



CATERING

PRIVATE FLIGHT
COLLECTION



Your flight, our priority

The premium onboard service, designed for you



Crew
guest



Menu
selection



Fresh
products



Wine
selection



Express
service



Luxury
Concierge



Confidentiality



Exclusive
Experience



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Guest



Delivery in 2h



Crew

A dedicated team for a tailor-made service.
Exceptional products, common, local, biological.
Delivery at 3°C / 37.4°F.
 Microwave or traditional oven heating at 120°C / 248°F.
Quality & food safety.



Summary

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Breakfast

Express

Hot drinks **Option Hot chocolate to reheat Cacaolat*
Pastries
Fruit juice

Continental

Hot drinks **Option Hot chocolate to reheat Cacaolat*
Bread, butter, jams and honey
Pastries
Fruit juice
Yogurt

Continental Luxe

Hot drinks **Option Hot chocolate to reheat Cacaolat*
Bread, butter, jams and honey
Pastries
Fruit juice
Yogurt
Ham
Cheeses
Fresh fruits





Catering Menu

Horizon

« A culinary experience opened to the landscape. »

Assortment of Iberian charcuterie
Cod au gratin with aioli and escalivade of vegetables
Manchego
Toffee cream and blueberries

Latitude

« The balance perfect between precision and refinement. »

Poached egg with smoked salmon and its marine pearls
Duck breast in hot and cold
Coleslaw salad
Comté
Mango pannacotta

Longitude

« A selection thought for to accompany each destination. »

Tarte tatin of confit tomatoes (garlic trace) and its country ham
Chicken fillet with mild Espelette pepper in a ballotine with Béarnaise sauce
Escalivade of confit vegetables
Manchego
Chocolate Mousse

Stratos

« The highest expression of culinary know-how. »

Delight of foie gras and onion jam with Banyuls
Salmon fillet with 4 spices and pink pepper, whipped cream with dill
Vegetable tagliatelle
Brie
Crunch chocolate mousse

Apex

« The pinnacle of experience on board. »

Tomato, mozzarella burrata pesto sauce parmesan shavings
Pasta salad with grilled vegetables and country ham
Sheep's Tomme cheese
Panacotta with salted butter caramel

Nimbus

« Lightness, fluidity and elegance at altitude. »

Multi-seed salad with dried fruit
Norwegian poached egg with smoked salmon and sea pearls
Whipped cream with dill
White cheese
Pineapple tartare

Aurora

« A luminous signature for the moments of exception. »

Charlotte with eggplant caviar and fresh goat cheese pesto sauce
Spiced salmon steak, whipped cream with dill
Vegetable coleslaw
Meaux Brie
Imperial chocolate

*Included in the menu : 1 bottle of Evian or Badoit 100 cl.



Premium Menu

Altitude Signature

« The purest expression of haute cuisine in flight. »
 Duck foie gras, fig chutney and brioche
 Roast beef fillet with morel sauce
 Truffle mashed potatoes
 Sheep milk tomme
 White chocolate choux

Private Cabin

« A confidential menu, designed like an aerial gastronomic lounge. »
 Scallop and shrimp skewers with saffron sauce on leek fondue
 Duck breast with porcini sauce
 Sweet potato mousseline
 Truffled Brie
 Exotic Pavlova

Mach Prestige

« Power, precision and elegance in every plate. »
 Mango foie gras opera with small condiments - coriander skewer
 Pyrenees veal nut, veal jus with thyme
 Mascarpone mashed potatoes
 Chaource
 All-chocolate sphere and seasonal fruits

Flight Only

« Reserved for those who travel exceptionally. »
 Toasted brioche with smoked salmon, poached egg and lemon avocado
 Sea bass fillet with truffle beurre blanc
 Parsnip mousseline with hazelnut oil and glazed carrot
 Bleu d'Auvergne
 Chocolat macaroon Bounty style

Private Air Collection

« The culinary collection of exceptional flights. »
 Cold goat cheese ravioli with crunchy vegetables
 Ballotine of poultry stuffed with mushrooms, forest sauce
 Seasonal mixed vegetables stir-fry
 Saint-Nectaire
 Lemon meringue tartlet

*Included in the menu : 1 bottle of Evian or Badoit 100 cl.



