



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
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.

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

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

VIP TRAYS

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

LUNCH | COLD



Menu A

Roast beef | rocket salad | pine nuts | Parmesan | macaroni salad | chocolate cake (gluten-free) | two small bread rolls | two portions of butter



Menu B

Frego la Sarda salad (a type of pasta) | apple pie | cream cheese dumplings | colorful cherry tomatoes | basil pesto | two small bread rolls (vegan) | two portions of margarine



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.

DINNER | COLD



Menu A

Bavarian cold cuts | potato-cucumber salad | apple strudel
vanilla sauce | Obazda | crackling fat and butter | pretzel
breadsticks | two small bread rolls



Menu B

Mango-cucumber salad | pomegranate | mediterranean
vegetables | fried halloumi | Crème Brûlée tartelette | two
small bread rolls | bagel | two portions of butter



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READY TO SERVE PLATTERS

Sliced Seasonal Fruits

A choice of sliced fruits

Assorted Crudités

Raw vegetable sticks | tomatoes
hummus | cream cheese

Antipasti Platter

Zucchini | aubergine | red peppers | roasted
mushrooms | olives | sun-dried tomatoes
Parmesan | Italian salami | Parma ham
also possible as a vegetarian option on request

Assorted Cold Cuts

Selection of international cold cuts
hams | pickles

Triple Salmon Selection

Smoked salmon | Nori salmon | wild blueberry
salmon | capers | lemon wedges | cream
cheese | horseradish

International Cheeses

Assortment of international gourmet
cheeses | fruit mustard | nuts | crackers
dry fruits | grapes

*Please indicate if you prefer
large or bite-size pieces.*



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BREAKFAST COLD



Berry smoothie bowl

Ocean bowl 🌊

Banana | figs | dates | apple | blue spirulina

Dragon bowl

Pitaya | mango | ginger | passion fruit
cashew nuts | mint

Fruit salad

Fruit basket (per person)

Plain yoghurt low fat

Greek yoghurt full fat

Assorted fruit yoghurts

also Minus-L lactose free yoghurts

Jams & Spreads

(individual portions)

Nutella

honey

jams

cream cheese

butter

margarine

Berry porridge

“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 BEVERAGES

Freshly squeezed juices

0.5 litre

Orange
Grapefruit
Apple
Carrot
Lemon

Juices

0.5 litre

Orange
Grapefruit
Apple
Pineapple
Mango
Lemon
Peach
Cranberry
Multivitamin
Grape
Rhubarb
Cherry
Maracuja
Currant
Banana

Smoothie

0.5 litre

Berries (chef's choice)
Vital (chef's choice)

Milk

0.5 litre

Full fat milk (3.5% fat)
Semi-skimmed milk (1.5% fat)
Oat milk
Almond milk
Soy milk
Minus-L milk (lactose free)

Coffee cream | single portion



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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.

Egg-white omelette

Cheese omelette

Plain omelette

Omelette | smoked salmon strips

Omelette | ham

Omelette | mushrooms & tomatoes

Scrambled eggs (3 eggs)

Boiled egg

Assorted mini quiche

(5 pieces per portion)

Crispy bacon

(5 pieces)

Roasted Nürnberger sausages

mustard

(5 pieces)

Two Munich-style white sausages

(2 pieces)

Sweet mustard | typical Bavarian pretzel

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.

How about newspapers or magazines?

Let us know which language you prefer.



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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

Olive ciabatta whole or sliced

Baguette whole or sliced

Danish pastries | Chocolate or fruity

Croissants plain | Mini or big

Chocolate croissants | Big

Pain au chocolat | Mini

Bavarian pretzel | Plain or with butter

Pretzel breadsticks

Pretzel roll

Individual bread roll

Individual bagel

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



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SANDWICHES

Baguette (15cm) | Finger sandwich

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

Antipasti | hummus
Iberico ham
Bresaola | Parmesan
Tomato | mozzarella | basil
Wild blueberry salmon | dill cream
Cheese | orange mustard
"Leberkäse" (Bavarian cold cut) | cornichons
Turkey breast

Club sandwich | 2 layers

Chicken | egg | bacon | salad | mayonnaise
Minimum order of 2 pieces



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SOUPS

Thai coconut soup

Vegetables | tofu | coriander – vegan

Tomato-basil soup | croutons

Clear chicken soup

Noodles | vegetable strips | chives

Clear beef consommé

Vegetable strips | chives

Choice of additions:

Pancake strips

Liver dumplings

Semolina dumplings

Would you like some bread
with the soup?



