



PRIVATE AVIATION

CATERING

Serving you 24/7, 365 day a year

Contact Us

Phone: +49 89 9782 2000

Mail: munich@private-aviation-catering.com

Hilton
MUNICH AIRPORT



A WARM WELCOME

We appreciate your interest in our services, which are available 365 days a year, including on-time delivery to your aircraft.

How to contact us:

You are welcome to contact us at any time via the email address below. In the case of a last-minute order, you can also contact us by telephone!

Terminalstrasse Mitte 20
85356 Munich | Germany
E: munich@private-aviation-catering.com
T: +49 89 9782 2000
W: www.private-aviation-catering.com

You are welcome to make your selection from the menu and send it to us. We will provide you with a first cost estimate afterwards.

You can settle your catering invoice together with all other services with your handling partner. With this, there is just one final invoice for your accounts department and you can take advantage of a swift payment run.

VIP TRAYS

READY TO SERVE PLATTERS

BREAKFAST

SANDWICHES

WRAPS

FINGER FOOD

APPETIZERS & COLD STARTERS

SOUPS

SALADS

HEALTHY CHOICES

TASTE OF BAVARIA

SIGNATURE MAINS

PASTA

VEGETARIAN COURSES

VEGAN COURSES

KIDS MENU

DESSERTS & CAKES

ICE CREAM

SUSHI

CAVIAR

ARABIC CUISINE

INDIAN CUISINE

BEVERAGES

SERVICES

TERMS & CONDITIONS

VIP TRAYS

BREAKFAST – COLD

*Designed for short flights and ready to serve.
All trays come complete with napkins and cutlery.*



Menu A (Continental)

Assorted International Cheeses · Cold Cuts
Selection of Sliced Fruits · Hard-Boiled Egg
Honey · Jam · Nutella · 2 Portions of Butter
Mini Plain Croissant · Danish Pastry
2 Bread Rolls

Menu B

Selection of Smoked Salmon · Sour Cream
Hash Browns · Tomato Tartare · Mozzarella
Basil · Fruit Yogurt · Berry Granola
2 Portions of Butter · Ciabatta



The packaging was made from renewable raw materials and is compostable and biodegradable.



VEGETARIAN



VEGAN



GLUTEN FREE

VIP TRAYS

LUNCH – COLD

*Designed for short flights and ready to serve.
All trays come complete with napkins and cutlery.*



Menu A

Beef Carpaccio · Truffle Vinaigrette · Arugula Salad · Pine Nuts · Parmesan · Couscous Salad · New York Cheesecake · 2 Portions of Butter · 2 Bread Rolls

Menu B

Beluga Lentil Salad · Wild Herb Leaves Falafel · Hummus · Chia Pudding · 2 Portions of Margarine · 2 Bread Rolls (Gluten-Free)



The packaging was made from renewable raw materials and is compostable and biodegradable.



VEGETARIAN



VEGAN



GLUTEN FREE

VIP TRAYS

DINNER – COLD

*Designed for short flights and ready to serve.
All trays come complete with napkins and cutlery.*



A



B

Menu A

Bavarian Sausage Salad (Wurstsalat) ·
Dressed White Radish · Pork Crackling
Spread · Obatzda · Apple Strudel · Vanilla
Sauce · 2 Butter Rosettes · Sliced Bread
Pretzel

Menu B

Mango Cucumber Salad · Pomegranate
Mint · Mediterranean Vegetables · Crème
Brûlée Tart · 2 Portions of Butter · 2 Bread
Rolls · Bagel Vital



The packaging was made from renewable raw materials and is compostable and biodegradable.



VEGETARIAN



VEGAN



GLUTEN FREE

READY TO SERVE PLATTERS

Assorted Crudités

Raw Vegetable Sticks · Tomatoes
Hummus · Cream Cheese

Antipasti Platter

*Seasonal Marinated Vegetables
Olives · Parmesan · Bresaola*
*Also possible as a vegetarian option
on request* 



International Cheeses

Assortment of International Gourmet
Cheeses · Fruit Mustard · Nuts · Crackers
Dried Fruits · Grapes

Please indicate if you prefer large or bite-sized pieces.

