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# Canapés and Hot Snacks Selection

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## Canapés

- 1 Crab, Orange, Sesame and Ginger
- 2 Scottish Salmon fillet on a Blini, Daïkon Cress and Timut Pepper
- 3 Caviar on a Delice Toast
- 4 Smoked Beluga Fish, Lemon Caviar and Daïkon Cress
- 5 Cured Beef from the Grisons on Toast with Crème Fraiche
- 6 Duck Magret with candied Red Onion
- 7 Foie Gras Mousse Tartlet with Exotic Fruit Chutney
- 8 Black Truffle Pearls and Sour Cream
- 9 Tête de Moine Swiss Cheese, Fruit Chutney
- 10 Vegetable Tartlet and roasted Sesame Oil

## Hot Snacks Selection

- 1 Cod Fish Fingers with Tartar Sauce
- 2 Chicken and/or Mushroom Vol au Vent
- 3 Chicken Curry Samosa
- 4 Assorted Mini Pizzas
- 5 Mini Cheese Burgers
- 6 Crusted Lamb and herbed Mayonnaise
- 7 Assorted Mini Quiches
- 8 Crusty Veal Ravioli
- 9 Chicken Nuggets
- 10 Mozzarella Sticks
- 11 French Fries



# A TASTE OF EXCELLENCE

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## A World of Excellence and Surprise

Created to delight your passengers, this section combines high level cuisine with an easy plating on board.

Come travel with us...

# Our Starters, First Step, First Pleasure...

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## Our Starters, First Step, First Pleasure...

- 1 Foie Gras served with an Exotic Fruit Chutney, Cereal Bread Croutons
- 2 King Crab, Avocado, roasted Tomatoes and Lime
- 3 Fillet of lightly Smoked Scottish Salmon, Caviar Duo, Lemon Zest and fresh Herbs
- 4 Slow Braised Lamb Shank and Coriander, served with Hummus and roasted Beetroot
- 5 Baked Guinea Fowl, Roman Salad with Smoked Duck Magret, Cereal Bread Croutons and Black Truffle Vinaigrette
- 6 Bunch of Freshness composed with cooked and raw Crudités in a Tartlet, seasoned with Virgin Oil and Sour Cream Dip



# Meat Selection from the Best Pastures

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## Meat Selection from the Best Pastures

- 1 Seven hours braised Lamb Shank, Gravy and steamed Mini Vegetables
- 2 Roasted Spatchcock, served with the cooking Juice, Sesame Oil flavored crispy Rice
- 3 Angus Chateaubriand Beef Fillet 200grs, cooked to your liking, roasted New Potatoes and Béarnaise Sauce
- 4 Boneless Veal Chop, Morel sauce with pan fried Vegetables and homemade Tagliatelle Pasta
- 5 Grilled Guinea Fowl Suprême, served with a Black Truffle Sauce, sauteed Potatoes and Vegetables



# Down to the Sea, up to the Sky

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## Down to the Sea, up to the Sky

- 1 Monkfish Medaillon and Crayfish from the Lake Geneva cooked as a Cassolette, Pilaf Rice
- 2 Omble Chevalier, White River Fish, with roasted Hazelnut and Fleur de Sel, sauteed Sweet Potatoes
- 3 Lobster Thermidor off the Shell, Pilaf Rice
- 4 Pan fried Scallops with burnt mashed Potatoes, Tom Kha Broth
- 5 Baked Cod Fish, Beurre Blanc Sauce with roasted Potatoes and sauteed Fresh Chanterelles



# Pastas, Risottos and Vegetarian Options

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## Pastas

- 1 Homemade Tagliatelle with Black Truffle sprinkles and White Truffle Oil
- 2 Orecchiette with garlicky Seafood and Herbs
- 3 Tortellini Swiss Style, Cured Beef from Grisons (Switzerland), Crème Fraîche

## Risottos

- 1 Mushroom Risotto with Morels, Shallots and Chives
- 2 Green Risotto with chlorophyll Herbs and crispy Chorizo
- 3 Swiss Style Risotto with Gruyère Cheese and Cured Beef from Grisons (Switzerland)

