



DARK WING
worldwide

Vip Menu



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...where refine cuisine meets private aviation

Who we are

We are worldwide fine dining inflight food catering for VIP pax.

Our mission is to provide you with an excellent sky dining experience with Michelin stander cuisine.

Our value is to choose quality over quantity to establish long-lasting trustful relationships with our partners, operators, owners, crew, and FBOs.

Our goal is to be your trustful partner for all your destinations thanks to our worldwide network with exclusive restaurants, hotels, and Michelin star chefs.

We care about each VIP pax, understand their needs and consider intercultural gastronomic particularities and preferences.

Our 24 hours 7 days tailor-made service ensures you will offer your passengers consistent freshly prepared fine dining food on all your destinations.

Everything we do, we do it with passion.

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Breakfast



Breakfast

Breakfast Trays

Tray with assorted fruits

Tray with breakfast meat

Tray with breakfast cheese

Tray with salmon

Tray with assorted cold fishes

Pancakes with salmon

Pancakes with meat

Pancakes US with maple syrup or jam

Oats porridge with berries
(on milk or water)

Eggs

Omelette classic or stuffed
(herbs or bacon or tomatoes)

Omelette white classic or stuffed
(herbs or bacon or tomatoes)

Scrambled eggs

Egg raw
(to be prepared on board)

Egg cooked

Poached eggs

Egg benedict

Morning Toasts

Bagel with salmon, avocado and cream cheese

Wheat bread with crushed avocado and scrambled eggs

Viennoiseries

Croissant

Pain au chocolat

Pain au raisin

Brioche

Breakfast Sides

Spinach, hashbrown, tomatoes roasted

Spinach, hashbrown, tomatoes roasted, chicken sausages

Spinach, hashbrown, mushrooms, chicken sausages

Others

Muesli

Yoghurt plain

Yoghurt with fresh fruits

Yoghurt greek

Yoghurt parfait with granola and berries

Milk
(pint of semi skimmed milk)

Alternative milk
(almond, soya, coconut)

A glass of fresh green juice with cucumber, mint, and lemon slices. The glass is filled with a light green liquid, and the ingredients are visible inside. A slice of cucumber and a sprig of mint are perched on the rim. In the foreground, a halved lemon sits on a white surface. The background is softly blurred, showing another similar glass.

Fresh Juices & Smoothies

Fresh Juices & Smoothies

Fresh Juices

Orange

Apple

Pomegranate

Carotte

Pineapple

Smoothies

Greens vegetables

(spinach, cucumber, parsley)

Tropical

(pineapple, apple, ginger)

Red smoothie

(red berries with banana)

Detox Water

Cucumber, mint, water

Strawberries, lime, water

Ginger, lemon, water





Our Trays

Our Trays

Tray of meat and cheese

(gourmet selection of both. Include crackers, jam, and honey)

Italien antipastis

(grilled meats, pickles, grilled vegetables, bocconcini, artichokes, sun dried tomatoes)

Gourmet cheeses

(assortment of local French cheeses. Include crackers, jam, and honey)

Crudites with dips

(fresh cuts with homemade dips)

Tray with foie gras

(include jam, toasts)

Melon prosciutto de parma

(melon from Cavaillon with italien prosciutto de parma)

Tray with assorted fishes

(salmon, seabass, dorado, tuna. Include dips and garnish)

Tray with fish and seafood

(gourmet selection of local fish and seafood. Include dips, and garnish)

Tray of smoked salmon

(include garnish, and toasts)

French and Italian meat tray

(assortment of bresaola, parma, grilled lamb and beef. Include dips)



Other Starters



Other Starters

Starters

Salmon tartar

Dorado tartar

Beef tartar

Tuna tartar

Salmon and tuna tartar

Salmon with avocado, mango, and shallots

Salmon carpaccio

Avocado and prawns cocktail

Scallops with mango sauce

Soups

Minestrone

Mushrooms

Asparagus

Lentils

Lobster bisque



Salades

Salades

Salad Nicoise

(tuna, eggs, tomatoes, black olives, beans, peppers)

Salad Greek

(feta, tomatoes, cucumber, peppers, greens, red onions)

Salad Caesar

(with grilled chicken)

Salad Caesar with prawns

Salad Mediterranean

(mix of grilled and fresh vegetables with green salad)

Salad with raw vegetables

(mix of fresh greens)

