



AEROCHEFS

MENUCARD

WHERE PRESTIGE TAKES FLIGHT

ABOUT US

Since 2004, Aerochefs has been the leading expert in premium inflight catering for both corporate and private aviation. Operating from our kitchens at Schiphol and Rotterdam airports, we deliver fresh, high-quality meals around the clock.

By combining local ingredients with global flavors and keen eye for detail, we ensure every dish meets the highest standards of taste and safety. With Aerochefs, your inflight culinary experience starts at the top.

THREE EASY WAYS FOR YOU TO PLACE AN ORDER

Call: +31 (0) 20 345 86 91

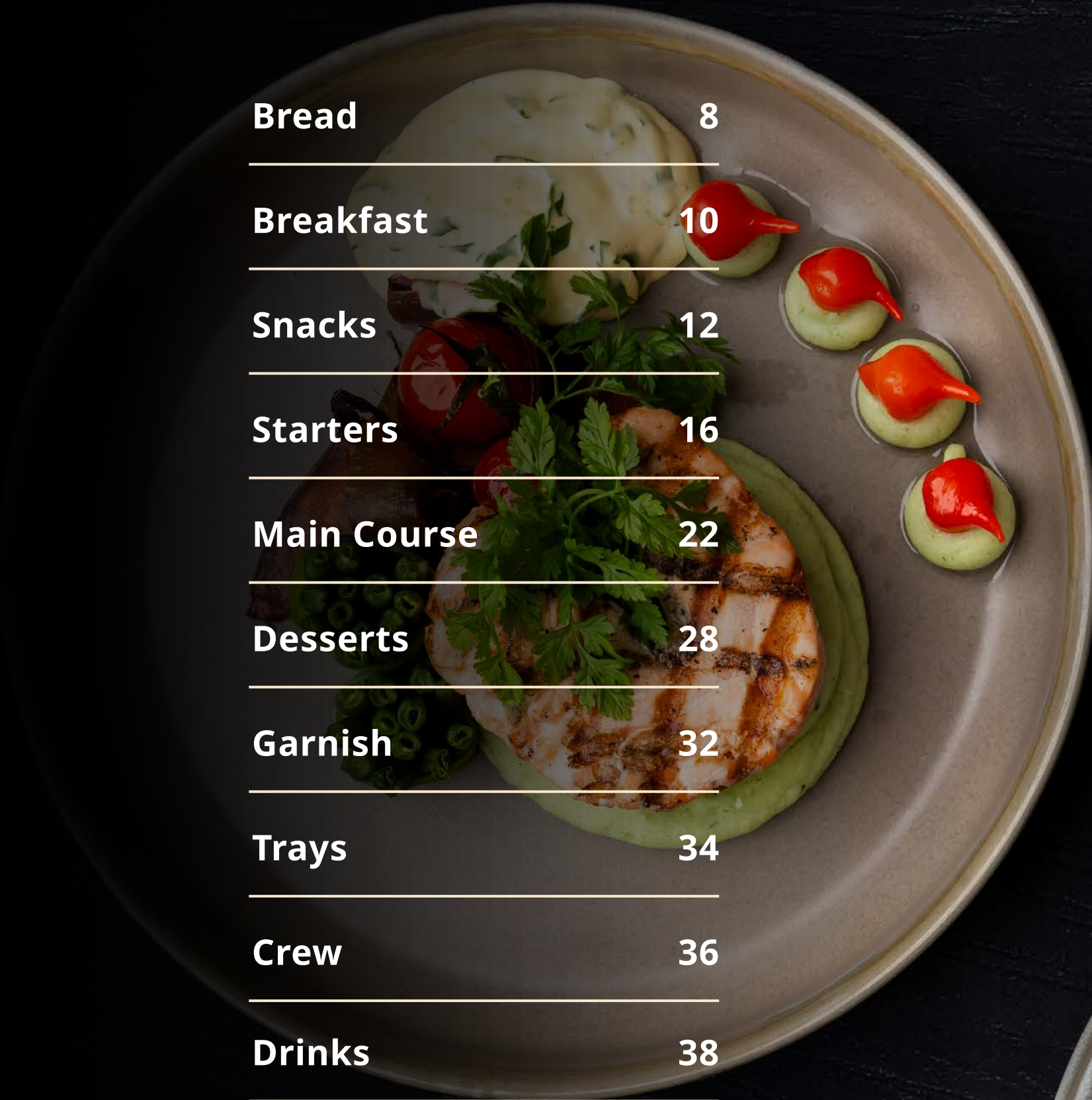
Email: order@aerochefs.com

Webshop: WWW.aerochefs.com

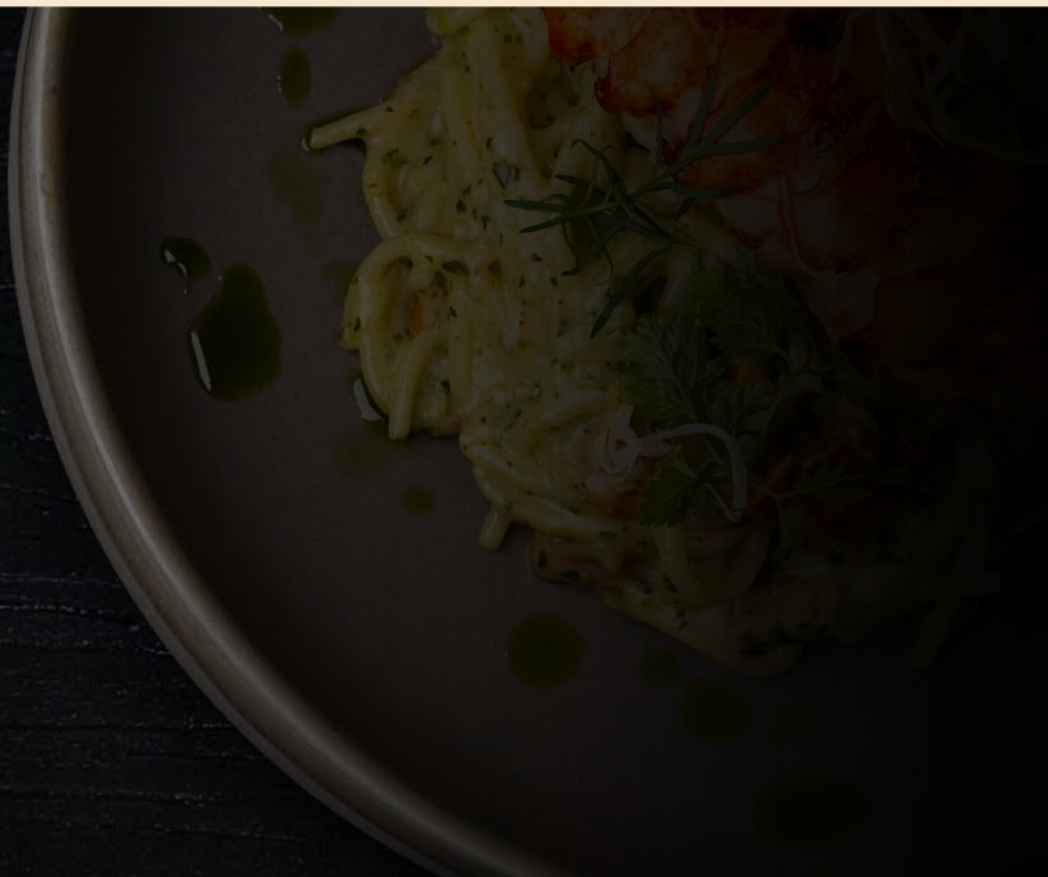
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WHERE PRESTIGE TAKES FLIGHT





DELIVERY

EHAM (Amsterdam)

EHRD (Rotterdam)

EHLE (Lelystad)

EHTW (Twente)

EHEH (Eindhoven)

EBAW (Antwerp)

EBBR (Brussels)



BREAD

All our dishes can be prepared gluten-free, lactose-free, and vegetarian/vegan upon request.



8

Croissants

Served with Jam & Butter

Pastries

Scones

Served with Jam & Clotted Cream

Muffins

Regular or mini size

Sandwiches

Triangle, Finger, Buns (Haagse)

Baguette

Brown / White

Bagel

Natural, Multigrain, Sesame, Poppy Seed

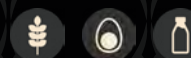
Club sandwich

Classic, Salmon, (with)-out Bacon

Wraps

Halves, Mini's

9



BREAKFAST

All our dishes can be prepared gluten-free, lactose-free, and vegetarian/vegan upon request.



10

Boiled Egg

Fried Egg

Regular or Egg White

Scrambled Egg

Regular or Egg White

Omelet

Plain, Regular, Egg White, Filled with...