## Vegetarian options

- 1 Homemade Tagliatelle Pasta with Saffron and Green Asparagus
- 2 Risotto with candied Heritage Tomatoes, Taggiasche Olives
- 3 Vegetable Tajine with Mixed Nuts



# Desserts through the Historic Gastronomy

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## They are Legends, you will love them

- 1 Millefeuille with Tahitian Vanilla Cream
- 2 The Paris Brest Pastry, with Praline Mousse, crispy Chocolate and caramelized Hazelnut
- 3 Baba, with Honey and Citrus Fruit Syrup, whipped Cream
- 4 Granny Smith Apple Tartlet, light Vanilla Cream and Cinnamon Crumble
- 5 The Mont Blanc, Heart of Blueberry Marmelade, Topped with Meringue, whipped and Chestnut Cream
- 6 Banoffee Pie, Banana Compote, Creamy Chocolate and caramelized Hazelnut Sprinkles



# The Excellence Box

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## A World of Excellence and Surprise

Play with them, create your Excellence Box, go the extra mile for your guest.

The plates and lids are oven and microwave suitable.

The entire box can be recycled.

Pay your plates once, re use them, we will replace for free if needed.

The Excellence takes care of our planet...

# The Excellence Box

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## Sunrise Excellence

- 1 Scrambled Eggs, Grilled Veal Sausage and slow baked Cherry Tomatoes
- 2 Banana Pancakes and Canadian Maple Syrup
- 3 Fresh Fruit Salad
- 4 2dl freshly squeezed Orange Juice

## Swiss Excellence

- 1 Like a Tartine, Cured Beef from Grisons (Switzerland) with Gruyère Cheese, candied Cherry Tomatoes and Water Cress
- 2 Young Baby Leaf Salad and crunchy Mini Vegetables
- 3 Granny Smith Apple Tart, Geneva Style

## Salmon Excellence

- 1 Lightly Heart of Smoked Scottish Salmon, Bruschetta Style, Water Cress, Crème Fraîche and Lemon Caviar
- 2 Taboulé, Quinoa Salad with Citrus Fruit and Mango
- 3 Millefeuille Kouing Amann Pastry with Tahitian Vanilla Cream

Each box is composed as to ensure a smooth and efficient service on board.  
The composition changes depending on your needs and choice.

*Basic items: Cutlery pack, salt and pepper, Swiss chocolate box (4 pieces), butter, Bulgari Refreshing Towel*

Each Excellence Box can be adapted to your needs.  
Our officers are available to assist you.

# The Excellence Box

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## Pearl's Garden Excellence

- 1 Mozzarella A.O.P., grilled Vegetables, roasted Tomatoes and Taggiasche Olives
- 2 Executive Garden Salad served with Dips
- 3 Pineapple and Passion Fruit Cream with Mascarpone, Chocolate and Coconut Crumble

## Tea Time Excellence

- 1 Crêpes Suzette
- 2 Assorted Mini Sandwiches
- 3 Sliced Exotic Fruit

## Duck Excellence

- 1 Foie Gras Bruschetta Style, Smoked Duck Magret, White and Black Truffle Dressing
- 2 Green Asparagus and Rocket Salad
- 3 Paris Brest Style, Choux Pastry filled with a Praline Mousse

Each box is composed as to ensure a smooth and efficient service on board.  
The composition changes depending on your needs and choice.

*Basic items: Cutlery pack, salt and pepper, Swiss chocolate box (4 pieces), butter, Bulgari Refreshing Towel*

Each Excellence Box can be adapted to your needs.  
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# Freshly prepared Juices

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## Freshly prepared Juices

- 1 Carrot
- 2 Cucumber
- 3 Granny Smith and Verbena
- 4 Grapefruit
- 5 Kiwi
- 6 Mango
- 7 Tropical
- 8 Orange
- 9 Pineapple
- 10 Strawberry
- 11 Tomato
- 12 Red Berries
- 13 Pomegranate
- 14 Tangerine
- 15 Granny Smith Apple
- 16 Passion
- 17 Ginger Beer (non alcoholic)

*\*Please note that some of the juices might not be available depending on the season*

