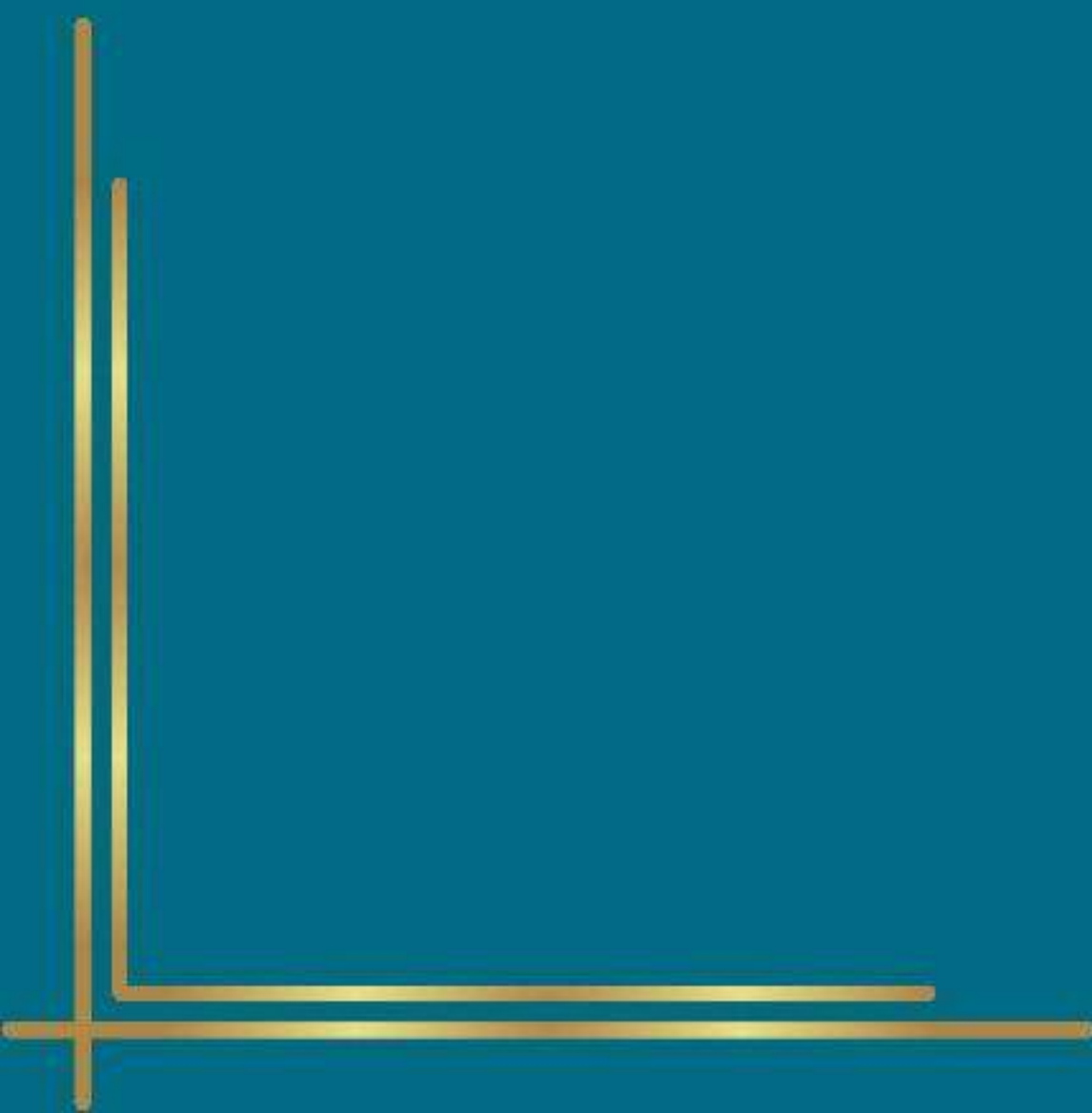


LUNA

— L —

CATERING





LIVE AN UNFORGETTABLE MOMENT WITH LUNA...