Selection

Olivier's savory bite-sized pastries

Discover a selection of savory puff pastries and tarts, assorted and prepared from fresh market ingredients.



Caviar

- Madagascar Caviar ROVA Baeri Royal 30g
- French Aquitaine IGP STURIA Baeri 30g



Mer

- Sushi (10 pieces)
- House-smoked salmon
- Gravlax salmon with dill
- Lobster tail



Seafood platter to assemble

(specify the number of people)

Oysters, mussels, clams, almonds, cockles, prawns, whelks, spider crabs, blue lobster, lobster, aioli, shallot vinegar..



1st PRIZE
 World Shellfish
 Championship 2024,
 & France 2026.

Land

- Duck foie gras, half-cooked and fruit chutney, brioche bread
- Bellota Iberian ham, 48 months aged
- 3 house-aged cheeses: goat, cow, sheep.

Seasonal menu

On request. (Starter, Main, Dessert).

Veggie Special

Escalivade of vegetables: eggplants, red peppers, oven-roasted onions with Banyuls vinegar and Orgues d'Ille-sur-Têt olive oil

Tailor-made

We create unique culinary experiences, perfectly adjusted to every dietary requirement. Intolerances, specific diets, special desires, we personalize every detail according to your expectations.





Desserts

OLIVIER BAJARD

*World Champion of Dessert Trades Best
Worker of France Pastry Chef*



Individual pastries

Cup's Tiramisu
 Cup's Chocolate Choux
 Cup's Mont-Blanc (chestnut cream & Bresse cream)
 Cup's Pavlova Seasonal Fruits
 Cup's Lemon Strawberry (country red fruits and pistachio)
 The Russian (crunchy feuilletine, hazelnut praline IGP of Piedmont)
 The Éclair Arabica Coffee
 The Crunchy Caramel Tartlet (Charentes AOP butter)

The NINES

Refined assortment of fresh pastries and evening cakes,
 seasonal fruits, chocolate and praline.

Box of 25 Assorted Mignardises

Olivier's Macarons

Genuine French macarons, combining shell finesse and filling intensity. Creations
 where each flavor awakens a memory, an emotion, a gourmet journey.

Box of 9 Assorted Macarons
 Box of 16 Assorted Macarons





Drinks

Water

- Natural mineral water Evian 50 cl
- Natural mineral water Evian 1L
- Natural mineral water Evian *lost glass* 33 cl
- Natural mineral water Evian *lost glass* 75 cl
- Natural Artesian water FIJI 33 cl
- Finely sparkling mineral water BADOIT 50 cl
- Finely sparkling mineral water BADOIT 1L
- Intensely sparkling mineral water BADOIT *lost glass* 33 cl
- Intensely sparkling mineral water BADOIT *lost glass* 75 cl



Soft

- PEPSI Regular *can* 33 cl
- PEPSI Max *can* 33 cl
- LIPTON Ice Tea peach *can* 33cl
- SEVEN UP *can* 33 cl
- RED BULL *regular* 25 cl



Artisanal Soft

ELIXIA Artisanal Lemonade
 Quality recognized by the College Culinaire de France
 Lost glass bottle 33 cl



- | | | |
|-----------|-----------------|---------------|
| Cola | Wild strawberry | Blackcurrant |
| Mirabelle | Mango | Passion fruit |

Fruit juice

Pure organic juice, produced in the Roussillon plain.
 Lost glass bottle 25 cl.



