



UKKO

Paris-Le Bourget Airport
Fine dining for private jets

LFMN - LFMD - LFTZ - LFML



Some have tried to tame her, but she was born to roam free,
A unique spirit she is, full of mystery.

Bold and shy in turns,
Earthbound, yet yearning for the sky's embrace.

Through mystic forests, she's ventured, wild fires she's chased,
Drawn to their flames, captivated by their warmth and light.
She's scaled endless mountains' bewildering heights,
Swum in tempestuous tides, seeking ocean depths' beauty.

Her hunger fuels her strength, her passion lends her grace,
Exquisite, born to chase her dreams at her own pace.
She's a one-of-a-kind beauty,
& her name is ...

UKKO

Enjoy your meal

6

BREAKFAST

Hot Breakfast
Continental Breakfast
Avocado Toast
Breakfast sides
Pastries & Bread
Juices & Smoothies

12

CANAPES & SANDWICHES

Sandwiches
Classic Canapés
Design Canapés
Canapés with caviar

18

PLATTERS

Selection of different
platters

20

STARTERS

Salads
Classic Starter
Gastronomic Starter

24

CHEF'S DISHES

Classic Main Courses
Gastronomic Main Courses

26

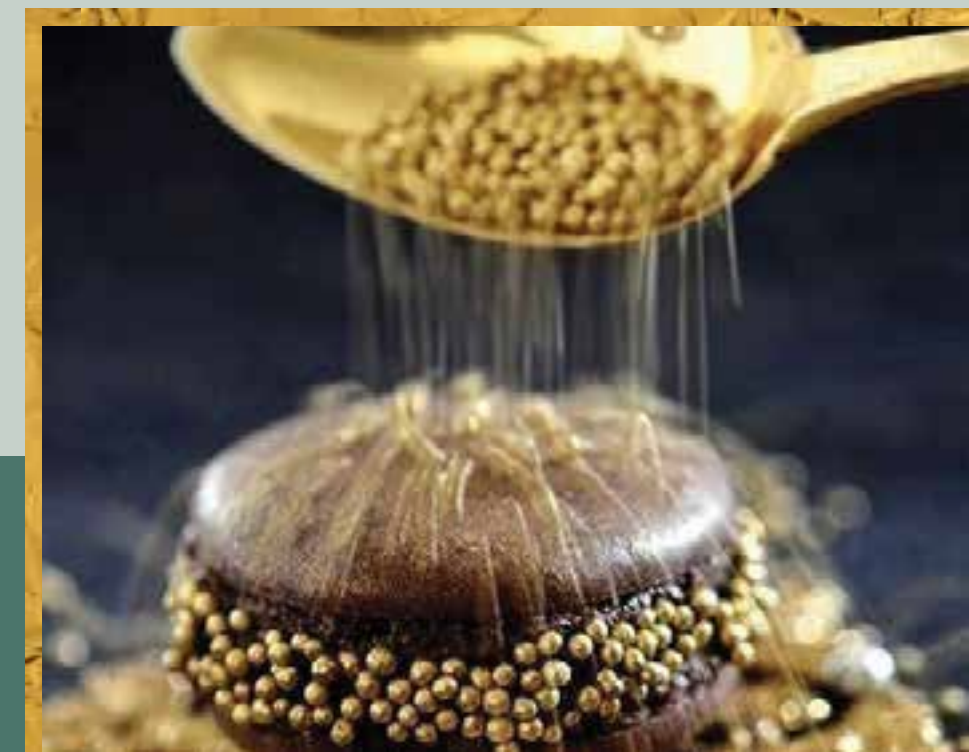
MAIN COURSES

Meat
Fish & Seafood
Pasta & Risotto

30

DESSERTS

Desserts
Desserts Signature
Gluten free Desserts





Breakfast



Hot Breakfast

Pancakes 4 pieces

Crepes 4 pieces

Porridge oatmeal, buckwheat

Truffle & fried egg toast

Boiled eggs soft or hard

Scrambled eggs

Omelette / white omelette

Egg accompaniment of your choice:
Cheese, mushroom, bacon, spinach, grilled tomatoes...



