



PRIVATE AVIATION 

CATERING

Munich



A warm welcome to Private Aviation Catering Service

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:

Our office in EDDM is open from 06:00am to 10:00pm CET. In case of urgent requests outside office hours your call will be redirected to the Hilton Munich Airport. The staff will take your message or contact the Private Aviation Catering team directly.

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

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

The following meals are designed for short flights and ready to serve.
All trays come with napkins and cutlery.

BREAKFAST MENU | COLD



Menu A (Continental)

Assorted cheeses and cold cuts, selection of sliced fruits, hard-boiled egg, mini plain croissant, honey, jam and Nutella, Danish pastry, two bread rolls and two portions of butter



Menu B

Smoked salmon with fresh horseradish and cream cheese, five small quiches, antipasti platter, fruit salad, two small bread rolls and two portions of butter



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



LUNCH | COLD



Menu A

Assorted filled bresaola tortellini with rocket salad and parmesan, Orecchiette salad (mussel pasta), assorted cake, two small bread rolls and two portions of butter



Menu B

Frego la Sarda salad (kind of pasta), fried goat cheese rolls with wild herb salad and peanut dressing, Burrata and colorful cherry tomatoes, two small bread rolls and two portions of butter



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



VIP TRAYS

The following meals are designed for short flights and ready to serve.
All trays come with napkins and cutlery.

DINNER | COLD



Menu A

Bavarian cold cuts, potato salad, Zwetschgen Datschi (traditional plum cake), Obazda, crackling fat and butter, served with two pretzel breadsticks



Menu B

Beetroot carpaccio, three halloumi-pineapple skewers, fruit tartelette, two small bread rolls and two portions of butter



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



READY TO SERVE PLATTERS

Sliced Seasonal Fruits

A choice of sliced fruits

Assorted Crudités

Raw vegetable sticks served with hummus and sour crème dip

Antipasti Platter

Zucchini, pimentos, red peppers, roasted mushrooms, olives, sun-dried tomatoes, marinated mozzarella, fennel salami, Parma ham – *also possible as a vegetarian option on request*

Assorted Cold Cuts

Selection of cold cuts and ham

International Cheeses

A delicious assortment of international gourmet cheeses, served with fruit mustard, nuts, crackers, dry fruits and grapes

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

Triple Salmon Selection

With smoked and Nori salmon, salmon marinated with wild blueberry, capers, lemon wedges, cream cheese and horseradish



BREAKFAST | COLD

Berry smoothie bowl

Ocean bowl

with banana, figs, dates, apple, celery and blue spirulina

Berry porridge

Pineapple porridge

Fruit salad

Fruit basket (per person)

Plain yoghurt low fat

Greek yoghurt full fat

Assorted fruit yoghurts

also Minus-L lactose free yoghurts

„Mountain Hub Alps Granola“

Jams & Spreads

(individual portions)

jams & marmalades, Nutella, honey cream cheese, butter, margarine

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.





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



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

Plain omelette

Cheese omelette

Omelette with mushrooms & tomatoes

Omelette with ham or turkey

Omelette with goat cheese

Truffle butter omelette with chives

Scrambled eggs

(3 eggs)

Boiled egg

Crispy bacon

(5 pieces)

Roasted Nuernberg sausages

(5 pieces)

Assorted mini quiche

(5 pieces per portion)

Grilled tomatoes (2 halves)

Hash browns (3 pieces)

Sautéed mushrooms

Baked beans

in tomato sauce

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.



BAKERY

Selection of bread and bread rolls for 1 person

Gluten & lactose free

Selection of sliced bread for 1 person

Gluten & lactose free

Selection of bread rolls for 1 person

Gluten & lactose free

Baguette whole or sliced

Wheat or whole grain

Croissants plain

Mini | big

Chocolate croissants

Big

Pain au chocolat

Mini

Danish pastries

Chocolate or fruity

Bavarian pretzel

Plain | with butter





SANDWICHES

Baguette (15cm) or Finger sandwich (4 x 10cm)

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 and hummus

Cheese and orange mustard

Iberico ham

“Leberkäse” (Bavarian cold cut) with cornichons

Bresaola with parmesan

Turkey breast

Wild blueberry salmon with dill cream

Club sandwich | 2 layers

Minimum order of 2 pieces



FINGER FOOD | COLD

Cold canapés | per piece

on a selection of bread,
pumpernickel or crostini

Antipasti and hummus

Dried tomato, mozzarella and basil

Goat cheese mouse with figs

BIO Tete de Moine

Iberico ham with pine nut and salsa

Ikarimi Noir salmon with horseradish cream

Mini Tartelette | per piece

Antipasti and hummus

Duck salad with tomato and basil

Cold Classic Skewers | per piece

Antipasti skewer with roasted vegetables

Skewer with cheese and grapes

Tomato & mozzarella skewer

Fruit skewer 10cm or 20cm

Cold Snacks

Assorted mini quiches (5 pieces)

Edamame falafel

Bresaola tortellini

Cucumber fish roll

Do you need some refreshing towels?