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FINGER FOOD COLD

Cold canapés | per piece

on a selection of bread,
pumpernickel or crostini

Antipasti | hummus

Goat cheese mousse | figs

Iberico ham | pine nut | salsa

Dried tomato | mozzarella | basil

Bio "Tête de Moine"

Ikarimi Noir salmon | horseradish cream

Assorted canapés

Cold Snacks

Assorted mini quiches (5 pieces)

Honeydew melon | serrano ham

Edamame falafel (5 pieces)

Cold Classic Skewers | per piece

Antipasti skewer with roasted vegetables

Tomato & mozzarella skewer

Skewer with cheese and grapes

Fruit skewer 10cm or 20cm

Mini Tartelette | per piece

Antipasti | hummus

Wild salmon tartare

Duck salad with tomato | basil



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FINGER FOOD HOT

Assorted mini quiches (5 pieces)

Halloumi skewer 10cm

Halloumi vegetables ♯ 🌱

Halloumi chicken 🌱

Halloumi beef 🌱

Edamame falafel (5 pieces) 🌱 🌱

Buffalo chicken hot wings (5 pieces)

Crispy chicken wings (5 pieces)

Freshly prepared Pinsa

(min. 24 hours' notice required)

Pinsa Alpine

Salami | gorgonzola | cress

Pinsa Margherita ♯

Tomato | mozzarella | basil

Dips for finger food | per 40ml

Sweet chili

BBQ

Sweet & sour

Hummus

Curry

Sauces in individual portions

Ketchup (39g)

Mayonnaise (39g)

Sweet mustard (100g)

Hot mustard (39g)



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APPETIZERS

COLD STARTERS

Macaroni salad

Sun dried tomatoes | olives | onions
rocket salad | Parmesan

Caprese salad

Cherry tomatoes | buffalo mozzarella
basil pesto | olive oil vinaigrette

Octopus carpaccio

Orange-fennel salad | dill | capers

Roastbeef salad

Rocket salad | Parmesan | pine nuts
cranberry-horseradish dip

Wild salmon tartar

Capers | onion | dill | cream cheese



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SALADS

Homemade Greek farmer's salad

Olives | cow milk cheese cubes | cucumber
red onions | colorful cherry tomatoes

Mango cucumber salad

Pomegranate | spring onions | lime | chili
mint | honey

Asian seaweed salad with King Prawns

Seaweed salad | King Prawns | sesame
garlic | wasabi | rice vinegar

Surf & Turf salad

Beef fillet strips | King Prawns | mixed leaf
salad | BBQ pineapple vinaigrette

Udon noodle bowl

Udon noodles | carrot | red cabbage
broccoli | edamame | peanuts

Caesar salad

Parmesan | ham chips | bread croutons

Rocket salad

Parmesan | pine nuts | creamy balsamic

Wild herb salad

Cucumber | cherry tomatoes | crostini

Add chicken

Add 3 king prawns

Add beef strips

Your choice of dressing:

Balsamic | Caesar | BBQ pineapple

Peanut



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ALPINE & BAVARIAN DISHERS

Wiener Schnitzel

Traditional sides farmer's vegetables
roasted potatoes

Leberkäse

Fried egg | potato salad | mustard

Zwiebelrostbraten

Sirloin steak | Port wine sauce
Käsespätzle (German cheesy egg noodles)
roasted onions

Char fillet –

from the clean, cold waters of Germany

Lemongrass risotto | vichy carrots
lemon caper sauce

Traditional slow-boiled beef "Tafelspitz"

Broth vegetables | roasted potatoes
horseradish sauce

Bavarian specialty platter

Specials from the region including meatloaf
ham | Landjäger sausages | Obatzda | cubes
of alpine cheese | small radish | gherkins
butter | selection of bread and rolls | served
on a wooden board