Continental Breakfast

Assorted Cornflakes

Greek yoghurt

Plain yoghurt

Fruit yoghurt

Toasted granola with berries

Bircher muesli homemade

Breakfast charcuterie

Smoked Salmon

Breakfast cheese 80g

Brie et Emmental

Seasonal sliced fruits

Fruit salad

Avocado Toast

Smoked salmon, avocado & cheese toast

Avocado, pomegranate & vierge dressing toast

Poached egg & avocado with herb cream toast



Sides

Mini sausage per piece

Sautéed button mushrooms

Hashbrowns

Baby potatoes

Pastries & Bread

Viennoiserie small

(Croissant, pain au chocolat, apple turnover, pain aux raisins)

Viennoiserie large

(Croissant, pain au chocolat)

Muffin

Cookie

Bread roll

Jam & honey selection

Gluten free bread rolls

Gluten free individual brioche

Mini puff pastries tartlets

Pineapple/Passion, apple/pear, cassis/
apple



Freshly squeezed Juices

Orange juice

Kiwi juice

1L

Grapefruit juice

Pineapple juice

Carrot juice

Smoothies

Carrot & orange

Grapefruit, ginger, apple

0,5L

Pineapple, lemon juice, cucumber

Carrot, ginger & apple

Green detox



Cocktail Sandwiches

Gourmet Sandwich

Ham & butter

Ham & truffle butter

Caesar puff pastry cocktail size

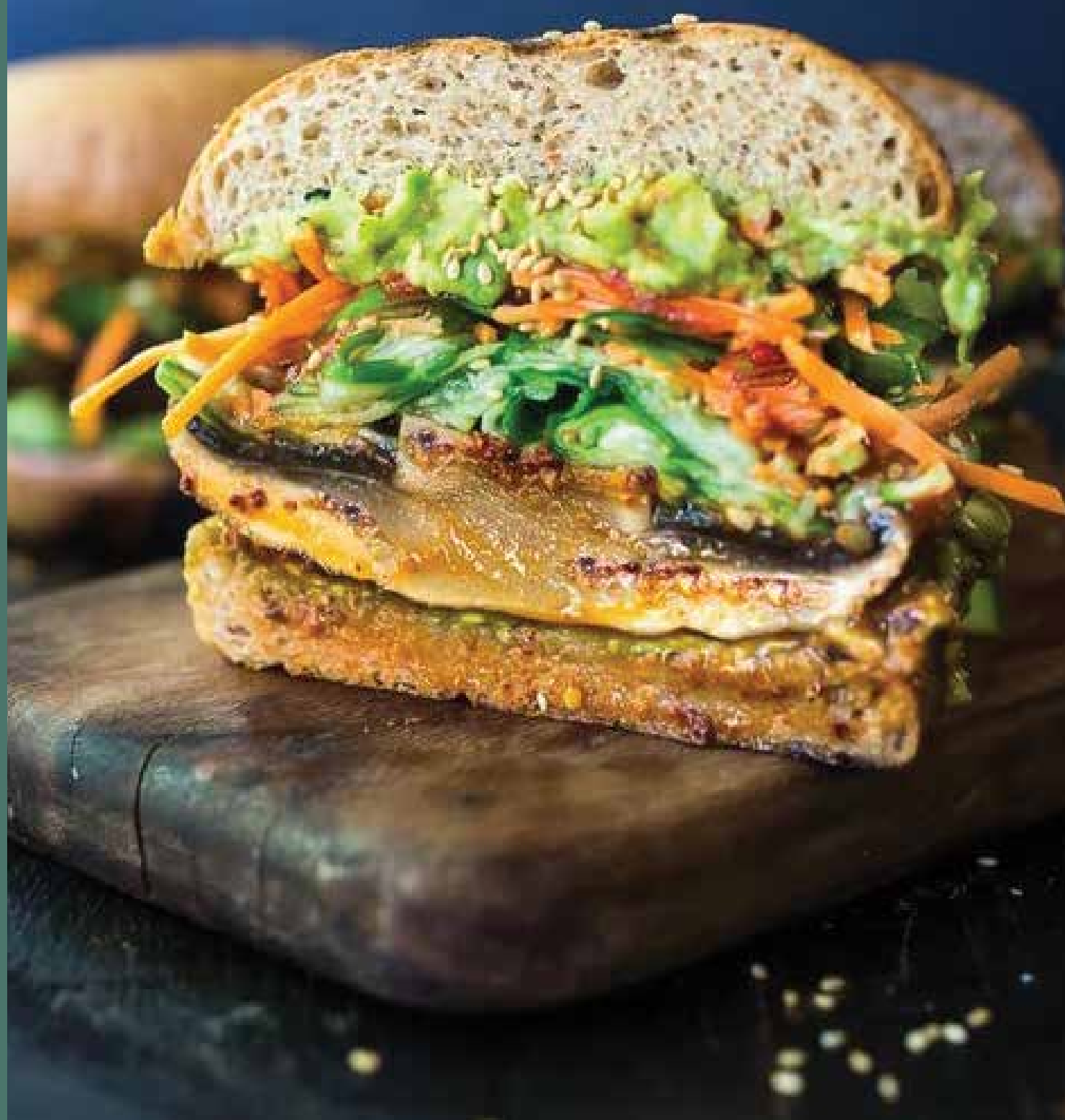
Bagle New Street cocktail size

Buckwheat salmon sandwich cocktail size

Tamago sandwich

Sandwiches





Sandwiches

Caesar puff pastry sandwich

Club sandwich

Truffle croque with Comté cream

Baguette sandwich ham & butter

Baguette sandwich ham & truffle butter

Lobster roll

Bagel new street

Buckwheat smoked salmon sandwich



Classic Canapés

Duck Pâté en croûte with pistachio foie gras