- | | | |
|-------------------------|--------|-----------------|
| Tomato | Apple | Apple - Peach |
| Strawberry | Orange | Red grape Syrah |
| Apple - Peach - Apricot | | |

Hot drinks

- Teas & Infusions by Damman Brothers
- Nespresso capsules
- Starbucks capsules
- Reheatable chocolate Cacaolat 25cl
- Dosed milk



Robert Parker
Wine Advocate
97/100



BOËRL & KROFF



Cellar

Beers

Lost glass bottle

HEINEKEN 33 cl
HEINEKEN *alcohol-free 0%* 25 cl
DESPERADOS *Original* 33cl
CORONA *Extra* 33cl
PERONI *Nastra Azzurro* 25cl
CAP d'ONA *IPA Bio* 25cl
CAP d'ONA *alcohol-free 0%, finely yuzu Organic* 25cl

White Wines

Pessac-Léognan - Bordeaux
Château Carbonnieux, 2018 - *Grand Cru Classé de Graves*

Bourgogne
Chablis 1er Cru, 2022 - *Chablisienne Grande Cuvée*

Roussillon
Clos des Fées, 2023 - *Vieilles Vignes, Hervé Bizeul*

Roussillon
Roc des Anges, 2023 - *Iglesia*

Red Wines

Pauillac - Bordeaux
Château Croizet-Bages, 2022 - *Grand Cru Classé en 1855*

Roussillon
Clos des Fées, 2022 - *Vieilles Vignes, Hervé Bizeul*

Roussillon
Château Valmy, 2022 - *Secret*

Rosé Wines

Côtes de Provence
Whispering Angel, 2025 - *Cave d'Esclans*

Côtes de Provence
Miraval, 2024

Côtes de Provence
Château Sainte Marguerite, 2024 - *Cuvée Fantastique*

Côtes de Provence
Château Minuty 281, 2025

Roussillon
Clos des Fées, 2024 - *Oeil de Perdix, Hervé Bizeul*

Champagnes

Moët & Chandon - *Extra Brut*
Billecart-Salmon - *Brut rosé*
Ruinart - *Blanc de Blancs*
Cristal Roederer - *Millésimé*
B de Boërl & Kroff - *Vintage 2003*

Spirits

Whisky
Tessendier, Arlette - *Single Malt Original Whisky* 70 cl

Gin
Grappe de Montpellier - *Banyuls cask finish* 50 cl

Rhum
Compagnie des Indes - *Latino* 70 cl

Tequila
Patron Silver - 70 cl

Vodka
Beluga - *Noble* 70 cl





Cigar Cellar —



***The art of the cigar is expressed in a dedicated cellar,
where every piece is preserved with the utmost
exacting standards.***

***We invite you to consult the index to discover our
selection.***



Other services

Luxury Concierge

*With us, every client is unique.
Shuttle, limousine, helicopter, ..
Villa, hotel, restaurant, caterer, shucker, flowers, ..
Fitness coach & dance, bodyguard, artist, performer, photographer, ..
Health, beauty, body care, ..*



Exclusive Experiences

*Excellence in the service of your experience.
With family, friends, for business, ..
Earth, sea & mountains, ..
Gastronomy, culture heritage, authenticity, sport, leisure, ..
Exceptional places, privatization, exclusivities, ..*

*Share your desires with us, your passions, your interests
and we will be the artisans of your tailor-made experience.*



History

Our values & commitments

Soaring for tomorrow begins today.

Quality

Each product, each service, each detail counts.
Food quality through a rigorous selection of our products.
Health quality by maintaining the cold chain.
Quality of service through our operational excellence.

Servibility

Your satisfaction is our absolute priority.

Attentive and responsive

We anticipate your needs with efficiency and elegance.
We respond to your requests with discretion.

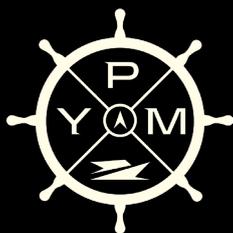
Proximity

Close to you, close to your partners
We ensure personalized and human support.
We have an established local presence.
We cultivate a historic network.

Sustainability

Responsible luxury is our choice.
You are our priority, our sustainability.
We favor sustainable practices, short supply chains.
We commit with our partners.





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