
LARA DEILHI

LAST-MINUTE CARD

This menu is for any request received less than 24H before the flight

Private Aviation Concierge Service

@LARADEILHI



LARA DEILHI WISHES YOU A PLEASANT FLIGHT

ABOUT US

LARA DEILHI is a Catering and Concierge service company based and acting in Martinique island , French Caribbean. We are dedicated to meet all private jets' requests and needs in terms of food and Concierge service.

Our Team is composed of professional private cooking Chefs, working on-demand, with local and fresh products.

Our kitchen's culinary background and facilities allow us to offer a unique range of high-quality, tasty meals, small gourmet appetisers, breakfast specialities, select wines and champagne for private catering jet menu, which are all intended to make the time you spend travelling much more pleasant.





STEPS TO ORDER

Delivery to the airport in Martinique island , French Caribbean :
Aimé Césaire International Airport (TFFF)

STEP 01

You can directly contact us :
by e-mail | laradeilhi@gmail.com |
or via WhatsApp | +596 (0) 696 - 612 - 294.
Our Team will be pleased to assist you.



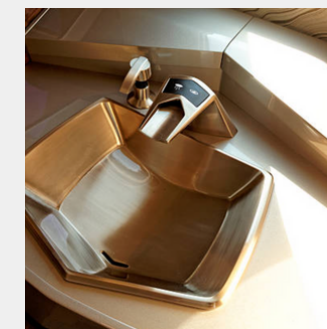
STEP 02

LARA DEILHI is working on-demand, we do not have fixed food and beverages menus. You can directly send us the wished on-board menus. Our Team will reply to your request as soon as possible. After consulting with you, we will provide the corresponding catering quote.



STEP 03

We deliver everything on time directly at the aircraft, before the actual flight. This will be done in a professional manner in accordance with your expectations. Your business discussions or private conversations can then be accompanied by some fine, top-class food.



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LAST-MINUTE REQUEST

CATERING SERVICE

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STARTERS

. Mozzarella di Bufala, roasted-candied tomatoes, herbs'n pesto and breadsticks, balsamic sweetness

Price : €15,00

. Fish Tartare with Clementine Supremes and Citrus Vinaigrette

Price : €19,00

. Rolls of Foie gras with Dried Magret, spiced Caramel, Arugula and Raspberry Vinaigrette, Dried Fig

Price : €21,00

DISHES

. Duck breast lacquered with sweet spices and soya, sauce ; Honey and Cider, Wok of vegetables and Darfin Apple

Price : €35,50

. Fillet of sea bream and crunchy virgin sauce, Venere black rice, pan-fried organic vegetables

Price : €37,50

. Parmesan and Truffle Risotto, Roasted Vegetables and Parmesan Tuile

Price : €34,50

CHEESE

. Slate of BORDIER ripened cheeses, Fruits BORDIER Butter and POILANE Bread

Price : €19,00

DESSERT

. The B'Pastry entremet and its Topping Choices at the Moment

Price : €18,00

COCKTAIL PIECES BOX

5 pieces per person

. Roll Eggplant Curry, Comté and Dried Tomatoes

. Kubic Foie Gras Mango

. Salmon Gravlaax with Herbs and Cucumber

. Chicken and Savora Mini Club, Piquillos

. Verrine of the moment (Sea, Land or Veggie)

Price : €16,00 per person





TERMS AND CONDITIONS

CATERING SERVICE

Put your trust in a team of professionals and don't hesitate to try out our services.

- Highest quality ingredients for private jets, flights, handling or airport catering
- Top-class food exclusively prepared and freshly delivered for private jet flights
- Availability 24 hours a day, 365 days a year *
- Delivery to the airport in Martinique island , French Caribbean :
Aimé Césaire International Airport (TFFF).


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* Please note that regarding the flights taking off on Sundays and Mondays, all the orders have to be submitted at least 48H00 in advance to ensure the availability of every fresh products.



LET'S CONNECT

AIME CESAIRE INTERNATIONAL AIRPORT
LE LAMENTIN | MARTINIQUE ISLAND , FRENCH CARIBBEAN

 +596 (0) 696-612-294

 @LARADEILHI

 LARADEILHI@GMAIL.COM