Homemade Obatzda

Typical Bavarian cheese dip | radish | parsley

Two Munich-style white sausages

Pretzel | Bavarian sweet mustard

Bavarian potato salad

Marinated boiled potatoes | onions

Kaiserschmarrn

Stewed plums | apple compote

Bavarian Crème

Chocolate coating | raspberry glaze

Apple strudel

Served hot with vanilla sauce | berry garnish



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BAVARIAN SPECIALS

Traditional Bavarian pork roast

in beer sauce, served with a bread dumpling

½ Grilled pork knuckle

with white cabbage and potato dumpling

¼ Roast of duck

served with red cabbage, potato dumpling,
breadcrumb butter and cranberries

Orders from this section are subject to a delivery fee of EUR 25.00



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PASTA

Spaghetti Bolognese

Beef | vegetables | Parmesan

Pad Thai Chicken

Stir-fried noodles | chicken | egg
vegetables | soy | peanuts

Risotto Seafood 🌊

Crayfish | mussels | king prawns
lemongrass | herbs

Lasagne Bolognese

Beef | vegetables | béchamel sauce
mozzarella

Pasta Primavera 🌱

Sautéed spring vegetables | olive oil
garlic | Parmesan

Penne Arrabbiata 🌱

Chili | garlic | olive oil | tomato sauce
herbs | Parmesan

Pasta al Pomodoro 🌱

Tomato sauce | herbs | Parmesan



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MIX & MATCH FROM THE GRILL

“Osso Buco” Traditional Italian slow braised veal

Braised root vegetables
tagliatelle | gremolata (parsley,
lemon zest, garlic)

Corn-fed chicken breast

Mashed potatoes | wild broccoli
lemon bell pepper sauce

Filet Mignon

Chimichurri | potato gratin
grilled corn on the cob | herb
butter

Beef Stroganoff 🌱

Beef | mushrooms | cream | rice

Tuna steak – kimchi sesame crust

Sepia noodles | cherry tomatoes
lobster cognac sauce

Wild salmon fillet 🌱

Herb potato crush | lemon zest
almond broccoli | Riesling dill
sauce

Thai Curry 🌱 🌱

Vegetables | pink ginger
seaweed | basmati wild rice

Side dishes

Roasted potatoes
Bavarian potato gratin
Mashed potatoes
Steamed seasonal vegetables
Grilled corn on the cob
Basmati wild rice
White parboiled rice
Pasta
Grilled vegetables
Mini zucchinis

*You can add the above side dishes to your main course
at any time; just let us know here.*

Sauces for meat and fish

Port wine sauce
Riesling sauce
Lemon caper sauce
Veal jus
Vegetable velouté
Tomato sauce
Tomato butter
Garlic butter



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VEGETARIAN COURSES

Tomato-basil soup | croutons ♡

Vegetable patties ♡

Vital seed crust | celery potato purée
mixed salad | sour cherry dressing

Lemongrass risotto ♡ 🌱

Herbs | Parmesan

Käsespätzle ♡

(German cheesy egg noodles)
Cheese | roasted onions

Macaroni salad ♡

Sun-dried tomatoes | olives | onions
rocket salad | Parmesan

Goat cheese rolls ♡



Mixed wild herbs salad | cherry tomatoes
tahini chili sauce


Noodle bowl ♡



Udon noodles | carrot | red cabbage
broccoli | edamame | peanuts





VEGAN COURSES

Thai coconut soup  
Vegetables | tofu | coriander

Frego la sarda (kind of pasta) salad 
served cold
Mediterranean vegetables | rocket salad

Chili sin carne  
Kidney beans | corn | rice

Thai curry  
Vegetables | pink ginger | seaweed
basmati wild rice

Mango cucumber salad  
Pomegranate | spring onions | lime
chili mint | honey

Falafel Bowl 
Bulgur | vegetables | edamame
mint | tahini chili sauce

Apple pie  



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DESSERTS & CAKES

Small Petit Fours

per piece
six pieces

Apple strudel

Served hot with vanilla sauce
berry garnish

Chocolate dome

Chocolate mousse | cherry jelly

Small macarons

per piece
six pieces

Bavarian Crème

Chocolate coating | raspberry
glaze

Kaiserschmarrn

Stewed plums | apple compote



Apple pie 🌱 🌾

New York cheesecake

Zwetschgendatschi

Traditional plum cake

Crème Brûlée tartelette

Flourless Chocolate tart 🌾

Flourless | gluten-free

Assorted cakes

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.



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ICE CREAM

Our super premium ice cream order automatically comes with dry ice.

Black Forest | Per cup

Black Forest & cherry
White chocolate & wild berries
Yoghurt & blackberry
Raspberry spruce sorbet 🌱
Crunchy vanilla & wild strawberry
Blueberry cheesecake



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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 |
flambéed salmon with 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.