Chestnut, porcini & pumpkin tartlet

Ratatouille on cheesy shortbread

Langoustine & seaweed skewer

Gougère

Design Canapés

Vegan radish & purple shiso meringue

Lobster "Calisson"

Mushrooms & truffle tartlet

Teriyaki salmon on crispy black bread

Tom Kha Gai

Smoked salmon crown (to share)

Canapés with Caviar

Minimum 3 pieces



Platters

Smoked Salmon Platter 200gr

Charcuterie Platter with Iberian delicatessen

Iberian Charcuterie Platter 200gr

Bellota, Cebo, Serrano, Lomo, Chorizo and superior cooked ham with white truffle

Cheese Assortment Platter 180 gr

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

Vegetable Crudite Platter 300 gr

Assortment of raw seasonal vegetables

Platters



Salads



Chicken Caesar Salad

Chicken breast, Cos lettuce, croutons, parmesan shavings, quail egg & bacon

Greek-style vegetables, orange & olive oil sauce, coriander and basil

Vegetable Poke bowl

Tuna tataki with teriyaki sauce

Parisian salad

Spicy prawns and citrus salad

Starters



Classic Starters

Foie Gras

Caviar

Vegetable Soup

Lentil salad with foie gras and smoked duck breast

Bömlo salmon with beetroot

Croque Madame with truffle

Caesar salad "croquettes"

Onion soup

Artichoke & truffle soup "façon Guy Savoy »

Gastronomic Starters

Foie gras pressé, poached pear & fruit wine

Coloured vegetables in a crispy tartlet, sweet onion confit flavoured with Ibaïona bacon,

Poached egg

Scallops & beetroot spiced with green Sichuan pepper and caviar lemon, beard juice

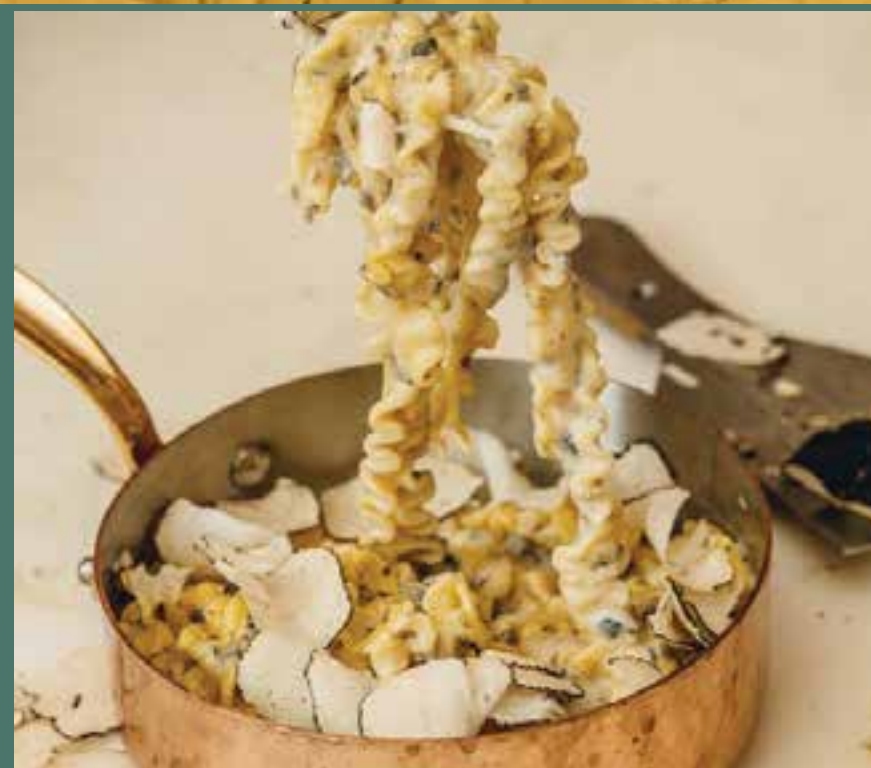
Macaroni stuffed with black truffle, artichoke and duck foie gras au gratin with old parmesan