## Hot Drinks

- 1 Coffee
- 2 Arabic Coffee
- 3 Hot Milk
- 4 Hot Chocolate
- 5 Hot water
- 6 Tea  
*Earl Grey, English Breakfast, Classic Darjeeling, Classic Green Tea, Classic Morning Glory, Classic Rooibos Orange*

## Smoothies

- 1 Strawberry and Banana
- 2 Melon and Mint
- 3 Apple and Cucumber
- 4 Blueberry and Mango
- 5 Peach and Raspberry (according to seasonal availability)

## Water and Soft Drinks

- 1 Volvic, available 50cl/1.5l
- 2 Evian, available 33cl/50cl/1.5l
- 3 Sparkling Water: Perrier and San Pellegrino 1l
- 4 Coke, Diet Coke, Coke Zero
- 5 Fanta, Seven Up, Ginger Ale, Schweppes

# THE UNFORGETTABLES

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You know most of them,  
but the way we cook them for you will make all the difference...

Here is the Section Where Passion Meets Excellence.

# Sandwich Selection

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## Sandwich Selection

- 1 Cured Beef from Grisons (Switzerland), Rocket Salad, Cherry Tomatoes and Taggiasche Olives in Cereal Bread
- 2 Smoked Salmon in Polar Bread, Avocado, Lime and Baby Spinach
- 3 Chicken Sandwich with «à l'ancienne» Mustard, Beetroot Sprouts
- 4 Shrimps in Polar Bread, with Mango, Lime, Curry and Coriander
- 5 Bagel Sandwich with Roast Beef, herbed Mayonnaise, Pickles and Daikon Cress
- 6 Wrap with grilled Vegetables, Italian Pesto and candied Tomatoes
- 7 Club Sandwich with Guinea Fowl, crusty Smoked Duck Magret
- 8 Smoked Swordfish with Sour Cream and Timut Pepper
- 9 Tuna Sandwich with «Dijon» Mustard, Onion and Baby Lettuce
- 10 Focaccia Bread with Tomatoes, Mozzarella and Taggiasche Olives
- 11 Wrap with Crab, Hyashi Salad and roasted Sesame
- 12 Open Sandwich with Guinea Fowl, Grapes, Celery and Granny Smith Apple
- 13 Tartine composed with grilled Vegetables, Avocado and Radish
- 14 Finger and Triangle Sandwiches, filling to your liking

## Hot Sandwich Selection

- 1 Chicken Shawarma by our Chef
- 2 The Executive Croque Monsieur
- 3 Tacos Al Pastor, with Sliced Veal, Vegetables and Crème Fraîche
- 4 Chorizo and Mozzarella Panini
- 5 Baguette Sandwich Appenzeller Swiss Cheese, Cured Beef from Grisons (Switzerland)
- 6 Bruschetta with grilled Vegetables, candied Tomatoes, Mozzarella and Basil





# Breakfast

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## Bakery

- 1 Mini Croissants, Pain au Chocolat and Danish Pastries  
Available in large size
- 2 English Cakes  
Classic, Lemon, Pistachio, Chocolate or Gingerbread
- 3 Muffin Selection by our Pastry Chef
- 4 Kouign Amman, the Famous Pastry from French Brittany

## Cold Options

- 1 Selection of Alp Cheeses and Local Cold Cuts
- 2 Homemade Yoghurt, Natural or Seasonal Fruit Flavored
- 3 Sliced Fruit Platter or Fruit Salad
- 4 The Swiss Bircher Muesli served plain or with Red Berries
- 5 The Swiss Made Granola, Gluten Free, served to your liking

## Hot Options

- 1 Plain or Banana Pancakes, served with Maple Syrup
- 2 Crêpes or Waffles flavored to your liking
- 3 English Muffin served on a Toast with Turkey Bacon, Egg, Tomato and Coriander
- 4 2 Eggs Omelette or Scrambled as you wish
- 5 Eggs Benedict, served on a Toast with Turkey Bacon and Hollandaise Sauce
- 6 Eggs «à la Florentine», served with sauteed Spinach
- 7 Roasted Mini Turkey Sausage, sauteed Mushrooms, Baked Beans, Hash Browns or Roesti, baked Cherry Tomatoes