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#InflightMenu

BREAKFAST

BREAKFAST PATRIES

Viennoiserie small	2.00€
Viennoiserie large	3.50€
Danish	6.00€
Muffin	4.00€
Cookie	4.00€
Bread roll (white, brown, with seeds, olive)	3.00€
Jam & honey selection	4.00€

CONTINENTAL BREAKFAST

Breakfast cheese 80 gr	16.00€
<i>Brie Emmental</i>	
Assorted cornflakes	8.00€
Toasted granola with berries	16.00€
Bircher muesli homemade	19.00€
Açai bowl with red berries	26.00€
Chia pudding with mixed fruit coulis	23.00€
Breakfast meat cold cuts	21.00€
Smoked salmon 200g	55.00€
Greek yoghurt 200 gr	9.00€
Plain yoghurt	6.00€
Fruit yoghurt	6.00€
Seasonal sliced fruits 200gr	30.00€
Fresh berries 100 gr	9.00€
Fruit salad	24.00€

FOR AVOCADO LOVERS

Poached egg, avocado with herb cream toast	17.00€
Smoked salmon, avocado, cheese toast	21.00€
Avocado, pomegranate, vierge dressing toast	17.00€

BREAKFAST

HOT BREAKFAST

Pancakes 4 pieces	16.00€
Crepes 4 pieces	18.00€
Porridge (oatmeal, buckwheat)	19.00€
Syrniki 4 pieces	24.00€
Truffle & fried egg toast	27.00€
Boiled eggs (soft or hard)	3.00€
Fried eggs	12.00€
Scrambled eggs	12.00€
Omelette / white omelette	12.00€
Egg accompaniment of your choice: <i>Cheese, mushroom, bacon, spinach, grilled tomatoes...</i>	6.00€

SIDE DISHES

Mini sausage per piece	3.00€
Baked beans	9.00€
Sautéed button mushrooms	11.00€
Hashbrowns	15.00€
Baby potatoes	16.00€

JUICES & SMOOTHIES

Orange juice	23.00€	Green detox	25.00€
Pineapple juice	35.00€	Grapefruit, ginger, apple	22.00€
Grapefruit juice	31.00€	Carrot, orange	21.00€
Carrot juice	25.00€	Carrot, ginger, apple	23.00€
Kiwi juice	39.00€	Pineapple, lemon juice, cucumber	27.00€

S N A C K & S T A R T E R

SANDWICHES

GOURMET SANDWICH 6.00 - 10.00€

we recommend 5 per person

FINGER SANDWICH 6.00€

we recommend 6 per person

OPEN SANDWICH 12.00 - 14.50€

we recommend 2 per person

CLUB SANDWICH 15.00€

WRAP SANDWICH 12.50€

2 pieces per portion

½ BAGUETTE SANDWICH 12.50€

TRIANGLE SANDWICH 8.00€

we recommend 4 per person

TOAST SANDWICH 17.00 - 21.00€

Avocado, pomegranate & vierge dressing toast

Poached egg & avocado with herb cream toast

Smoked salmon, avocado & cheese toast

SNACK & STARTER

FOIE GRAS 41.00€

PAN-FRIED FOIE GRAS 56.00€

*Pan-fried foie gras,
candied hibiscus, flower & pistachio*

LOBSTER WITH ASPARAGUS 79.00€

*Lobster, citrus ricotta & asparagus
with fresh herb vinaigrette*

GRILLED OCTOPUS 47.00€

Octopus, aubergine confit & condiments

VEGETABLE SOUP 1L 35.00€

GASPACHO OF THE DAY 1L 33.00€

CANAPES

COLD CANAPES 6.00€

*Chocolate Macaron with Fig & Foie Gras
Smoked Salmon Nori Blinis & Lemon-Herb Cream
Tomato & Buratta Tartlet
Avruga Humus Basket
Aubergine Caviar & Dried Fruit Tartlet*

HOT CANAPES 6.00€

CANAPE WITH CAVIAR 30.00€

PLATTERS



SLICED MEAT PLATTER 51.00€

300 GR

Veal, beef, lamb & duck

IBERIAN CHARCUTERIE PLATTER 55.00€

200 GR

*Jabugo ham, Lomo Iberico, chorizo, paleta,
& pork sausage*

SMOKED SALMON PLATTER 55.00€

200 GR

*Smoked salmon, heart of salmon
& citrus gravlax served with mini blinis, capers & lemon*

SEAFOOD PLATTER 106.00€

375 GR S

*Octopus, langoustine, lobster, scallops,
king crab served with creamy lemon & chives sauce*