We can provide these if required.





FINGER FOOD | HOT

Assorted mini quiche

5 pieces per portion

Filo pastry seafood pocket

with caramelized pineapple and pepper

Halloumi – chicken or beef skewer

with vegetables

Onion Bhaji

fried chickpea mouse with onions

Goat cheese rolls with tomato jelly

Freshly prepared Pizza

Ø 26–30cm

min. 24 hours' notice required

Dips for finger food | per 40ml

Sweet chili

BBQ

Sweet sour

Paprika

Hummus

Tomato

Curry

Cranberry

Sauces in individual portions

Ketchup (39g)

Mayonnaise (39g)

Sweet mustard (100g)

Hot mustard (39g)

Do you need some refreshing towels?

We can provide these if required.



SOUPS

Thai coconut soup – vegan

Cauliflower potato soup with falafel

Tomato cream soup with croutons

Would you like some
bread with the soup?



APPETIZERS | COLD STARTERS

Orecchiette salad (mussel pasta)
with Mediterranean vegetables

Colorful Tomato & Burrata
served with pesto & balsamic olive oil
vinaigrette

Goat cheese rolls
with wild herb salad and peanut dressing

Assorted filled Bresaola tortellini
Rocket salad with parmesan pecan nuts
and creamy balsamic

Wild salmon tartar
with capers, onion, dill and cream cheese

Crab patty
with mango cucumber salad



SALADS

Fresh homemade Greek farmer's salad

with olives, cow milk cheese cubes, cucumber, red onions and colorful cherry tomatoes

Mango cucumber salad

with spring onions, lime, chilli, mint and honey

Asian seaweed salad with shrimp

marinated seaweed salad with sesame, garlic, wasabi and rice vinegar

Your choice of dressing:

Balsamic, blackberry, peanut, yoghurt

Rice bowl

mixed white and dark parboiled rice, edamame, bell pepper, king oyster mushrooms, sesame and mango

Noodle bowl

Udon noodles, carrot, red cabbage, broccoli, bean sprouts and zucchini

we would recommend peanut dressing, blackberry dressing or yoghurt dressing for the Bowls

Caesar Salad

with parmesan, ham chips and bread croutons

Wild herb salad

with cucumber, cherry tomatoes and crostini

Rocket salad

with parmesan and pine nuts and creamy balsamic

Add chicken

Add 3 king prawns

Add beef strips

Add halloumi

Add salmon cubes





TYPICAL BAVARIAN

Bavarian pretzel

Plain | with butter

Pretzel roll

Pretzel breadsticks

Bavarian specialty platter

Specials from the region including meatloaf, ham, Landjäger sausages, Obatzda, cubes of alpine cheese, small radish, gherkins and butter served on a wooden board, including assorted bakery in breadbasket

Homemade "Obatzda"

Typical Bavarian cheese dip garnished with radish and parsley

Two Munich-style white sausages

Served hot with typical Bavarian sweet mustard

Munich-style sausage salad

Marinated sliced sausage with pickles, onions, cherry tomatoes and salad bouquet

Bavarian potato salad

Marinated boiled potatoes with onions

Apple strudel

Served hot with vanilla sauce and berry garnish

Zwetschgendatschi

(traditional plum cake)



BAVARIAN SPECIALS

Traditional Bavarian pork roast

in beer sauce, served with a pretzel dumpling

½ grilled pork knuckle

with white cabbage and bread dumpling

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

¼ roast of duck

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



MIX & MATCH FROM THE GRILL

"Wiener Schnitzel"

with the traditional sides farmer's vegetables and roasted potatoes

Lamb Carre with coffee crust (ca. 200g)

*also possible without coffee crust,
please advise us*

Corn-fed chick breast on the bone (ca. 200g)

US rib eye steak (ca. 350g)

Fillet of beef (ca. 180g)

Flamed wild salmon (ca 180g)

Tuna steak (ca 200g)

Red Snapper (ca 2x 100g)

*You are welcome to let us know how you
would like to have your meat cooked.*

*All dishes are served with two sides and one
sauce of your choice.*

Side dishes

Roasted potatoes | Bavarian potato gratin
mashed potatoes | mashed sweet potatoes
Grenailles baked potatoes | mixed white
and dark parboiled rice | white parboiled
rice | Spaetzle | pasta

Vegetables

Grilled or grilled balsamic vegetables
steamed vegetables | mini zucchinis
romanesco | braised baby carrots

Sauces for meat and fish

Truffle flavored jus | red wine sauce |
Riesling sauce | lemon caper sauce
veal jus | tomato butter | garlic butter
chili butter | vegetable veloute
truffle veloute



PASTA

Pasta of your choice

Linguini

Orecchiette

Frego la sarda

Penne

Spaghetti

Sauces

Tomato sauce

Vegan Bolognese

Bolognese

Truffle butter sauce

Basil pesto

*This are just some
recommendations,
if you have any other
whishes just let us know.*





VEGETARIAN COURSES



Cranberry quinoa pancakes
with spicy Kimchi Thai cabbage
and small salad bouquet

Tomato risotto
with burrata and rocket salad

Frego la sarda (kind of pasta)
with colorful vegetables, parmesan
and vegetable broth

Onion bahji with dip
fried chickpea mouse with onions

Goat's cheese rolls
with wild herb salad and
peanut dressing

Orecchiette salad (mussel pasta)
with Mediterranean vegetables

Asian rice noodle
with wok vegetables,
baked cauliflower and chili mayo



VEGAN COURSES



Chioggia carpaccio (kind of beetroot)

with wild herb salad, roasted pecans and raspberry dressing, balsamic vinegar

Thai coconut soup

Sweet potato curry with rice

Vegan Bolognese with pasta

Rice bowl

mixed white and dark parboiled rice, edamame, bell pepper, king oyster mushrooms, sesame and mango

Noodle bowl

Udon noodles, carrot, red cabbage, broccoli, bean sprouts and zucchini

We would recommend blackberry dressing or yoghurt dressing for the bowls

Onion bahji with dip

fried chickpea mouse with onions

Edamame falafel

with bulgur salad, mint, parsley and pomegranate

Vegan berry cake

Almond berry casserole





CAKES & TARTS

Vegan berry pie

Homemade apple pie
gluten free

New York cheesecake

Carrot cake

Zwetschgendatschi
traditional plum cake

Apricot Tartelette

Assorted cupcakes

Chocolate tart
Flourless | gluten free

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 3 days before delivery.





INTERNATIONAL CUISINES

For those looking for a wider choice, we offer a varied menu of international specialties. To prepare each dish in the most authentic way possible, we have partnered with exceptional Asian, Arabic and Indian restaurants in Munich and the surrounding area.



For travelers who choose to keep kosher, we offer a delicious range of dishes prepared strictly in accordance with Jewish dietary laws.

If you would like to order from our international menu, please contact our catering agents.

Please allow a minimum of 36 hours' notice.



SUSHI

Nigiri

Minimum order of 1 piece

Sake | salmon

Maguro | tuna

Ebi | prawn

Unagi | aal

Hotagei | scallop

Salmon Aburi |
flambéed salmon with avocado

Tobiko | flying fish roe

Zuwaigani | expensive crab

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, sesam, bellpepper

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

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.*

Inside Out

Minimum order of 8 pieces

Salmon | salmon, avocado, tobiko

Tuna | tuna, avocado, sesam

California | surimi, avocado, tobiko

Kappa-Philadelphia | cucumber,
cream cheese, sesam

Avocado-Philadelphia | avocado, cream
cheese, sesam

Veggie | avocado, cucumber,
green asparagus, sesam



*Please allow a minimum
of 36 hours' notice.*

*Orders from this section are sub-
ject to a delivery fee of EUR 25.00*





ARABIC CUISINE

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

Falafel

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

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

per person

Hot pezze platter

per person

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



Please allow a minimum of 36 hours' notice.



INDIAN CUISINE

Vegetable or Mutton Samosa

2 patties stuffed with vegetables or minced meat (warm)

Tandoori Selection (served two)

Mixed tandoori

Tandoori-Tikka (main dish)

Chicken, lamb, beef, fish, king prawn or mixed

Biryani

Chicken, lamb, beef, king prawn, vegetable or mixed served with basmati rice

Alu Baingan

Grilled eggplant and potatoes in curry served with basmati rice

Okra Curry

Ladyfingers

Dal Tarka or Dal Makhani

Yellow or black lentil curry

Naan

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



Please allow a minimum of 36 hours' notice.





CAVIAR

We serve caviar with classic side dishes such as blini, buttered toast, egg, onions, capers, crème fraiche 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.



BEVERAGES

Mineral water

Sparkling

S. Pellegrino glass bottle 0.25 litre | 0.75 litre

Still

Evian PET bottle 0.33 litre | 1.5 litre

Volvic PET bottle 1.5 litre

Aqua Panna 0.25 litre | 0.75 litre

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

Soft Drinks

Coca Cola | ZERO | Fanta | Sprite 0.33 litre

Schweppes

Bitter Lemon | Ginger Ale | Tonic Water

Glass bottle 0.2 litre

Red Bull | Red Bull sugar free

Can 0.25 litre

Hot Beverages (per litre)

**Coffee | espresso | hot water
premium tea selection**

Milk

Fresh milk (3.5% fat)

Semi-skimmed milk (1.5% fat)

Oat, almond and soy milk

Minus-L milk (lactose free)

Coffee cream | single portion

Beer | glass bottle

Pils | 0.33 litre

Helles (lager) | 0.5 litre

Wheat | 0.5 litre

Stout (dark) | 0.5 litre

Dark wheat | 0.5 litre

Non-alcoholic | 0.5 litre



Are you looking
for something else?

*Sparkling wine, champagne,
wine or spirits:*

*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.*

*Do you require glasses or other
equipment?*



SERVICES

We take care of your needs and requests.

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

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 | ENTERTAINMENT 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.

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



SERVICES

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 |

Personalized shopping



LAUNDRY SERVICE

LINEN CLEANING | LAUNDRY | PRESSING SERVICE

For cleaning on weekends and public holidays there is a surcharge of 50%, if even less than 12 hours, 100% will be charged.

Please contact our service team for further information.



General 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

An amount of EUR 40.00 is charged per aircraft delivery | EUR 30.00 pick-up.

This also applies to any additions made to an order upon delivery.

III) Delivery | Pick-up charges for EDMO

A delivery fee of EUR 135.00 and pick-up fee of EUR 90.00 applies to services provided at Airport Oberpfaffenhofen. Please note that a 24 hours' notice is required.

IV) Late night | Early morning charge

For all services between 10:00pm and 06:00am local time, a fee of EUR 60.00 will be charged.

V) Rush order fee

All services requested twelve (12) hours or less prior to delivery will be subject to the surcharges below.

Time prior to delivery	Percentage of total catering order amount
< 12 hours	10%
< 10 hours	15%
< 8 hours	20%
< 6 hours	30%
< 4 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

I) Cancellation – stock items

Cancellations may be made to stock items, such as cold foods, beverages and other goods in stock. Cancellation free of charge depends on the volume of the catering order. Please call us regarding any cancellations less than 12 (twelve) hours prior to scheduled delivery.

II) Cancellation – cooked items

Cooked items are those freshly prepared for your convenience. For cancellations less than 12 (twelve) hours prior to the scheduled delivery, a 100% of the costs will be invoiced. For cancellations of more than 12 (twelve) hours in advance, cancellation charges depend on the volume of the catering order. Please contact us directly by phone if possible.

III) Special orders

Special orders involve items which have been sourced or supplied by a third party due to exclusivity or limited availability. Cancellation free of charge depends on the volume of the catering order. Please call us regarding any



cancellations less than 24 (twenty-four) hours prior to scheduled delivery.

IV) Rush orders

If there are less than 6 (six) hours between order placement and delivery, we are unable to guarantee the availability of all requested items. In such a case you will be informed upon delivery. With the exception of stock beverages, cancellation of rush order items is not accepted. Therefore all charges and fees will apply.

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

I) Contact details

You can reach us by telephone, fax or email from 06:00am to 10:00pm local time:

T: +49 89 9782 2000

E: munich@private-aviation-catering.com

W: www.private-aviation-catering.com

II) Operating hours

The office in EDDM is open from 06.00am until 10.00pm CET. Please leave a message outside office hours which we will answer the following morning.

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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MOUNTAIN HUB
GOURMET

OPENING TIMES

TUESDAY
Dinner only

WEDNESDAY - FRIDAY
Lunch and Dinner

VISIT US ONLINE & SCAN HERE



RESERVATIONS

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FOR ONLINE RESERVATIONS
SCAN HERE





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