# Our Salads, Healthy, Classic or Astonishing

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## Our Chef's Suggestions

- 1 Our Chef's Caesar Salad, made with Guinea Fowl, Cereal Bread Croutons, Cos Salad, candied Cherry Tomatoes, Parmesan Cheese and dressing
- 2 The healthy Taboulé, made with Quinoa, Mango, Tomato, Orange and Mint
- 3 The amazing boneless Sardine Salad, roasted Peppers, Lettuce and Croutons
- 4 The Classic Greek Salad
- 5 Coral Yellow Lentils, Ganny Smith Apple, Spring Onions and Ginger
- 6 The Executive Garden Salad, bed of Crème Fraîche, steamed and raw Vegetables, Green Oil
- 7 Périgourdine Salad (from South West France), with Rocket Salad, Foie Gras, Duck Confit, Smoked Duck Magret, Balsamic Vinaigrette
- 8 Swiss Potato Salad, made with Grenaille Potatoes, Crème Fraîche, Spring Onions and Chives
- 9 Lobster off the Shell, Watermelon, Grapes, Cherry Tomatoes and Lettuce Salad
- 10 Niçoise Salad with grilled Tuna, Taggiasche Olives, Potatoes and candied Tomatoes, poached Egg and Lettuce
- 11 Grisons Style Salad with crispy Cured Beef and poached Egg on a bed of Mixed Salad Leaves
- 12 Mixed roasted Tomatoes, Thyme Flower and Chorizo Crisps



# Hors d'œuvres

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## Fish Options

- 1 Smoked Fish Assortment  
Salmon, Tuna, Swordfish, Halibut and Beluga
- 2 Sea Food Platter  
Shrimps, Scallops, Lobster, Octopus, Salmon
- 3 Halibut Tartar served with Lime and Granny Smith Apple
- 4 Tapenade made with Roasted Peppers, boneless Sardines and Cereal Bread Croutons
- 5 Smoked Salmon Aumônière with Shrimps and Crab on Mixed Salad Leaves

## Meat Options

- 1 Local Cold Cuts Assortment
- 2 Foie Gras Ballotine and Apple Condiments
- 3 Guinea Fowl cooked with The Original Japanese Gomasio, served cold
- 4 Low temperature cooked Veal, served like a Tartar with «à l'ancienne» Mustard and Parmesan Cheese

## Vegetarian Options

- 1 Assorted Italian Antipasti
- 2 Mixed Color Tomatoes and A.O.P. Mozzarella di Buffala, Pesto Dressing
- 3 White Pizza with Black Truffle and Rocket Salad



# Main Course Meat

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## The Angus Beef

- 1 Beef Stroganoff served with Pilaf Rice and steamed Mini Vegetables
- 2 The Black Angus Burger, Executive recipe, made with White and Black Truffle, crispy Smoked Duck and Virgin Sauce
- 3 Grilled Beef Fillet, Béarnaise Sauce and sauteed Potatoes

## The Farmer's Poultry

- 1 Grilled Marinated Chicken Breast, served with Mushroom Sauce
- 2 Slowly cooked Duck Leg, mashed Sweet Potatoes and Vegetables
- 3 Guinea Fowl Ballotine with Cured Meat from Grisons and Gruyère Cheese, served with homemade Pasta
- 4 Chicken Ballotine with assorted Mushrooms, pan fried Vegetables

## The Irish Lamb

- 1 Grilled Lamb Chops with Rosemary and Thyme, sauteed Potatoes and pan fried Vegetables, Rosemary Sauce
- 2 Seven hours cooked Lamb Shank in its Juice, served with Vegetables and its cooking Juice
- 3 Tender Lamb Fillet cooked on a very low temperature, fresh Herbs and Vegetables «à la Barigoule»

## Veal The Way You Like It

- 1 Veal Zurich Style, Swiss Roesti
- 2 Breaded Veal Picatta Cutlet with Parmesan, served with Baby Vegetables
- 3 Osso Bucco with Vegetables, candied Tomatoes, Orange Zest and Basil



