



PRIVATE AVIATION   

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CATERING

Serving you 24/7, 365 day a year

Contact Us

Phone: +49 89 9782 2000

Mail: [munich@private-aviation-catering.com](mailto: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](mailto:munich@private-aviation-catering.com)

T: +49 89 9782 2000

W: [www.private-aviation-catering.com](http://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

BAKERY

SANDWICHES

SOUPS

FINGER FOOD

APPETIZERS | COLD STARTERS

SALADS

MAIN DISHES

DESSERTS

INTERNATIONAL CUISINE

BEVERAGES

SERVICES

TERMS & CONDITIONS

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

# 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  
mini plain croissant | honey | jam | Nutella  
Danish pastry | two bread rolls | two portions  
of butter

### **Menu B**

Smoked salmon | horseradish | cream cheese  
five small quiches | antipasti platter (cold cuts  
and vegetables) | Parmesan | mediterranean  
fruit salad | olive ciabatta | two portions of  
butter



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



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# VIP TRAYS

## LUNCH – COLD

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



A



B

### 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



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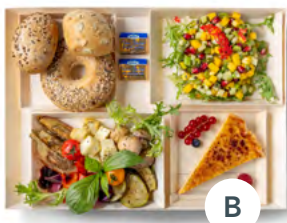


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# VIP TRAYS

## DINNER – COLD

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



### 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 tartlette | 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



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# BREAKFAST COLD

## **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**



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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



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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

## 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



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# SALADS

## 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 DISHES

## 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 filet –

**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



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# ALPINE & BAVARIAN DISHES

## **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 filet** 🌾

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

## **Thai Curry** 🌿 🌾

Vegetables | pink ginger



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# MIX & MATCH FROM THE GRILL

## **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

## **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



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# 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

## 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



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# CAKES

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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# SUSHI



## 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 🌿



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# 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 



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# SUSHI

**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.*

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



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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



## 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



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# ARABIC CUISINE

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



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# INDIAN CUISINE




## Vegetable Samosa

2 patties stuffed with vegetables

## Tandoori Selection (served for two)


Mixed tandoori

## Tandoori-Tikka (main dish)

Chicken	King prawn
Lamb	Vegetables 
Fish	Mixed

## Biryani

served with basmati rice

Chicken	Vegetables 
Lamb	King prawn
Mixed	

## Alu Baingan

Grilled eggplant and potatoes in curry  
served with basmati rice



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# INDIAN CUISINE

## 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*

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



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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**

# BEVERAGES

## **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

# SERVICES

## 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.*

## 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**

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](mailto:munich@private-aviation-catering.com)

W: [www.private-aviation-catering.com](http://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!

# TERMS & CONDITIONS

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

Private Aviation Catering  
Allresto Flughafen München  
Hotel & Gaststätten GmbH  
Hilton Munich Airport  
Private Aviation Catering  
Terminalstrasse Mitte 20  
85356 Munich | Germany  
T:+49 89 9782 0  
E: [munich@private-aviation-catering.com](mailto: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



**MICHELIN**  
2025





# MOUNTAIN HUB

GOURMET

## OPENING TIMES

**WEDNESDAY & SATURDAY**  
DINNER ONLY

**THURSDAY & FRIDAY**  
LUNCH AND DINNER

[VISIT US ONLINE](#)

## RESERVATIONS

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+49 176 18888 117

[mountain.hub@hilton.com](mailto:mountain.hub@hilton.com)

[RESERVATION](#)