Triple Salmon Selection

Smoked Salmon · Nori Salmon · Wild Blueberry
Salmon · Capers · Lemon Wedges · Cream
Cheese · Horseradish Cream

Assorted Cold Cuts

Selection of International Cold Cuts
Assorted Hams · Pickles · Radishes

Sliced Seasonal Fruits

Selection of Sliced Fruits · Mixed Berries



VEGETARIAN



VEGAN



GLUTEN FREE

BREAKFAST COLD

Berry Porridge 

Bircher Muesli 

Swiss Oats · Grated Apple · Honey
Berries

Chia Pudding 

Chia Seeds · Milk · Raspberry Glaze

Also possible as a vegan option on request 

Fruit Salad

Fruit Basket

Sliced Seasonal Fruit

Plain Yogurt Low Fat

Greek Yogurt Full Fat

Assorted Fruit Yogurts

Also Lactose-Free Yogurts



VEGETARIAN



VEGAN



GLUTEN FREE

BREAKFAST COLD

Ocean Bowl

Banana · Coconut Flakes · Dates · Apple
Blue Spirulina

Dragon Bowl

Pitaya · Mango · Banana · Dates · Raspberry
Cashew Nuts

Jams & Spreads

Nutella · Honey · Jams · Cream Cheese
Butter · Margarine

Berry Granola

"Mountain Hub Alps Granola"

Selection of Cold Cuts and Ham

Selection of International Cheeses

Triple Salmon Selection



VEGETARIAN



VEGAN



GLUTEN FREE

BREAKFAST HOT

Omelette

*We offer a delicious array of omelettes made of 3 eggs.
If you have different fillings in mind, we will be delighted
to prepare the fillings of your choice.*

Plain Omelette

Add Cheese

Add Smoked Salmon Strips

Add Mushrooms & Tomatoes

Egg-White Omelette

Scrambled Eggs (3 Eggs)

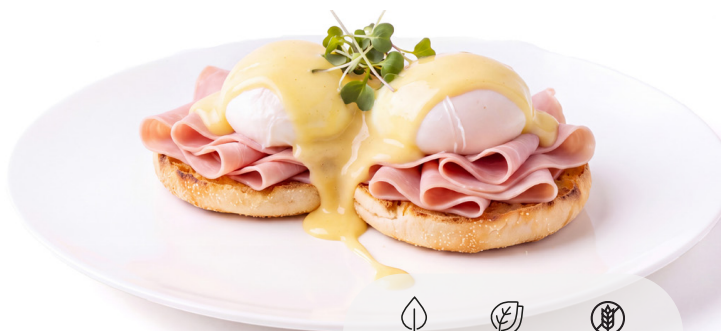
Boiled Egg

Shakshuka

2 Poached Eggs · Spiced Tomato Ragout

Eggs Benedict

2 Poached Eggs · English Muffin · Ham
Sauce Hollandaise



VEGETARIAN



VEGAN



GLUTEN FREE

BREAKFAST HOT

Assorted Mini Quiches (5 Pieces)

Pancakes · Maple Syrup (5 Pieces)

Crispy Bacon (5 Pieces)

Grilled Tomatoes (2 Half Pieces)

Hash Browns (3 Pieces)

Sautéed Mushrooms

Chicken Sausages (3 Pieces)

Beef Sausages (3 Pieces)

Munich-Style White Sausages (2 Pieces)

Bavarian Sweet Mustard

Do you need any coffee, espresso, hot water or tea for your flight? Just let us know if you would prefer it served in our thermos flasks or filled up on board of the aircraft.



VEGETARIAN



VEGAN



GLUTEN FREE

BAKERY

Selection of Bread and Bread Rolls for 1 Person

Selection of Sliced Bread for 1 Person

Selection of Bread Rolls for 1 Person

Slices of Sourdough Bread

Slices of Whole-Grain Bread

Individual Bread Roll

Pretzel Roll

Bagel Vital

Ciabatta · Whole or Sliced

Olive Ciabatta · Whole or Sliced

Baguette · Whole or Sliced

Whole-Grain Baguette · Whole or Sliced

Bavarian Pretzel · Plain or with Butter

Danish Pastries · Chocolate · Fruity · Vegan

Croissants Plain · Mini · Big · Big Vegan

Chocolate Croissants | Big

Pain Au Chocolat | Mini



If you are looking for gluten-free products, please contact us.



VEGETARIAN



VEGAN



GLUTEN FREE

BREAKFAST BEVERAGES

Freshly Squeezed

Juices

0.5 Liter

Orange

Grapefruit

Apple

Carrot

Lemon

Juices

0.5 Liter

Orange

Grapefruit

Apple

Lemon

Tomato

Pineapple

Mango

Peach

Cranberry

Multivitamin

Grape

Rhubarb

Cherry

Maracuja

Currant

Banana

Smoothie

0.5 Liter

Berries

Vital

Daily Fuel

Milk

0.5 Liter

Full Fat Milk (3.5 % Fat)

Semi-Skimmed Milk

(1.5 % Fat)

Oat Milk

Almond Milk

Soy Milk

Lactose-Free Milk

Coffee Cream

(Single Portion)



VEGETARIAN



VEGAN



GLUTEN FREE

SANDWICHES

Baguette (15 cm) / Finger or Triangle Sandwich / Open or Closed Bread Rolls

These are just a few recommendations.

To please all tastes, we will be delighted to prepare and serve different types and styles of sandwiches or wraps (see page 15) to your liking.

Antipasti · Hummus ☐

Cheese · Fruit Mustard ☐

Mozzarella · Tomato · Basil ☐

Bresaola · Parmesan

Parma Ham

“Leberkäse” (Bavarian Cold Cut) · Cornichons

Chicken Breast

Smoked Salmon · Dill Cream

Club Sandwich (2 Layers)

Chicken · Egg · Bacon · Cucumber · Tomato

Romaine Lettuce · Mayonnaise



VEGETARIAN



VEGAN



GLUTEN FREE

WRAPS

Antipasti

Hummus · Arugula

Falafel

Avocado · Cucumber · Spinach · Tahini Sauce

Caprese

Mozzarella · Tomato · Arugula · Basil
Crema di Balsamico

Pastrami

Horseradish Cream
Tomato · Mixed Leaves
Mature Cheddar

Chicken Caesar

Parmesan · Cucumber
Tomato · Baby Gem Lettuce
Caesar Dressing

Smoked Salmon

Avocado · Egg · Baby Spinach · Cream Cheese

Tuna

Carrot · Spring Onion · Cucumber · Sesame
Seeds · Sriracha Mayonnaise



VEGETARIAN



VEGAN



GLUTEN FREE

FINGER FOOD COLD

Cold Canapés (Per Piece)

on a selection of bread, pumpernickel or mini tartelette

Antipasti · Hummus ☿

Dried Tomato · Mozzarella · Basil ☿

Goat Cheese Mousse ☿

"Tête De Moine" Cheese ☿

Bresaola

Parma Ham

Smoked Duck Breast

Smoked Ikarimi Salmon



*These are just a few recommendations.
To please all tastes, we will be delighted
to prepare and serve different types and
styles of canapés to your liking.*

Cold Classic Skewers (Per Piece) ☿

Antipasti · Roasted Vegetables

Tomato · Mozzarella · Basil

Cheese · Grapes

Fruit (10 cm or 20 cm)

Assorted Quiches (5 Pieces)

Honeydew Melon · Parma Ham



VEGETARIAN



VEGAN



GLUTEN FREE

FINGER FOOD HOT

Pinsa Margherita

Tomato | Mozzarella | Basil

Pinsa Parma

Parma Ham · Arugula · Parmesan

Pinsa Al Salmone

Smoked Salmon · Cherry

Tomatoes · Avocado

Assorted Mini Quiches

(5 Pieces)

Edamame Falafel

(5 Pieces)

Chicken Satay Skewer

Prawn Skewer

Buffalo Chicken Hot Wings (5 Pieces)

Crispy Chicken Tenders (5 Pieces)

Beef Meatballs · Tomato Sauce (5 Pieces)

Dips & Sauces for Finger Food

Hummus

Ketchup

Guacamole

Mayonnaise

Sour Cream

Sweet Mustard

Sweet & Sour

Hot Mustard

Sweet Chili

BBQ



VEGETARIAN



VEGAN



GLUTEN FREE

APPETIZERS COLD STARTERS

Beluga Lentil Ragout

Sweet Red Pepper · Cucumber · Spinach
Parsley · Lemon Dressing

Caprese Di Bufala

Colorful Cherry Tomatoes · Buffalo Mozzarella
Basil Pesto · Olive Oil Vinaigrette

Beef Carpaccio

Arugula · Parmesan · Pine Nuts
Truffle Vinaigrette

Bluefin Tuna Tartare

Makrut Lime · Chili · Avocado · Sesame
Coral Tuile

Shrimp Cocktail

Cucumber · Lemon · Marie Rose Sauce



VEGETARIAN



VEGAN



GLUTEN FREE

SOUPS

Chilled Truffle Vichyssoise 🌾

Potato · Leek · Cream · Chicken Stock
Shaved Black Truffle

Tom Yum Gung 🌾

Spiced Broth · Tiger Prawns
Tomato · Mushrooms
Spring Onion · Cilantro

Tomato-Basil Soup 🌿

Herb-Infused Croutons

Carrot-Ginger Soup 🌿 🌾

Coconut Milk · Roasted Pumpkin Seeds

Wild Mushroom Velouté 🌿 🌾

Porcini · Morels · Truffle Oil

Clear Chicken Soup 🌾

Julienne Vegetables · Chives

Clear Beef Consommé 🌾

Julienne Vegetables · Chives

Choice of Additions 🌿

Pancake Strips
Semolina Dumplings
Egg Noodles



Would you like some bread with the soup?



VEGETARIAN



VEGAN



GLUTEN FREE

SALADS

Greek Farmer's Salad

Olives · Cow Milk Cheese Cubes · Bell Pepper
Cucumber · Red Onions · Colorful Cherry
Tomatoes

Mango Cucumber Salad

Pomegranate · Spring Onions · Lime · Chili
Mint · Honey

Thai Noodle Salad

Glass Noodles · Beef Tenderloin Strips · Cilantro
Spring Onions · Peanuts · Sweet Chili Dressing

Asian Seafood Salad

Seaweed Salad · King Prawns · Roasted Sesame
Pickled Ginger

Niçoise Salad

Kimchi-Sesame Crusted Tuna · Lettuce
Boiled Eggs · Olives · Red Onion Rings
Cherry Tomatoes · Zesty Lemon Dressing



VEGETARIAN



VEGAN



GLUTEN FREE

SALADS

Caesar Salad

Parmesan · Ham Chips · Crostini
Caesar Dressing

Arugula Salad

Parmesan · Pine Nuts
Olive Oil Vinaigrette

Wild Herb Salad

Cucumber · Cherry Tomatoes · Crostini
Olive Oil Vinaigrette

Add Chicken

Add 3 King Prawns

Add Beef Tenderloin Strips

Your Choice of Dressing

Balsamic · Caesar · Zesty Lemon · Sweet Chili
Olive Oil Vinaigrette



VEGETARIAN



VEGAN



GLUTEN FREE

HEALTHY CHOICES

Power Shots (60 ml)

Lemon Ginger Boost

Lemon · Ginger Juice

Matcha Glow

Matcha · Lemon Juice · Agave Syrup

Superfood Bowls

Buddha Bowl

Quinoa · Chickpeas · Boiled Eggs

Cucumber · Bell Pepper · Roasted Sesame

Tahini-Lemon Dressing

Poké Bowl

Sashimi Tuna · Sushi Rice · Avocado

Wakame · Mango · Sweet Bell Pepper

Soy-Sesame Dressing

Falafel Bowl

Falafel · Tomatoes · Edamame · Carrots

Spinach · Red Onions · Hummus Dressing



VEGETARIAN



VEGAN



GLUTEN FREE

HEALTHY CHOICES

Smoothies (0.5 Liter)

Daily Fuel

Oat Milk · Chia Seeds · Oats · Mixed Berries

Vital

Spinach · Celery · Apple · Cucumber

Berries

Mixed Berries · Whole Milk · Maple Syrup

Smoothie Bowls

Ocean Bowl

Banana · Coconut Flakes · Dates

Apple · Blue Spirulina

Dragon Bowl

Pitaya · Mango · Banana · Dates

Raspberry · Cashew Nuts



VEGETARIAN



VEGAN



GLUTEN FREE

TASTE OF BAVARIA

Obatzda 🌱

Typical Bavarian Cheese Dip · Radish · Parsley

Bavarian Potato Salad 🌱

Marinated Boiled Potatoes · Onions

Bavarian Speciality Platter

Assorted Hams · Leberkäse · Landjäger
Sausages · Alpine Cheese · Pork Crackling
Spread · Obatzda · Radish · Gherkins · 2 Butter
Rosettes · Sliced Bread · Pretzel
Served On A Wooden Board

Leberkäse (Bavarian Meatloaf)

Fried Egg · Potato Salad · Mustard

Munich-Style White Sausages (2 Pieces)

Bavarian Sweet Mustard

Traditional Bavarian Pork Roast

Beer Sauce · Bread Dumpling



VEGETARIAN



VEGAN



GLUTEN FREE

TASTE OF BAVARIA

Wiener Schnitzel

Steamed Seasonal Vegetables · Roasted Potatoes · Cranberries · Lemon Wedge

½ Grilled Pork Knuckle

White Cabbage · Potato Dumpling

¼ Roast of Duck

Red Cabbage · Potato Dumpling · Breadcrumb Butter · Cranberries

Slow-Braised Beef Goulash 🍷

Tender Bell Peppers · New Potatoes

Arctic Char Fillet

Lemon-Thyme Risotto · Green Asparagus
Noilly Prat Sauce

Käsespätzle (German Cheesy Egg Noodles) 🍷

Mountain Cheese · Roasted Onions

Apple Strudel 🍷

Vanilla Sauce · Berry Garnish
Served Hot

Kaiserschmarrn 🍷

Stewed Plums · Apple Compote
Served Hot



VEGETARIAN



VEGAN



GLUTEN FREE

SIGNATURE MAINS

Corn-Fed Chicken Breast

Mashed Potatoes · Glazed Baby Carrots
Wild Mushroom Sauce

Beef Stroganoff

Beef · Mushrooms · Cream Sauce · Tagliatelle

Filet Mignon

Potato Gratin · Grilled Corn on the Cob
Chimichurri Sauce

Grilled Lamb Chops 🌾

Saffron Risotto · Green Beans · Almondine
Black Garlic · Rosemary Butter

Chili Con Carne 🌾

Beef · Kidney Beans · Corn · Rice

*You can switch Side Dishes and Sauces (see page 28)
with your main course at any time; just let us know.*



VEGETARIAN



VEGAN



GLUTEN FREE

SIGNATURE MAINS

Pan-Seared Wild Salmon

Herb-Roasted Potatoes · Tenderstem Broccoli
Lemon-Caper Velouté

Crispy Skin Sea Bass Fillet

Citrus Rice Pilaf · Sautéed Spinach · Beurre Blanc

Seared Bluefin Tuna

Edamame · Grilled Baby Corn · Ponzu Glaze

Lobster Thermidor

Half Gratinated Lobster · Mustard & Brandy Cream
Truffle Mashed Potatoes

Crusted Vegetable Medallions

Vital Seed Crust · Pearl Couscous Salad
Sour Cream Emulsion

Thai Yellow Curry

Vegetables · Pink Ginger · Seaweed
Basmati Wild Rice

Add Chicken

Add 3 King Prawns

Add Beef Tenderloin Strips

*You can switch Side Dishes and Sauces (see page 28)
with your main course at any time; just let us know.*



VEGETARIAN



VEGAN



GLUTEN FREE

SIGNATURE SIDES & SAUCES

Potatoes

Roasted Potatoes
Bavarian Potato Gratin
Mashed Potatoes

Rice & Pasta

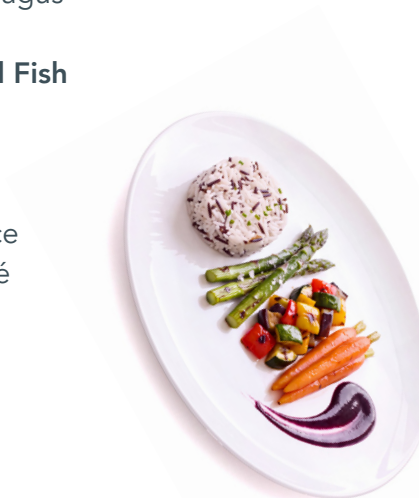
White Parboiled Rice
Basmati Wild Rice
Pasta

Vegetables

Steamed Seasonal Vegetables
Grilled Corn On The Cob
Grilled Vegetables
Wild Broccoli
Braised Baby Carrots
Charred Green Asparagus

Sauces for Meat and Fish

Port Wine Sauce
Veal Gravy
Riesling Sauce
Wild Mushroom Sauce
Lemon-Caper Velouté
Tomato Sauce
Vegetable Velouté
Yellow Curry Sauce
Chimichurri



VEGETARIAN



VEGAN



GLUTEN FREE

PASTA

Penne Arrabbiata

Chili · Garlic · Olive Oil · Tomato Sauce
Herbs · Parmesan

Mac & Cheese

Macaroni · Cream · Cheddar

Truffle Tagliatelle

Shaved Black Truffle · Parmigiano Cream

Wok-Fried Rice Noodles

Asian Vegetables · Soy Sauce · Cilantro

Spaghetti Bolognese

Beef · Vegetables · Parmesan

Lasagne Bolognese

Beef · Vegetables · Béchamel Sauce
Mozzarella

Linguine Ai Gamberi

Wild Tiger Prawns · Lemon-Infused Linguine
White Wine Emulsion



VEGETARIAN



VEGAN



GLUTEN FREE

VEGETARIAN COURSES

Tomato-Basil Soup 🌱

Herb-Infused Croutons

Wild Mushroom Velouté 🌱 🌾

Porcini · Morels · Truffle Oil

Truffle Tagliatelle 🌱

Shaved Black Truffle · Parmigiano Cream

Penne Arrabbiata 🌱

Chili · Garlic · Olive Oil · Tomato Sauce · Herbs
Parmesan

Wok-Fried Rice Noodles 🌱

Asian Vegetables · Soy Sauce · Cilantro

Crusted Vegetable Medallions 🌱

Vital Seed Crust · Pearl Couscous Salad · Sour
Cream Emulsion

Käsespätzle (German Cheesy Egg Noodles) 🌱

Mountain Cheese · Roasted Onions



VEGETARIAN



VEGAN



GLUTEN FREE

VEGAN COURSES

Carrot-Ginger Soup

Coconut Milk · Roasted Pumpkin Seeds

Chili sin Carne

Kidney Beans · Corn · Rice

Thai Yellow Curry

Vegetables · Pink Ginger · Seaweed
Basmati Wild Rice

Mango Cucumber Salad

Pomegranate · Spring Onions · Lime · Chili
Mint · Honey

Beluga Lentil Ragout

Sweet Red Pepper · Cucumber · Spinach
Parsley · Lemon Dressing

Ratatouille

Mediterranean Vegetables · Tomato
Reduction · Herb-Infused Rice

Apple Pie

Macerated Apples · Roasted Almond Flakes



VEGETARIAN



VEGAN



GLUTEN FREE

KIDS MENU

Crispy Chicken Tenders (5 Pieces)

Chicken Nuggets (5 Pieces)

French Fries

Mini Wiener Schnitzel

Mashed Potatoes

Spaghetti Bolognese

Beef · Vegetables · Parmesan

Meat Balls

Mashed Potatoes · Tomato Sauce

Mac & Cheese 🌱

Macaroni · Cream · Cheddar

Organic Baby Food



VEGETARIAN



VEGAN



GLUTEN FREE

DESSERTS & CAKES

Small Petit Fours

Small Macarons 

Zwetschgendatschi
Traditional Plum Cake

Apple Pie  
Macerated Apples · Roasted Almond Flakes

New York Cheesecake
Biscuit Base · Fresh Berries

Crème Brûlée Tart
Butter Shortcrust Pastry · Madagascar Vanilla
Custard · Caramelized Sugar Crust

Lemon Meringue Delight
Crisp Pastry · Lemon Curd · Torched Meringue



VEGETARIAN



VEGAN



GLUTEN FREE

DESSERTS & CAKES

Tiramisu

Mascarpone Cream · Espresso · Cacao

Panna Cotta

Vanilla Bean · Berry Compote

Dark Chocolate Mousse

Marinated Strawberries · Mint

Chocolate-Dipped Strawberries

Apple Strudel

Vanilla Sauce · Berry Garnish

Served Hot

Kaiserschmarrn

Stewed Plums · Apple Compote

Served Hot

Lava Cake

Molten Chocolate Center · Berry Compote

Served Hot

Are you looking for a cake? Our pastry chef will be more than happy to prepare a cake to suit your personal needs and taste. Please note that special wishes can only be accommodated for whole cakes and require a notice of 2 days before delivery.



VEGETARIAN



VEGAN



GLUTEN FREE

ICE CREAM

Our premium ice cream (local brand) order automatically comes with dry ice.

Black Forest Ice Cream (Per Cup)

Black Forest Cherry

White Chocolate & Wild Berries

Yogurt & Blackberry

Raspberry & Spruce Sorbet 

Crunchy Vanilla & Wild Strawberry

Blueberry Cheesecake



VEGETARIAN



VEGAN



GLUTEN FREE

SUSHI



Nigiri

Minimum Order of 1 Piece

Sake · Salmon

Maguro · Tuna

Ebi · Prawn

Unagi · Eel

Hotagei · Scallop

Salmon Aburi · Flambeed Salmon · Avocado

Tobiko · Flying Fish Roe

Zuwaigani · Expensive Crab

Maki

Minimum Order of 6 Pieces

Sake · Salmon

Sake Avo · Salmon · Avocado

Maguro · Tuna

Ebi Avo · Prawn · Avocado

Grilled Salmon

Kappa · Cucumber 

Avocado 

Oshinko · Radish 

Kanpyo · Pumpkin 



VEGETARIAN



VEGAN



GLUTEN FREE

SUSHI



Inside Out

Minimum Order of 8 Pieces

Salmon · Salmon · Avocado · Tobiko

Tuna · Tuna · Avocado · Sesame

California · Surimi · Avocado · Tobiko

Kappa-Philadelphia 🌱

Cucumber · Cream Cheese · Sesame

Avocado-Philadelphia 🌱

Avocado · Cream Cheese · Sesame

Veggie · Avocado · Cucumber

Green Asparagus · Sesame 🌱

Crunchy Rolls

Minimum Order of 6 Pieces

Sake Aburi · Grilled Salmon · Avocado · Leek

Salmon · Marinated Salmon · Avocado · Leek

Tuna · Marinated Tuna · Avocado · Leek

Veggie · Avocado · Cucumber

Green Asparagus · Sesame · Bell Pepper 🌱

Sashimi 🌱

Minimum Order of 6 Pieces

Salmon

Tuna



VEGETARIAN



VEGAN



GLUTEN FREE

CAVIAR



We are happy to serve the caviar of your choice with classic sides such as blini, buttered toast, egg, onions, capers, crème fraîche and parsley.

Please note that caviar has to be ordered at least 36 hours in advance. Kindly be advised that availability is limited during weekends and public holidays.



VEGETARIAN



VEGAN



GLUTEN FREE

ARABIC CUISINE



Hummus



Chickpea Puree · Sesame

Mutabbal



Eggplant Puree · Sesame · Yogurt

Tabbouleh



Lebanese Parsley Salad

Kibbled Boiled Wheat Seeds · Tomatoes
Onions

Fattousch



Lebanese Salad

Roasted Pita Bread · Vegetables · Lettuce · Mint

Warak Inah



Filled Wine Leaves

Rice · Fresh Vegetables

Meschwi Mschakal

3 Kinds of Grilled Meat (Chicken, Lamb, Beef)

Pita Bread · Tomatoes · Bell Peppers · Onions
Parsley



VEGETARIAN



VEGAN



GLUTEN FREE

ARABIC CUISINE



Khobs

Pita Bread

Baklawwa

Filled Puff Pastry

Almonds · Nuts

Cold Mezze Platter

Hot Mezze Platter

Falafel

Deep-Fried Balls of Broad Beans

Chickpea Puree · Sesame Sauce

*Orders from this section are subject to a
delivery fee of EUR 80.00*



VEGETARIAN



VEGAN



GLUTEN FREE

INDIAN CUISINE



Vegetable Samosa 🌱

2 Pastries Stuffed with Vegetables

Tandoori Selection (Served for 2) 🌾

Mixed Tandoori

Tandoori-Tikka (Main Dish) 🌾

Served with Basmati Rice

Chicken	King Prawn
Lamb	Vegetables 🌱
Fish	Mixed

Biryani 🌾

Served with Basmati Rice

Chicken	Vegetables 🌱
Lamb	Mixed
King Prawn	

Alu Baingan 🌱 🌾

Grilled Eggplant · Potatoes · Curry Sauce
Basmati Rice



VEGETARIAN



VEGAN



GLUTEN FREE

INDIAN CUISINE



Mutton Samosa

2 Pastries Stuffed with Minced Meat

Dal Tarka

Yellow Lentil Curry

Dal Makhani

Black Lentil Curry

Okra Curry

Naan Bread

Papadam

Mixed Raita

Yogurt · Potatoes · Onions · Tomatoes
Cucumbers · Ground Cumin

*Orders from this section are subject to a
delivery fee of EUR 40.00*



VEGETARIAN



VEGAN



GLUTEN FREE

BEVERAGES

Mineral Water

Sparkling

Adelholzener PET Bottle 0.5 Liter

S. Pellegrino Glass Bottle 0.25 Liter

S. Pellegrino Glass Bottle 0.75 Liter

Still

Adelholzener PET Bottle 0.5 Liter

Evian PET Bottle 0.5 Liter

Evian PET Bottle 1.5 Liter

Aqua Panna Glass Bottle 0.25 Liter

Aqua Panna Glass Bottle 0.75 Liter

Freshly Squeezed Juices 0.5 Liter

Orange · Grapefruit · Apple

Carrot · Lemon

Juices 0.5 Liter

Orange · Grapefruit · Apple · Lemon · Pineapple

Peach · Grape · Mango · Cranberry · Rhubarb

Cherry · Banana · Multivitamin · Maracuja

Currant

Soft Drinks 0.33 Liter

Coca Cola · Zero · Fanta · Sprite

Schweppes Glass Bottle 0.2 Liter

Bitter Lemon · Ginger Ale · Tonic Water

Red Bull 0,25 Liter Can

Red Bull Sugar Free 0,25 Liter Can

BEVERAGES

Hot Beverages (Per Liter)

Coffee · Espresso · Hot Water
Premium Tea Selection

Milk 0.5 Liter

Full Fat Milk (3.5 % Fat)
Semi-Skimmed Milk (1.5 % Fat)
Oat Milk
Almond Milk
Soy Milk
Lactose-Free Milk
Coffee Cream (Single Portion)

Beer · Glass Bottle

Pils 0.33 Liter
Stout (Dark) 0.5 Liter
Helles (Lager) 0.5 Liter
Wheat 0.5 Liter
Dark Wheat 0.5 Liter
Non-Alcoholic 0.5 Liter



*Sparkling wine, champagne, wine or spirits:
Do you require glasses or other equipment?*

*We are pleased to offer international brands. Our
catering team will be happy to make recommendati-
ons – or simply let us know your preferred brands.*

SERVICES

NEWSPAPERS & MAGAZINES

EUROPEAN · ENGLISH · BUSINESS · DOMESTIC AND
INTERNATIONAL MAGAZINES OR JOURNALS

Please note availability as follows:

- German and English newspapers
- Magazines (English and German),
wide selection of various topics
- Magazines (other languages),
limited selection

PERSONALIZED SHOPPING

CUSTOM PRINTED MENUS · SPECIALIZED CAKES
TEMPORARY STORAGE OF FOOD AND BEVERAGE
IN FRIDGE AND FREEZER · CLEANING OF BOARD
EQUIPMENT SUCH AS DISHES, GLASSES AND CUTLERY

FLORAL DISPLAYS

EUROPEAN DESIGNS · LOOSE FLORAL STEMS
AND EXOTICS · FLOWER ARRANGEMENTS

Please provide us with the following
information: theme of the flowers,
preferred colors type of flower, size of
arrangement, budget

CABIN SUPPLIES

TRAY LINERS · HOT TOWELS · LINEN · ASSORTED
TOILETRIES (ON REQUEST) · CHINAWARE · CUTLERY
DRY AND WET ICE

SERVICES

GIFT BASKETS

GOURMET CULINARY SELECTION · CHILDREN'S TOYS

SPA ESSENTIALS & EUROPEAN DELIGHTS · CIGARS

& CIGARETTES

Butler service: We source all kinds of gifts and presents in a given budget upon request.

LAUNDRY SERVICE

LINEN CLEANING · LAUNDRY

PRESSING SERVICE DRY CLEANING

Additional costs may apply for weekend service.

Please contact our service team for further information.



TERMS & CONDITIONS

1. Fees

The following fees apply to all orders:

I) Airport fee

An airport fee of 6% is charged to the final total net value of any order.

II) Delivery | Pick-up charges for EDDM & EDMO

Additional costs are charged for deliveries, but also for pick-ups at aircraft or FBOs.

III) Late night | Early morning charge

Additional costs may apply for deliveries between 10pm and 6am, but these are clearly marked on the invoice. Please feel free to contact us for more information.

IV) Rush order fee

Additional costs may apply for deliveries under 24 hours, but these are clearly marked on the invoice. Please feel free to contact us for more information.

Time prior to delivery	Percentage of total catering order amount
< 10–12 hours	10%
< 8–10 hours	30%
< 0–8 hours	50%

TERMS & CONDITIONS

Requests should be placed at least 12 hours prior to the desired delivery time in order to guarantee availability and on time delivery. Last minute catering requests are subject to availability and workload.

2. Payment Methods

Direct billing is possible for all services provided by Private Aviation Catering. We accept all major credit cards such as Visa, Mastercard, Diners Club and American Express. Payment for all services may also be settled via your handling partner. Please note that this is subject to a surcharge.

3. Price Quotation

Please note that all prices quoted are NET. The current rate of VAT, airport fee as well as possible handling surcharges will be added to the amount quoted. If you are exempted from VAT by the LBA or the EU, please provide us with proof of such an exemption. This applies only if paying direct to Private Aviation Catering.

4. Cancellation Policy

Cancellations of stock & cooked items can be cancelled free of charge up to 24 hours before the agreed delivery time.

Special requests are excluded from this, but this will be communicated in advance by email.

TERMS & CONDITIONS

5. Food Safety Regulations

All food is prepared and stored in accordance with FDA, HACCP and German federal hygiene and sanitation rules and regulations.

6. General Terms & Conditions

All general terms & conditions of Allresto Flughafen München Hotel und Gaststätten GmbH c/o Hilton Munich Airport also apply.

7. Contacts and Operating Hours

You are welcome to contact us at any time via the email address below. In the case of a last-minute order, you can also contact us by telephone!

T: +49 89 9782 2000

E: munich@private-aviation-catering.com

W: www.private-aviation-catering.com

8. Regular Distributor

All necessary approvals by the Federal Aviation Office and the airport operator are on hand and available.

We guarantee a secure supply chain!

9. Image Disclaimer

Some images have been created or edited using artificial intelligence and are intended in part for illustrative purposes.

TERMS & CONDITIONS

LBA – regimented supplier –
license number – DE.RSC.029
FMG – established supplier –
confirmation number – DE.MUC.0049

Allresto Flughafen München
Hotel & Gaststätten GmbH
Hilton Munich Airport
Private Aviation Catering
Terminalstrasse Mitte 20
85356 Munich | Germany
T: +49 89 9782 2000
E: munich@private-aviation-catering.com

Managing Director: Andreas Reichert
General Manager: Cornelia Brinkman
Amtsgericht München HRB 52925,
Steuernr. 115/115/40080
Ust.-ID-Nr. DE811414254