# Cooking from the Sea and the Lake Geneva

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## The Fish

- 1 Omble Chevalier (White River Fish), served hot and cold with a Tartar Sauce and Pilaf Rice
- 2 Salmon «à la Grenobloise», cooked with Onions, Capers and Lime, served on braised Mini Fennels
- 3 Fera Fish from the Lake Geneva, Beurre Blanc Sauce, Basmati Rice
- 4 Perch Fillet from the Lake Geneva, Meunière Style with steamed Potatoes and chopped Parsley
- 5 Roasted Monkfish Medallion with Ginger and Garlic, pan fried Potatoes and Pilaf Rice

## The Sea Food

- 1 Lobster Tail, Lemongrass broth, Baby Vegetables
- 2 Sauteed Tiger Prawns served on a cold crushed Avocado Tartar, roasted Tomatoes
- 3 Scallops topped with a Hazelnut Crust, crispy Smoked Duck Magret and sauteed Fennel

# Pastas, Risottos and Soups

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## Pastas

- 1 Homemade Tagliatelle with Saffron and «à l'ancienne» Mustard
- 2 Homemade Spaghetti alle Vongole (according to seasonal availability)
- 3 Fregola Pasta with Chanterelles Mushrooms and Red Onions
- 4 Orecchiette with Chorizo and Spring Onions

## Risottos

- 1 Prepared with Cardoon, the typical Vegetable from the Alps, with Gruyère Cheese
- 2 Guinea Fowl Risotto, gravy
- 3 Tiger Prawns, Peas and Saffron

## Soups

- 1 Mushroom
- 2 Minestrone
- 3 Carrot and Coriander
- 4 Tomato and Basil
- 5 Zucchini Cream
- 6 Cauliflower and White Truffle Oil
- 7 Chicken Tom Kha
- 8 Potato with Smoked Duck Magret
- 9 Chicken and Vegetable Cream
- 10 Roasted Vegetables



# Delicacies from around the World



## India

- 1 Chicken, Lamb or Shrimp Biryani
- 2 Chicken Tandoori
- 3 Chicken or Shrimp Madras medium hot Curry with diced Tomato and Coriander

## Asia

- 1 Thai Green Chicken Curry  
*Ginger, Lemon Grass and Coconut Milk*
- 2 Satay Creamy Peanut and Cashew Sauce
- 3 Ramen with Pak Choi, Tofu, Enoki Mushrooms and roasted Sesame Oil
- 4 Ramen with Guinea Fowl, fried Shitake, Spring Onions and Duck Breast Powder
- 5 Ramen with pan fried Monkfish, Tom Kha Broth
- 6 Fried Rice with Shrimps, Mushrooms, Zucchini and Ginger
- 7 Fried Rice with Smoked Duck Breast, Onions, Peas and Carrots
- 8 Fried Rice with Eggs, Red Onion, Zucchini and Sesame

## Lebanese

- 1 Arabic cold Mezze  
*Tabouleh, Hummus, Moutabal, stuffed Vine Leaves, Fattoush salad, Labneh*
- 2 Arabic hot Mezze  
*Falafel, Cheese Cigar, Fatayer, Samboussek, Kebbeh*
- 3 Manakiche
- 4 Lamb Tajine
- 5 Arabic Mixed Grill
- 6 Arabic Lamb Chops
- 7 Tahini Fish
- 8 Chich Taouk, our Chef's Recipe
- 9 Chicken with Lemon and Coriander
- 10 Okra Bamia
- 11 Um Ali
- 12 Muhalabieh

*Our team is at your disposal for any special request you may have.*

# Desserts and Afternoon Tea

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## Desserts, from Classic to Successful

- 1 Exotic Fruit Tartlet (*photo p.26*)
- 2 Strawberry and Lemon Finger with Olive Oil
- 3 Lime and Lemon Tartlet, Swiss Meringue
- 4 Pineapple and Passion Fruit Mascarpone, Chocolate and Coconut Crumble
- 5 The New York baked Cheesecake
- 6 Three Chocolate Dessert, Summer Style
- 7 The Executive Tiramisu
- 8 Cream of the Caribbean and Passion Fruit
- 9 70% Black Chocolate Moelleux with Crushed Banana Dressing
- 10 Sliced Exotic Fruit Platter