Jack be little risotto





Chef's Dishes



Classic Main Courses

Bömlo salmon, sorrel, crispy polenta with fine spices

Sea Bass in puffed scales, aioli and shellfish sauce

Pollak with burnt leeks and wild herbs

Glazed cod with parnship purée and verjuice sauce

Duck Parmentier

Confit veal cheek with celery purée & mushroom mousse

Roasted lamb with carrot pulp and ginger condiment

Stuffed poultry medallion, poached pear with Albufera sauce

Gastronomic Main Courses

Turbot "Meunière", pan-fried porcini, plum condiment and candied Cévennes onions with gilled onion & plum vinegar sauce

Lobster grilled on Binchotan, spaghetti and lobster bisque with red curry

Halibut and crookneck pumpkin

Scallops and butternut

Beef Rossini in crust

Pigeon and foie gras Wellington with porcini mushrooms and black truffle sauce

Coffee smoked lamb, roasted cauliflower royale and Roscoff onions petals with rose flavour





Main Courses



Meat

Duck Parmentier

Veal cheek

Lamb

Roasted lamb

Poultry medallion

Beef Rossini

Pigeon and foie gras Wellington



Fish & Seafood

Turbot "Meunière"

Lobster grilled

Halibut

Scallops

Bömlo salmon

Sea Bass

Glazed cod



Pasta & Risotto

Linguine All'Amatriciana

Linguine with lobster

Linguine with truffle



Desserts



Desserts

Petit Fours

we recommend 5 per portion

Basket of seasonal fruits per kilo

Seasonal sliced fruits & berries

Desserts Signature

Opalys lemon yuzu tart

Paris-Tokyo

Paris Brest with pecans

Pear and elderflower

Signature chocolate, hazelnut crisp and ice cream

Fruity swirl with Jasmin tea

Gluten free Desserts

Vegan chocolate tartlet

Banana and yuzu tartlet

Vegan Tangerika

Granny-smith apple and rosemary tartlet

Terms & Conditions

1. Catering Order

All orders imply the total and clear acceptance by the client of these general terms and conditions, and general terms and conditions of sale. Each catering order is considered confirmed as soon as Ukko Paris has sent a written confirmation to the client by email, SMS, or via FBO.

2. Prices

Our prices are exclusive of VAT (Value Added Tax). Some additional third party incidental costs such as courier costs, delivery fees, loading and handling fees may be applied. French VAT is due by the Client as it appears on the final invoice except if the Client presents a valid Aircraft Operator's Certificate with registration of the specific aircraft concerned by the order.

3. Delivery Fees

Our delivery and loading fees depend on the airport and the delivery times requested. Please consult us for more details. Any order placed less than 6 hours before the delivery time will be charged for additional fees 50% of the total order value. Waiting Fees can apply.

4. Courier Costs

Specific requests may sometimes require the use of an express courier service. This service will be charged as additional costs with a minimum of one hour. Each additional hour or fraction of an hour will be charged as a full hour.

5. Order Changes

Any changes to a confirmed catering order (additions or deletions to an existing order) must be notified at least eighteen hours before the delivery time. Otherwise, orders that have been reduced will be invoiced according to the original order. Any reduction of an order by more than 25% of the original order will be considered a partial cancellation

6. Cancellation Fee

In case of partial or total cancellation, for any reason (including flights cancelled due to weather conditions or inability to refuel), the following rules will be applied:
For any order cancelled more than 24 hours, no cancellation fee will be charged
For any order cancelled more than 12 hours and less than 24 hours before the requested delivery time the amount to be paid will be equal to 50% of the registered order.
For any order cancelled less than 12 hours before the requested delivery time, full charge will be **made**.

All cancellations must be made in writing

Cancellations by telephone will not be accepted.

Any purchase made for a specific customer request will be charged.

7. Terms of payment

Unless special accounting arrangements have been previously agreed with UKKO Paris the company's standard terms are payment on delivery.

8. Accepted payment methods

Invoices can be paid in by Credit card or bank transfer. The company accepts American Express, VISA and MasterCard.

9 Late Payments

The company reserves the right to charge interest on any unpaid amount at a rate of 4% above the official interest rate of French banks, monthly.

10 Delivery Delays - Claims

Ukko Paris cannot be held responsible for any delay due to any reason beyond the company's control, such as official traffic restrictions, breakdowns, traffic jams, accidents, bad weather conditions, strikes, war, etc. Any complaint or claim must be made within 24 hours of delivery of the order....

11 Price Conditions

Availability and prices are subject to change during the validity of this catalogue. The final price of an order can be requested at any time. Complete list of our general terms and conditions of sale available on request.

See our global Terms & Conditions on the website



Don't be afraid to fail
Be afraid not to try





Contact us



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UKKO

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