Orders from this section are subject to a delivery fee of EUR 25.00



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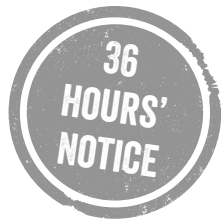
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CAVIAR

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.



Orders from this section are subject to a delivery fee of EUR 70.00

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.



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ARABIC CUISINE



Please allow a minimum of 36 hours' notice.

Hummus

Chickpea puree with sesame

Mutabbal

Eggplant puree with sesame and yogurt

Tabbouleh

Lebanese parsley salad with kibbled and boiled wheat seeds, tomatoes and onions

Fattousch

Lebanese salad with roasted pita bread, vegetables, lettuce of the season and mint

Warak Inah

Wine leaves filled with rice and fresh vegetables

Meschwi Mschakal

3 kinds of grilled meat (chicken, lamb, beef) with pita bread, tomatoes, bell peppers, onions and parsley

Khobs

Pita bread

Baklawa

Puff pastry filled with almonds and nuts

Cold mezze platter

Hot mezze platter

Falafel

Deep fried balls of broad beans and chickpea puree served with sesame sauce

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



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INDIAN CUISINE



Please allow a minimum of 36 hours' notice.

Vegetable Samosa

2 patties stuffed with vegetables

Tandoori Selection (served for two)

Mixed tandoori

Tandoori-Tikka (main dish)

Chicken

Lamb

Fish

King prawn

Vegetables 

Mixed

Biryani

served with basmati rice

Chicken

Lamb

King prawn

Vegetables 

Mixed

Alu Baingan

Grilled eggplant and potatoes in curry
served with basmati rice

Mutton Samosa

2 patties stuffed with minced meat

Dal Tarka

Yellow lentil curry

Dal Makhani

Black lentil curry

Naan bread

Papadam

Mixed Raita

Yogurt with potatoes, onions, tomatoes, cucumbers and ground cumin

Chicken Chat (cold starter)

Chicken, yogurt, salad, tamarind

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



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BEVERAGES

Mineral Water

Sparkling

S. Pellegrino glass bottle 0.25 litre

S. Pellegrino glass bottle 0.75 litre

Still

Evian PET bottle 0.5 litre

Evian PET bottle 1.5 litre

Aqua Panna 0.25 litre

Aqua Panna 0.75 litre

Volvic PET bottle 1.5 litre

Freshly squeezed juices 0.5 litre

Orange | Grapefruit | Apple

Carrot | Lemon

Juices 0.5 litre

Orange | Pineapple | Peach | Grape

Grapefruit | Mango | Cranberry | Rhubarb

Apple | Lemon | Multivitamin | Cherry

Maracuja | Currant | Banana

Soft Drinks 0,33 litre

Coca Cola | ZERO | Fanta | Sprite

Schweppes Glass bottle 0.2 litre

Bitter Lemon | Ginger Ale | Tonic Water

Red Bull 0,25 litre can

Red Bull sugar free 0,25 litre can

Hot Beverages (per litre)

Coffee | espresso | hot water

premium tea selection

Milk 0.5 litre

Full fat milk (3.5% fat)

Semi-skimmed milk (1.5% fat)

Oat milk

Almond milk

Soy milk

Minus-L milk (lactose free)

Coffee cream | single portion

Beer | glass bottle

Pils 0.33 litre

Stout (dark) 0.5 litre

Helles (lager) 0.5 litre

Wheat 0.5 litre

Dark wheat 0.5 litre

Non-alcoholic 0.5 litre



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

*We are pleased to offer international brands
available. 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 as of 06:00am daily
- 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

Please note that dry ice has a minimum order of 9 pieces.

GIFT BASKETS

GOURMET CULINARY SELECTION | CHILDREN'S TOYS
SPA ESSENTIALS & EUROPEAN DELIGHTS | ENTERTAIN-
MENT ITEMS SUCH AS DVDS, CDS, CONSOLE GAMES,
ETC. | CIGARS & CIGARETTES

Butlerservice: 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% |

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

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

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!

LBA – regimented supplier –

license number – DE.RSC.029

FMG – established supplier –

confirmation number – DE.MUC.0049

Private Aviation Catering
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Ust.-ID-Nr. DE811414254



OPENING TIMES

WEDNESDAY & SATURDAY
DINNER ONLY

THURSDAY & FRIDAY
LUNCH AND DINNER

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