## The Afternoon Tea

- 1 Individual Lemon Cake
- 2 Blueberry Muffin
- 3 Almond Financier Cake
- 4 Madeleine
- 5 Pistachio and Raspberry Tartlet
- 6 Honey Cake
- 7 Dark Chocolate Cake like a Brownie
- 8 Swirl Kouign Amman, Pastry from French Brittany





# Gluten Free Menu

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## Starters and Salads

- 1 King Crab, Avocado, roasted Heritage Tomatoes and Lime
- 2 The Executive Garden Salad, bed of Crème Fraîche, steamed and raw Vegetables, Green Oil
- 3 Cold Cuts Assortment
- 4 Caprese Salad with A.O.P. Mozzarella Di Buffala
- 5 The healthy Taboulé made with Quinoa, Mango, Tomato, Orange and Mint
- 6 Foie Gras Ballotine and Apple Condiments
- 7 Périgourdine Salad (from South West France), with Rocket Salad, Foie Gras, Duck Confit, Smoked Duck Magret, Balsamic Vinaigrette

## Main Courses

- 1 Roasted Spatchcock served with the cooking Juice, Sesame Oil flavoured crispy Rice
- 2 Grilled Beef Fillet, sauteed Potatoes and Vegetables
- 3 Monkfish Medallion and Crayfish from the Lake Geneva cooked as a Cassolette, Pilaf Rice
- 4 Steamed Cod Fish, Beurre Blanc Sauce, Chanterelles and Potatoes
- 5 Mushroom Risotto cooked with Morels, Shallots and Chives
- 6 Swiss Style Risotto with Gruyère Cheese and Cured Beef from Grisons (Switzerland)

## Desserts

- 1 Pineapple and Passion Fruit Mascarpone Cream, Chocolate and Coconut Crumble
- 2 Banoffee Pie, Banana Compote, Creamy Chocolate and Caramelized Hazelnut Sprinkles



# Children's Menu

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## Starters

- 1 Quinoa and Vegetable Pie
- 2 Egg Mimosa disguised as a Chick
- 3 The Caprese in a Caterpillar Shape
- 4 Vegetable Balls as a Game

## Main Courses and Snacks

- 1 Angus Beef Burger
- 2 Breaded Chicken Burger
- 3 Breaded Crab Burger
- 4 Chicken Nuggets
- 5 Cod Fish Fingers
- 6 Mozzarella Sticks
- 7 Pizza like Quesadillas
- 8 Beef Hamburger with Sweet Potato Chips
- 9 Spaghetti Bolognese
- 10 Fish and Chips for Kids

## Desserts

- 1 Crème Brûlée, Carambar flavored
- 2 Three chocolate Mousse as an Ice Cream
- 3 Fruit and Marshmallows Skewers
- 4 Fresh Fruit Salad



Exotic Fruit Tartlet (p.24)

# Tailor Made Special Services

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## To make your life easier

- 1 Wet ice
- 2 Dry ice
- 3 Styrofoam box
- 4 Whole lemon/orange
- 5 Sliced lemon/orange

## Toiletries

- 1 Hot towels
- 2 Kleenex
- 3 Gloves
- 4 Tooth brush
- 5 Napkins
- 6 Refreshing wipes
- 7 Toilet rolls
- 8 Bags

## Groceries

- 1 Jam Bonne Maman
- 2 Honey
- 3 Sugar sachet
- 4 Coffee cream
- 5 Nuts
- 6 Potato crisps

## Equipment

- 1 Drinking cups
- 2 Coffee spoon
- 3 Thermos
- 4 Kitchen towel
- 5 Serving dishes
- 6 Bread basket
- 7 Ziploc bags

Do not hesitate to inform us about your needs, and our team will be pleased to fulfill your expectations. Please note that you can cancel your order until 24h before the delivery time without any fees. Any delivery cancelled less than 8 hours before delivery time will be entirely charged.

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going the extra mile for you.

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