COLD & SMOKED FISH PLATTER 89.00€

250 GR

Haddock, sturgeon, tuna, eel & heart of salmon

CHEESE ASSORTMENT PLATTER 26.00€

180 GR

*5 types of AOC cheeses, served with dried fruits
& condiments*

VEGETABLE CRUDITE PLATTER 25.00€

300 GR

Assortment of raw seasonal vegetables

MEDITERRANEAN ANTIPASTI 25.00€

COLD ARABIC MEZZE PLATTER 41.00€

*Hummus, vine leaves, Lebanese tabouleh, feta
& moutabal*

HOT ARABIC MEZZE PLATTER 39.00€



MAIN COURSE

TARTARE & CARPACCIO

TUNA TARTARE 43.00€
Tuna cubes, avocado, pomegranate, ponzu sauce, olive oil, coriander, lemon & ginger

ZUCCHINI TARTARE 29.00€
Zucchini, olives, spring onion, dried tomato, pine nuts & arugula

SALMON & TUNA TARTARE 43.00€
Finely chopped salmon & tuna, fine capers, mango, lime, chives

CEVICHE OF DORADO 46.00€
Dorado, kiwi, chili, coriander, red onion pickles & lime

VITELLO TONATO 42.00€
Sliced veal filet with sauce

BEEF TARTARE 45.00€
Finely chopped beef served with onions, capers, pickles, parsley & mustard

BEEF CARPACCIO 36.00€
Sliced beef, parmesan shavings, capers, olives, sun-dried tomato & roquette salad

SALMON TARTARE 43.00€
Finely chopped salmon, capers, mango, lime & chives

SEABASS TARTARE & SPICY MANGO 49.00€
Seabass cubes, mango, chili, chives, lime & ponzu sauce

MAIN COURSE

MEAT

VEAL FILET	59.00€
ESCALOPE MILANESE	45.00€
CHICKEN BREAST	38.00€
CHICKEN WINGS	38.00€
CHICKEN SKEWER	42.00€
BABY CHICKEN TABAKA	52.00€
CHICKEN KIEV	46.00€
CHICKEN KOTLETY	49.00€
FARM CHICKEN FRICASSEE <i>Chicken fricassee with yellow wine & morels</i>	57.00€
DUCK BREAST	51.00€
PEKING CRISPY DUCK	69.00€
BEEF FILLET	52.00€
ROSSINI BEEF <i>Served with pan-fried foie gras & truffle sauce</i>	66.00€
FRENCH ENTRECÔTE	66.00€
BEEF STROGANOFF	66.00€
FRENCH PROVENCAL STYLE & DAUBE	51.00€
RACK OF LAMB	59.00€
OVEN BAKED LAMB <i>Lamb with anchovy & parmesan condiment & dried tomato with basil</i>	55.00€

MAIN COURSE

FISH & SEAFOOD

COD FILET	69.00€
DORADO FILET	52.00€
TURBOT FILET	56.00€
TURBOT WITH SEA URCHIN SAUCE <i>Turbot filet, young leeks & creamy sea urchin sauce</i>	65.00€
SALMON FILET	39.00€
WHOLE LOBSTER	103.00€
LARGE PRAWNS <i>2 PIECES</i>	55.00€

PASTA & RISOTTO

PLAIN PASTA <i>Sauce of your choice: 8.50€ Napolitano, Pesto, Bolognese</i>	22.00€
SEAFOOD PASTA	51.00€
SEAFOOD RISOTTO	59.00€
MUSHROOM RISOTTO	45.00€
VEGETARIAN RISOTTO	45.00€

SIDE DISHES

*Rice 9.00€ / Wild Rice 11.00€ / Basmati Rice 11.00€ /
Mashed Potato 16.00€ / Mashed Potato with Truffle 22.00€ /
Baby Potatoes 16.00€ / Mini Vegetables 19.00€ /
Ratatouille Nicoise 15.00€ / Vegetable Wok 21.00€*

ASIAN & JAPAN FOOD

STARTERS

45.00 - 49.00€

NIKKEI TARTARE BEEF

Beef, peanuts, shallot, coriander, olive oil, Thai basil, honey sauce

NIKKEI TARTARE SALMON

Salmon, avocado spring onions, salmon caviar, mango, mint salsa sauce

NIKKEI TARTARE TUNA

Tuna, avocado, fried onions, spring onions, tobiko, ponzu Yuzu sauce

SALMON CEVICHE FUSION

Salmon, red onion, coriander, corn, red caviar, avocado, radish

CEVICHE TUNA FUSION

Tuna, takuan, coriander, avocado, red onion, corn, pomegranate, radish

CEVICHE FUSION

Sea bream, prawns, edamame, avocado, coriander, red onion, corn & radish

SALMON TIRADITO

Salmon, chives, red onions, shiso, salmon roe & mizuna

TIRADITO MIX

Salmon, sea bream, red onions, chives, mizuna, sesame seeds, cherry tomato

CHEF TIRADITO

Tuna, sea bream, red onions, mizuna, takuan, sesame seeds, shiso, chives

ANTICUCHO BEEF

Peruvian marinated beef skewers

17.00€

BBQ CHICKEN

Chicken Skewers

16.00€

CHICKEN MEATBALLS

Chicken meatball skewers

16.00€

ASIAN & JAPAN FOOD

HOT DISHES

39.00-51.00€

BEEF NOODLES

Japanese noodles topped with sautéed beef, radish, red & spring onions

TSUKUNE CHICKEN NOODLES

Japanese noodles topped, with chicken meatballs, radishes, red, spring onions

CHICKEN NOODLES

Japanese noodles topped with sautéed chicken strips, radish, mizuna, red, spring onions

SALMON NOODLES

Japanese noodles topped with half-cooked salmon, radishes, red spring onions

TEMPURA NOODLES

Japanese noodles topped with prawn tempura, red & spring onions

BEEF DONBURI

Marinated beef, rice, red & spring onions, sesame seeds, radishes & coriander

CHICKEN MEATBALLS DONBURI

Chicken meatball, rice, sesame seeds, radishes, coriander, red & spring onions

GRILLED CHICKEN DONBURI

Marinated chicken, rice, red & spring onions, sesame seeds, radishes & fresh coriander

SALMON DONBURI

Salmon, rice, red & spring onions, radish, sesame seed & coriander

CHICKEN MASSALA

47.00€

CHICKEN TANDOORI

45.00€

CHICKEN CURRY

49.00€

CHICKEN TIKKA

45.00€

ASIAN & JAPAN FOOD

SUSHIS & SASHIMI

SUSHIS **6.75€**
*Salmon / tuna / Braised salmon /nikkei spicy salmon/
salmon cheese / braised tuna / nikkei spicy tuna /
sea bream / yellowtail / prawn*

SASHIMI **8.00€**
Tuna / Salmon

MAKI **6.75€**
*Minimum 6 pieces
Salmon / tuna / prawn mayo / braised smoked ee/
spicy tuna, avocado /avocado cheese / cucumber/
cheese cucumber*

CALIFORNIA **6.75€**
*Minimum 8 pieces
Salmon, avocado / salmon, cheese / smoked
salmon, cheese, chives, avocado /tuna, avocado /
spicy tuna / smoked eel, avocado / prawn, mayo,
avocado /takuan, cucumber, avocado*

CHEF ROLLS 8 Pieces **7.50€**

CAVIAR YUZU ROLLS
*Yellowtail, avocado, arugula, new onions yuzu
caviar*

TUNA TARTARE ROLLS
*Tuna Tartare, cucumber, spicy miso, sesame
shiso green*

*Also available a selection of "spring rolls" /
"california nikkei" / "poke bowl" / "Yakitori"
on request*

EASTERN EUROPEAN DISHES



MARINATED MUSHROOMS & PICKLES 22.00€

RED CAVIAR BLINIS 47.00€
Served with classic garnish


SALAD 32.00€
Chicken breast, potatoes, carrots, cucumber, eggs & green peas

VINEGRETTE SALAD 24.00€
Beetroot, potatoes, carrots, sauerkraut, sunflower or olive oil, vinegar, onion

THE HERRING SALAD - SHUBA 31.00€
Herring fillets, finely chopped onion, beets, carrots, potatoes & eggs

BORSCH 35.00€


PELMENI 33.00€



DESSERT



<i>LEMON TART</i>	18.00€
<i>BERRIES TART</i>	18.00€
<i>CHEESECAKE</i>	18.00€
<i>CHOCOLATE CAKE</i>	18.00€
<i>CHOCOLATE MOUSSE</i>	18.00€
<i>CLASSIC HONEY CAKE</i>	18.00€
<i>APFEL STRUDEL WITH VANILLA SAUCE</i>	16.00€
<i>STEAMED APPLES</i>	18.00€
<i>APPLE PIE</i>	18.00€
<i>BASKET OF SEASONAL FRUITS PER KILO</i>	45.00€
<i>SEASONAL SLICED FRUITS & BERRIES</i>	30.00€
<i>RED BERRIES PER 100 G</i>	9.00€
<i>CREME BRULEE</i>	18.00€
<i>TIRAMISU</i>	18.00€
<i>PANNA COTTA</i>	18.00€
<i>STRAWBERRIES WITH CHOCOLATE</i>	6.00€
<i>PETIT FOURS</i>	6.50€

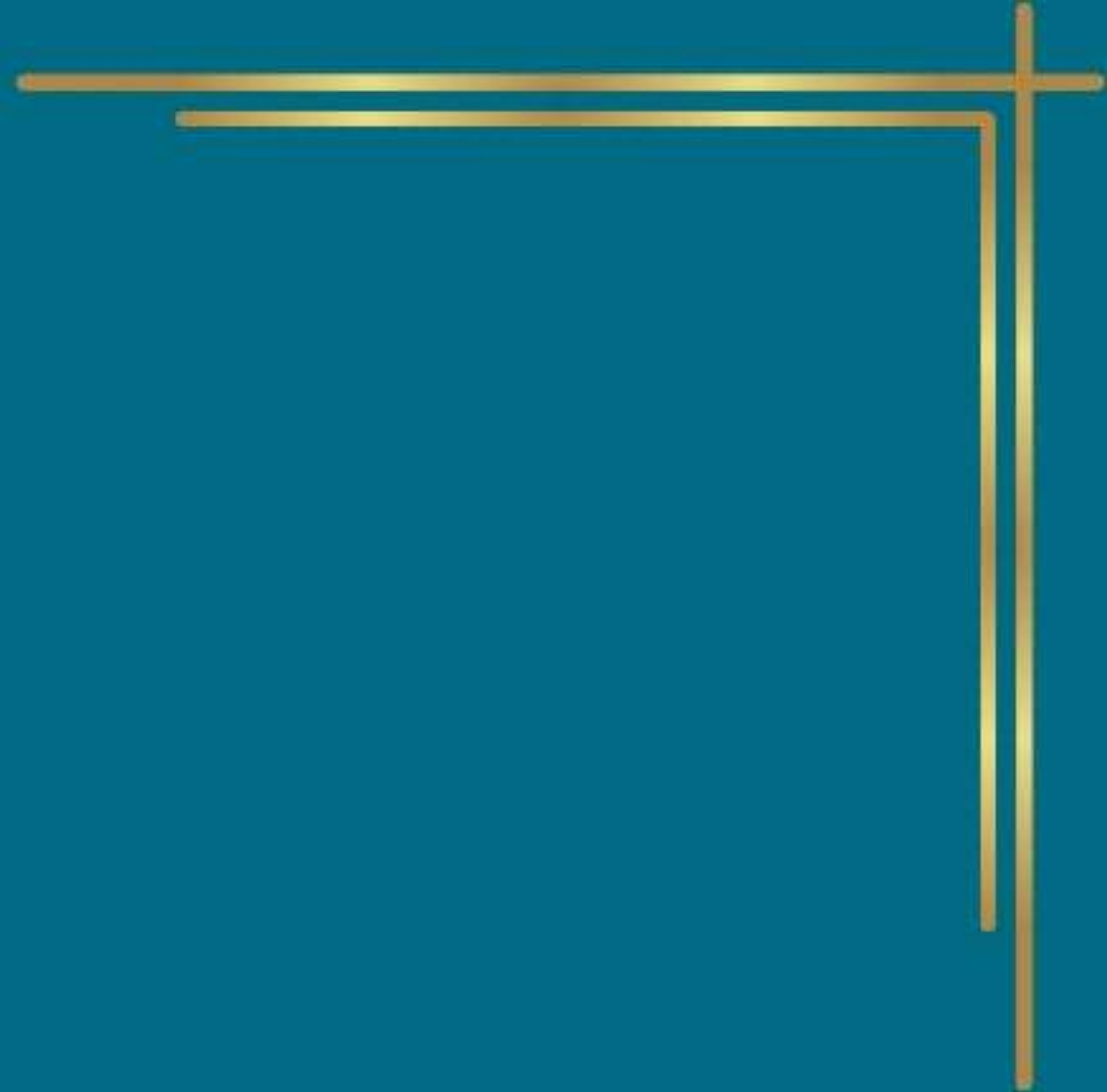




*We specialise in world cuisine,
national and local dishes. We offer
delicious seasonal menus designed by
our team and its Chef*

*We will cater for any needs that each
passenger may have and help your
crew to deliver the perfect experience.*

*We also offer additional services
such as fresh flower arrangements,
printed menus, international
magazines and newspapers...*



LUNA

— L —

CATERING

"Food is the ingredient that binds us together"



INFLIGHT@LUNA-GOURMET.COM

