

BUSINESS CLASS MENU PRESS-RELEASE

for flights lasting up to 6 hours

from 01 March 2017 to 15 April 2017

We are pleased to offer you our new menu developed by Mr. Thierry Mona - Executive Chef of the Russian leading flight catering company Aeromar who has a wealth of culinary experience in business aviation throughout the world. He is a member of chefs team serving the Commonwealth of nations. Thierry Mona has been improving his skills for 30 years. And now, flying with us gives you a great chance to solve his culinary secrets and discover new unforgettable tastes.

Our new menu has been developed with the participation of brand-chef and restaurateur Uilliam Lamberti, who graduated from Instituto Professionale Alberghiero at Senigallia in 1990. Early in his career he has worked for four Michelin 3-star restaurants in Italy and France. At various times in Russia he used to be the chef of “The Pyramid”, “Blackberry Café”, “Balkon”, “Buono” restaurants. Nowadays Uilliam is co-owner and a brand-chef of “Uilliam’s”, “Ugolëk”, “Pinch”, “SEVERYANE”, kosher restaurant “AVIV” of JRCC “Zhukovka”.

Christian Lorenzini who is the chef of “Christian” and “Buono” restaurants, part of “Ginza Project” restaurant holding, has been invited to develop our new menu. Born in Tuscany region, Christian fills all his dishes with the traditional genuine flavor of his fatherland, which inspires him to culinary creations. Christian’s cuisine is based on the most mature homemade recipes owned by the generation of Lorenzini family, and is always presented in a distinctive way.

The renowned chef Giacomo Lombardi, who has a great deal of experience in restaurants in Italy, France, Germany, Switzerland, Monaco and South Korea, has been invited to develop our on-board menu. His talent was Silver medal awarded at the Culinary Olympics in Berlin. In Moscow Giacomo had previously worked in the «Cantinetta Antinori» restaurant and “Karlson” restaurant, a part of the restaurant holding company “Ginza Project”. Nowadays he is an Executive Chef of the restaurant “Ugolëk”. Italian-born Giacomo remains loyal to the native Tuscan cuisine with genuine simple products and their perfect natural flavor features.



Thierry Mona



Uilliam Lamberti



Christian Lorenzini



Giacomo Lombardi

MENU FOR MEDIUM-HAUL FLIGHTS

Appetizer (for flights to Dubai, Madrid, Malaga, Ulan-Bator, Deli, Chita, Irkutsk, Yakutsk)



Bresaola beef stuffed with Fribourgeois cheese,
served with balsamic sauce

Breakfast for flights, departing from Moscow before 10:00 GMT:

Entrée:



Turkey, beef and Tete de Moine cheese,
served with fresh plum and grapes
Yogurt
Jam

Main courses to choose from:



Frittata with asparagus, tomatoes and cheese,
served with creamy sauce with leek and
parsley



Pancakes with apple and cream



Oatmeal with pineapple, ginger, cinnamon and
walnuts

Breakfast for flights to Moscow:

Entrée:



Beef with vegetable paste, turkey, Mont Bleu cheese
and lettuce leaves,
served with pineapple and kiwi Говядина с овощной
Yogurt
Jam

Main courses to choose from:



Omelet with spinach and cheese, broccoli and roasted bell pepper



Pancakes,
served with chocolate sauce



Farro porridge with dried apricots,
served with cranberry sauce

Lunch for flights departing from Moscow after 10:00 GMT:

Entrée:



Nizzarda with canned tuna and vegetables,
served with balsamic sauce
(by *Uilliam Lamberti, Ginza Project*)



Baked roast beef with mushrooms, grilled pepper
and lettuce leaves, served with olive oil and truffle
paste dressing

Main courses to choose from:



Pesto halibut with rice, carrots and grilled tomato,
served with bell pepper sauce



Rack of lamb with vegetables,
served with balsamic citrus sauce
(by Christian Lorenzini, Ginza Project)



Zucchini with eggplant caviar,
served with tomato basil sauce

Lunch for flights to Moscow:

Entrée:



Baked salmon with dill, lemon and bell pepper,
served with olive oil lemon dressing