Eggs Benedict

English muffin, Poached Egg, Spinach, Salmon served with hollandaise sauce

Fruit

Sliced or Salad

Mixed Berries

Yoghurt with

Muesli, Cornflakes or Granola

Fruit Yoghurt

11



SNACKS



12

Hot Snacks

Shrimp

Skewer or Fried

Chicken Satay

Served with Condiments

Mini Pizza

With toppings of your choice

Springrolls

Chicken, Shrimp or Vega, and with Condiments

Quiches

Regular or Mini size

13





Cold Snacks

Assortment Canape's

Charcuterie board

Can be ordered Vega(n)

Cheese Board

Served with Crackers

Crudit 

Served with either Dipping of Choice

Fish

Sushi

Please specify how many people, and how many pieces you'd like. Also please tell us if you want a specific type of sushi.



Sashimi

*Please specify how many people, and how many pieces you'd like.
Also please tell us if you want a specific type of sushi*

Pokebowl

Chicken, Salmon, Vega

Caviar

*According to availability Servruga, Oscietre, Beluga.
30g, 50g, 125g, 250g. All served with full Caviar Garnisch,
blini's and pearl spoon. On request*



STARTERS

All Starters will be served with bread & butter. Also possible to order as Main Course.

16

Beef Tartare

Minced Beef, Red Onion, Mustard, Capers

Vitello Tonnato

Sliced Veal served with Tuna Mayo

Foie Gras

Duck served with Fig Chutney

Salmon Platter

Salmon, Onion, Lemon served with cream cheese

Beef Carpaccio

Sliced Beef, Arugula, Parmesan, Crouton served with Truffle Mayo

Celeriac Carpaccio

Celeriac, Crispy Parmesan, Arugula, Crouton served with Herb Mayo

Beetroot Carpaccio

Beetroot, Goat Cheese, Caramalized Walnuts, Granny Smith, Onion served with Balsamic

17





Couscous Falafel

Falafel, Couscous, Grilled Vegetables served with Beetroot Hummus



Sticky Halloumi Pasta

Halloumi, Chicken Peas, Penne served with a Spicy Sauce



Salads

Chicken Ceasar Salad

Grilled Chicken, Romaine, Cherry, Parmesan Cheese, Bacon, Quill Egg served with Caesar dressing



Tuna Niçoise Salad

Grilled Tuna, mixed Leaves, French Beans, Cucumber, Cherry Tomato, Quail Egg served with Citrus Vinaigrette



Lobster Salad

Steamed Lobster, mixed Leaves, Grilled Courgette, Grapefruit Segments served with Citrus Vinaigrette



Thai Beef Salad

Beef, mixed Leaves, Grilled Vegetables, Cucumber served with Soy Vinaigrette



Salmon Salad

Grilled Salmon, Egg Romaine, Cucumber, Cherry Tomato, Onion served with Dill Yoghurt



Greek Salad

Feta, Cucumber, Cherry Tomatoes, Bell Pepper, Onion served with Basil Vinaigrette



Beetroot Salad

Grilled Beetroot, mixed Leaves, Goat Cheese, Caramelized Walnuts, Granny Smith, Onion served with Balsamic



Caprese Salad

Buffalo Mozzarella, Tomatoes, Basil, Roasted Pinenuts served with Olive Oil.



Burrata Salad

Burrata, Arugala, Grilled Peaches, Pickled Radish, Cherry Tomato, Roasted Pinenuts served with Balsamic





Soups

Lobster Bisque



Lentil Soup



Chicken Soup



Tomato Bisque



Forest Mushroom Soup



20



21

MAIN COURSE

Each main course will be served with 2 sides and 1 sauce of chefs choice, if you'd like specific items, please put it in the notes.