Salad with quinoa

(quinoa mixed with fresh vegetables and herbs)

Salad superfood

(kale, spinach, greens, avocado, pomegranate seeds, quinoa)

Salad with salmon

(green salad with poached salmon and lemon dressing)

Salad with lobster

(gourmet salad with lobster)

Salad with seafood

(greens with octopus, prawns, and scallops)

Salad Caprese with burrata

(tomatoes with local burrata and pesto sauce)

Salad Caprese with mozzarella

(tomatoes with local mozzarella and pesto sauce)

Salad Olivier

(classic Russian salad)

Salad Vinaigrette

(classic Russian salad with beet)



Canapes
&
Sandwiches

Canapes & Sandwiches

Canapes

Assortment of cold & hot canapes

Sandwiches

Finger Sandwiches

Gourmet Sandwiches

Open Sandwiches

Club Sandwiches

Bruschetta mini

Bruschetta classic size

Crew Sandwiches (1/3 baguette)

A close-up photograph of a chef's hand pouring a dark, rich sauce from a white ceramic pitcher onto a white plate. The plate features a gourmet dish with a piece of seared beef, two scallops, a slice of potato, and various fresh vegetables including green herbs and mushrooms. The sauce is being poured in a thin stream, creating a small pool on the plate. The background is a plain, light-colored surface.

Farm Side

Farm Side

Beef

Beef fillet
Entrecôte
Faux filet
Rumsteak

Veal

Fillet mignon
Veal blanquette
Veal escalope

Poultry

Chicken breast
Chicken legs
Baby chicken

Lamb

Lamb fillet
Rack of lamb
Lamb chops
Lamb stew



Sea Side



Sea Side

Fish fillet

Dorado

Seabass

Salmon

Cod

Turbot

Sole

Seafood

Lobster

King Crab

Prawns

Whole Fishes

On request



Other Suggestions



Other Suggestions

Pasta

Served with parmesan cheese

Please advise what kind of pasta you want

Pasta Arrabbiata

Pasta with tomato sauce

Pasta seafood

Pasta with lobster

Pasta Bolognese

Pasta Carbonara

Pasta with pesto

Risotto

Risotto asparagus

Risotto with truffles

Risotto seafood

Risotto with prawns

Sides

Rice basmati

Rice wild

Rice black

Potatoes roasted

Potatoes roasted with herbs

Potatoes mashed

Potatoes mashed with truffles

Vegetables (grilled or steamed)

Lasagne

With beef

With roasted vegetables

Other

Bread

Butter

Herb bunch

Decoration kit

(include flowers, mint, mini tomatoes)

A close-up photograph of a white plate containing a stack of sliced zucchini and green onions. The zucchini is cut into thin, curved slices, and the green onions are cut into small rings. The dish is garnished with fresh dill leaves and thin shavings of yellow lemon zest. The background is a soft, out-of-focus light gray.

Vege
&
Vegan
Corner

Vege & Vega Corner

Starters

Tofu salad with roasted vegetables
Grilled zucchini with roasted nuts
Carrot, orange, and butternut salad

Main

Sweet potatoes and vegan curry
Lentils Bolognese pasta
Butternut risotto with spinach
Vegan ratatouille

Desserts

Home made cookies with oat
Vegan muffin
Vegan mousse au chocolat



Desserts

Deserts

Individual dessert

Tarte tatin

Fondant au chocolat

Crème brûlée

Mousse au chocolat

Panna cotta with berries

Apfel strudel with vanilla sauce

Tarte with seasonal fruits

Cheesecake

Mini petit fours

Chocolate

VIP Chocolate box

Macarons

Cookies

Cupcakes

Ice Cream

Individual ice cream portion

Home made sorbet ice cream

Fruits

Tray with seasonal sliced fruits

Fruits skewers

Berries

Basket of whole fruits



Trays Ready to Serve



Trays Ready to Serve

VIP Tray Cold

(include salad, cold main, dessert, petit fours, cheese, bread, butter, cutlery)

VIP tray Hot

(include salad, hot main, dessert, petit fours, cheese, bread, butter, cutlery)

VIP breakfast Cold

(include breakfast pastries, jam, orange juice, breakfast meat and cheese, bread, butter cutlery)

VIP breakfast Hot

(include breakfast pastries, jam, omelet, orange juice, bread, butter, and cutlery)