Smoked turkey, beef, Bleuchatel cheese and apple,
served with grilled peppers

Main courses to choose from:



Baked salmon with Pesto, Paella rice
and grilled bell pepper,
served with Pesto sauce

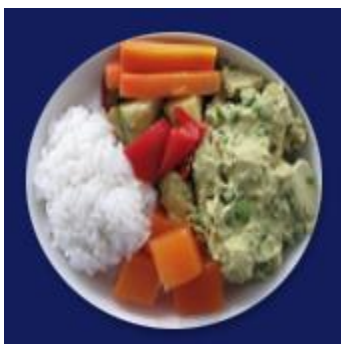


Duck leg with Fregola pasta, pepper and rosemary,
served with berry Demi-Glace sauce
(by Giacomo Lombardi)



Risotto with champignons,
served with porcini sauce

Main courses to choose from on Deli route:



Hindi Chicken stewed with Curry in coconut
milk,
served with aromatic Jasmine rice, vegetables and
red Chili pepper



Pesto halibut with rice, carrots and grilled tomato,
served with bell pepper sauce



Zucchini with eggplant caviar,
served with tomato basil sauce

MENU FOR SHORT-HAUL FLIGHTS

Entrée for Breakfast:



Turkey, beef and Tete de Moine cheese,
served with fresh plum and grapes
Yogurt
Jam

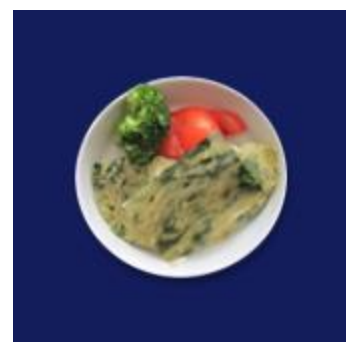


Beef with vegetable paste, turkey, Mont Bleu
cheese and lettuce leaves,
served with pineapple and kiwi
Yogurt
Jam

Main course for Breakfast:



Pancakes with apple and cream



Omelet with spinach and cheese, broccoli and
roasted bell pepper

Entrée for Lunch:



Baked roast beef with mushrooms, grilled pepper and lettuce leaves, served with olive oil and truffle paste dressing



Smoked turkey, beef, Bleuchatel cheese and apple, served with grilled peppers

Main course for Lunch:



Hungarian style beef with rice and broccoli



Chicken with shiitake and carrots

MENU FOR SAINT-PETERSBURG FLIGHTS:

Entrée for Breakfast:



Turkey, beef and Tete de Moine cheese, served with fresh plum and grapes
Yogurt
Jam



Beef with vegetable paste, turkey, Mont Bleu cheese and lettuce leaves, served with pineapple and kiwi
Yogurt
Jam

Main course for Breakfast:



Oatmeal with pineapple, ginger, cinnamon and walnuts



Farro porridge with dried apricots, served with cranberry sauce

Entrée for Lunch:



Baked roast beef with mushrooms, grilled pepper and lettuce leaves, served with olive oil and truffle paste dressing



Smoked turkey, beef, Bleuchatel cheese and apple, served with grilled peppers

Main course for Lunch:



Rack of lamb with vegetables, served with balsamic citrus sauce
(by Christian Lorenzini, Ginza Project)



Duck leg with Fregola pasta, pepper and rosemary, served with berry Demi-Glace sauce
(by Giacomo Lombardi)

DESSERTS



Vanilla ice-cream with chocolate shaving



Apple-caramel Profiterole



Nut cake

MENU FOR VORONEZH AND NIZHNY NOVGOROD FLIGHTS

Breakfast:



Turkey, beef and Tete de Moine cheese,
served with fresh plum and grapes
Apple-caramel Profiterole
Yogurt
Jam



Beef with vegetable paste, turkey, Mont Bleu cheese
and lettuce leaves,
served with pineapple and kiwi
Nut cake
Yogurt
Jam

Lunch:



Baked roast beef with mushrooms, grilled pepper
and lettuce leaves, served with olive oil and truffle
paste dressing
Apple-caramel Profiterole



Smoked turkey, beef, Bleuchatel cheese and apple,
served with grilled peppers
Nut cake