22

Fish

Dover Sole

Pan Seared / Grilled / Steamed

Salmon

Pan Seared / Grilled / Steamed

Tuna

Pan Seared / Grilled

Sea bass

Pan Seared / Grilled

Lobster

Steamed

Shrimp

Steamed / Grilled

23





Meat

Fillet of Beef

Pan Seared / Grilled

Rib-Eye

Pan Seared / Grilled

Beef Bourguignon



Pork Tenderloin

Pan Seared / Grilled

Poultry

Chicken Breast

Pan Seared / Grilled

Chicken Curry



Whole Chicken

Roasted

Chicken Satay

Pan Seared / Grilled



24



Vegetarian

Vegetarian Lasagne



Mushroom Risotto



Pumpkin Curry



Vegetable Skewers

Pan Seared / Grilled

Potato Crust with Feta & Tomato

Roasted



25



Pasta

Pasta with Bacon in a Creamy Sauce



Pasta Bolognese



Lasagne Bolognese



Ravioli

Mushroom Truffle / Ricotta Spinach



Kids

Pizza

Let us know which Pizza you would like



Hamburger

Plain, Classic, Cheese



Pasta

Let us know which Pasta you would like



Sides

Potatoes

Can be ordered as the following sides

- Baked Potato
- Ovenbaked Potato
- Mashed Potato
- Mashed Fennel Puree



Rice

Can be ordered as the following sides

- Basmati Rice
- Jasmine Rice
- Brown Rice
- Wild Rice
- Pilaf Rice



Pasta

Can be ordered as the following sides

- Penne
- Linguini
- Pappardelle
- Rigatoni
- Spaghetti



DESSERTS



28

Bonbons

Non Alcoholic Milk, Pure, White Chocolate

Assorted Cookies

Petit Fours

Macarons

Brownie

Lemon Meringue

Tiramisu

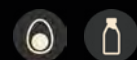
Panna Cotta

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Chocolate Mousse



Cheesecake



Apple Pie



Chocolate Cake



Carrot Cake



30

 **AEROCHEFS**
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GARNISH



32



Bag of Lettuce

Whole Avocado

Garnish Pack

Sliced Lemon

Whole Lemon

Tomato Roses

33

TRAYS

All trays can be ordered as boxes



34

VIP Breakfast Tray

This tray contains a Croissant, Danish Pastry, Bread Rolls, Sliced Meats and Cheeses, Fresh Sliced Fruit, Fresh Orange Juice, Butter and Jam

Continental Tray

This tray contains a Croissant, Danish Pastry, Muffin, Yoghurt with Granola, Fresh Sliced Fruit, Fresh Orange Juice, Butter and Jam

VIP Lunch / Dinner Tray

This tray contains Bread Rolls with Butter, Sliced Meats, French Cheeses, Mixed Salad, Fresh Sliced Fruit, Chef's Choice Dessert, Chocolates, Fresh Orange Juice

Hot VIP Tray

This tray contains Chef's Choice Hot Meal, Dessert and Salad, Fresh Sliced Fruit, Bread Rolls and Butter

35



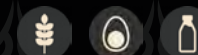
CREW



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Crew Box Breakfast 1

Croissant with Butter and Jam, Muffin, Orange Juice, Yoghurt, Fresh Fruit



Crew Box Breakfast 2

Three filled Bread rolls with Dutch Cheeses, Fresh Milk, Yoghurt, Fresh Fruit, Muesli Bar



Crew Box Breakfast 3

Three filled Bread rolls with Cold Cuts, Fruit Salad, Fruit Juice, natural Yoghurt, Cruesli and a Healthy Muesli Bar



Cold Lunch / Dinner Box

This box contains a Chef's Choice Cold Dish, Crackers with Spread and Butter, Nuts, Granola Bar, a piece of Fruit, Yoghurt with Granola



Hot Lunch / Dinner Box

This box contains a Chef's Choice Hot Meal, Crackers with Spread and butter, Nuts, Granola Bar, Yoghurt with Granola



Crew Cold Meal

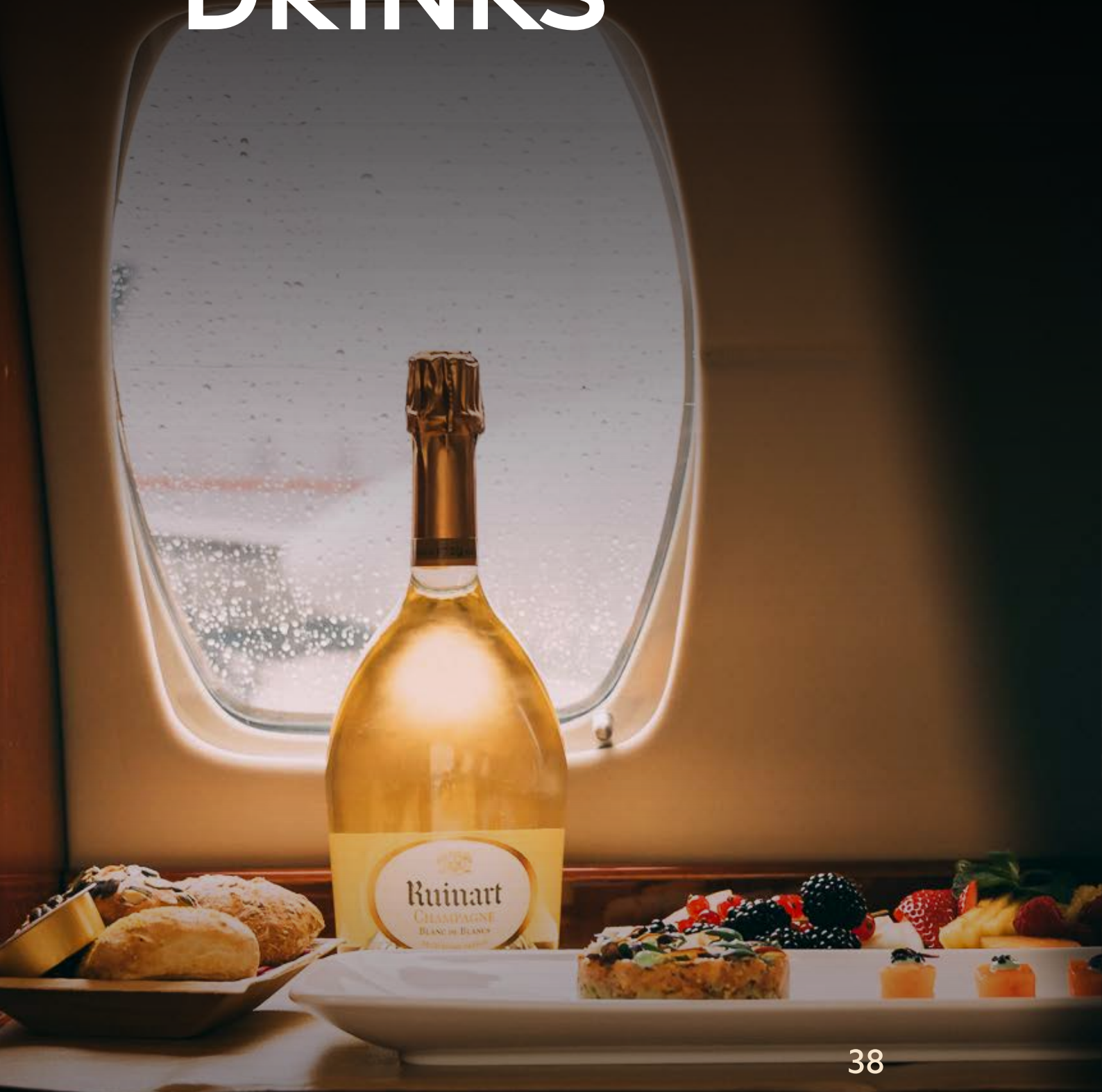


Crew Hot Meal



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DRINKS



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Drinks

Water

All can be ordered as 25cl, 50cl, 1l

- Evian
 - Spa
 - Perrier
 - San Pellegrino
-

Juices

All can be ordered as 25cl, 50cl, 1l

- Orange Juice
 - Apple Juice
 - Detox Juice
 - Mango Juice
 - Tomato Juice
 - Pineapple Juice
-

Smoothies

All can be ordered as 25cl, 50cl, 1l

- Strawberry, Banana, Apple
 - Orange, Mango, Maracuja
 - Carrot, Mango, Ginger, Apple, Banana
 - Cucumber, Spinach, Avocado, Pineapple, Banana
-

39





Milk

All can be ordered as 25cl, 50cl, 1l

- Skimmed / Low Fat
- Semi-Skimmed
- Whole
- Almond
- Oat
- Soya
- Lactose-Free



Softdrinks

All can be ordered as Cans or Bottles

- Coca Cola
- Fanta
- Sprite
- Cassis
- Tonic
- Red Bull

Beer

- Heineken
- Hertog Jan
- Peroni
- Birra Moretti



Wine

- Chardonnay
- Sauvignon Blanc
- Rosé
- Pinot Noir
- Merlot
- Tempranillo
- Malbec
- Cabernet Sauvignon

Champagne

- Ruinart Blanc de Blancs
- Moët & Chandon
- Dom Perignon
- Krug
- Veuve Clicquot

Spirits

- Bacardi
- Vodka
- Johnnie Walker
- Jack Daniels
- Gin
- Cognac



Allergen information:

See chart below.

Gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans	Milk
Nuts	Celery	Mustard	Sesame-dioxide	Sulfur-dioxide	Lupin	Molluscs

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