Crew Tray Cold

(include Salad, cold main, dessert, butter, bread, and cutlery)

Crew Tray Hot

(include salad, hot mai, dessert, butter, bread, and cutlery)



Children's Menu

Children's Menu

Mains

Beef steak with french fries
(served with ketchup and mayonnaise)

Chicken breast and steamed peas

Cod fillet with mashed potatoes

Chicken goujon and mashed potatoes

Pasta with meatballs
(served with tomato sauce and cheese)

Pizza margarita sliced ready to serve

Macaroni and cheese
(ready to serve in a ramekin)

Wraps stuffed with meat and vegetables

Desserts

Muffin

Brownie

Cookies

A three-tiered silver stand holds an assortment of pastries, including cinnamon rolls and croissants. To the right, a large bouquet of white roses and orchids is arranged in a clear glass vase. In the foreground, a white tablecloth is set with a silver and gold teacup and saucer, a plate of assorted cookies, and a folded white napkin. The background shows a white airplane seat backrest.

Cabin Essentials

Cabin Essentials

Drinks

Wine / Champagne

Bears / Ciders

Spirits / Liquors

Coffee

Tea

Water (cold / hot ; sparkling / still)

Soft drinks

Ice (cubes, crushed, dry)

Conciergerie

Flowers

International Newspapers

(specify the language)

Magazines

(specify the language)

Oshibori

Slippers

Printed Menu

(specify the language)

Beauty items

Paper cup

Pet food

Garbage bag

Kitchen roll

Terms

ORDER PLACEMENT

Please forward your order including delivery time, airport, registration of the aircraft, name of the handling / FBO responsible, telephone number and email address from the person ordering, invoice address and the complete order of services required to our Dark Wing Team.

FEES

The following fees apply to all orders:

I) Delivery | Pickup charges

Delivery charges apply for each service (delivery to & pickup from an aircraft/airport/FBO). It also applies to any additions made to an order upon delivery.

II) Waiting Charge

If the crew does not show up at the aircraft on time, we do reserve the right to add a waiting charge on top of the bill per 30 minutes started.

III) Night Surcharge

For services provided between 10 PM LT and 6 AM LT night surcharges apply.

IV) Last minute order

In case the confirmation has been sent the same day when the delivery takes place, we are not able to guarantee that all products and services are available as stated. Same applies to orders where a confirmation has been sent with a lead time of less than 12 hours. If possible we will inform you prior if items or services not available as required. A rush order surcharge will apply. Orders stated above can not be canceled free of charge as our kitchen teams starts immediately with the production.

V) Airport Fees | Security Fees

These fees can be applied on the invoice. It will depend on the policy of each airport.

PAYMENT METHODS

Direct billing is possible for all services provided by Dark Wing. We accept all major credit cards such as Visa, Mastercard, Diners Club and American Express. In this case please provide all credit card details (CC-number / exp.date / name of cardholder / security code) and a billing address when you place your order.

Other invoicing related matters have to be clarified in advance and verified by our accounting department.

Invoices for all services may also be settled via your handling partners. Possible surcharges might apply.

PRICE QUOTATIONS

Please note that airport fee as well as possible handling surcharges will be added to the amount quoted. If you are exempted from VAT, please provide us your AOC.

CANCELLATION POLICY

I) Cancellation charges:

Cancellations received 24 hours or more prior delivery will be free of charge (shopping items excluded).

Cancellation received with lead time of 24 to 12 hours prior delivery.

Cancellation charge of 50% of the order volume applies.

Cancellations received with 12 hours or less prior delivery there will be a 100% cancellation fee.

We always do our best to keep those cancellation charges as low as possible.

II) Special orders

Special orders involve items sourced or supplied by a third party due to exclusivity or limited availability. Cancellation free of charge depends on the volume of the catering order. For cancellations with a lead time given of less than 48 hours cancellation charges apply.

EXTRA SERVICE

I) Laundry service

We offer a full laundry and dry cleaning service provided by external suppliers. Dark Wing can not be held responsible for services provided by those external suppliers.

II) Stewarding service

Board equipment such as porcelain, glass and silverware can be cleaned.

III) Shopping Services

Dark Wing is able to purchase items specifically requested by the client. The availability and prices of those items can not be guaranteed. Surcharges apply for this shopping and price evaluation services provided.

IV) Pickup from restaurants

Dark Wing is able to provide services from external restaurants depending on the lead time given. