



Hilton[®]
MUNICH AIRPORT

PRIVATE AVIATION 
CATERING



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
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.

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Please remember to order the following items if required:

Coffee · Hot Water · Ice Cubes (2kg Bags) · Dry Ice · Newspapers · Magazines · Flowers · Beverages Hot & Refreshing Towels · Garbage Bags

For questions regarding allergens and ingredients, please ask our service staff.



VIP TRAYS

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

BREAKFAST · COLD



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

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

LUNCH · COLD



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.



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VIP TRAYS

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

DINNER · COLD



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.



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 Blue-
berry 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

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

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

How about newspapers or magazines?
Let us know which language you prefer.



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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 Pieces)

Poached Eggs · English Muffin · Ham

Hollandaise

Assorted Mini Quiches (5 Pieces)

Pancakes · Maple Syrup (3 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.



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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

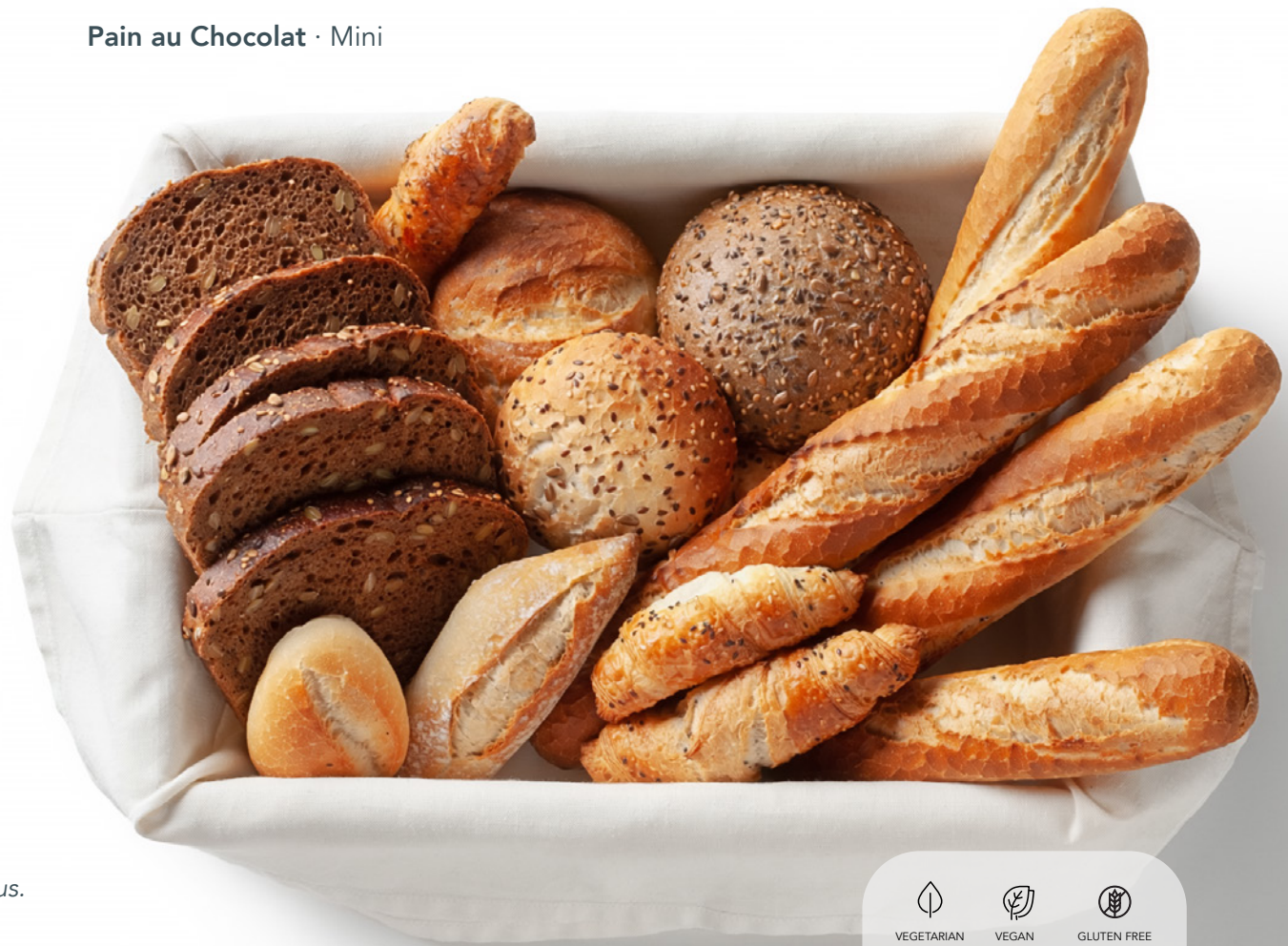
Bavarian Pretzel · Plain or with Butter

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



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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)



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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 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



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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



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



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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



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FINGER FOOD HOT

Pinsa Margherita

Tomato · Mozzarella · Oregano
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

Guacamole

Sour Cream

Sweet & Sour

Sweet Chili

BBQ

Ketchup

Mayonnaise

Sweet Mustard

Hot Mustard



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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



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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?



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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

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



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HEALTHY CHOICES

Power Shots (60ml)

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

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



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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

Wiener Schnitzel

Steamed Seasonal Vegetables · Roasted
Potatoes · Cranberries · Lemon Wedge

Traditional Bavarian Pork Roast

Beer Sauce · Bread Dumpling

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



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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

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 22) with your main course at any time; just let us know.



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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



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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



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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



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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 · Mada-
gascar Vanilla Custard · Carameli-
zed Sugar Crust

Lemon Meringue Delight

Crisp Pastry · Lemon Curd
Torched Meringue

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 perso-
nal needs and taste.*

*Please note that special wishes can
only be accommodated for whole
cakes and require a notice of 2 days
before delivery.*



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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



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GLUTEN FREE

SUSHI



Please allow a minimum
of 36 hours' notice.

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 🌱

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

We also offer additional special varieties as
well as selections from these dishes.
If you are interested we will be happy to send
you a choice.



VEGETARIAN



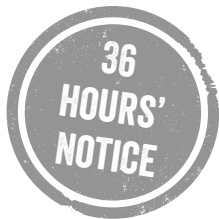
VEGAN



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.



ARABIC CUISINE



Please allow a minimum of 36 hours' notice.

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 Vine Leaves
Rice · Fresh Vegetables

Meschwi Mschakal

3 Kinds of Grilled Meat (Chicken, Lamb, Beef) · Pita Bread · Tomatoes · Bell Peppers
Onions · Parsley

Khobs

Pita Bread

Baklawa

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



Please allow a minimum of 36 hours' notice.

Vegetable Samosa

2 Pastries Stuffed with Vegetables

Tandoori Selection (Served For 2)

Mixed Tandoori

Tandoori Tikka (Main Dish)

Served with Basmati Rice

Chicken

Lamb

Fish

King Prawn

Vegetables

Mixed

Biryani

Served with Basmati Rice

Chicken

Lamb

King Prawn

Vegetables

Mixed

Alu Baingan

Grilled Eggplant · Potatoes · Curry Sauce

Basmati Rice

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



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

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 recommendations – 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

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 6 am, 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 %

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 menu items can be cancelled free of charge up to 12 hours before the agreed delivery time.

Cancellations of non-menu items, including special food and non-food requests, can be cancelled free of charge up to 24 hours before the agreed delivery time.

Notice period shall be calculated within the Caterer's operating hours (6:00 am to 10:00 pm CET – Exceptions may apply).

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. Contact Details

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
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!

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

9. Image Disclaimer

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

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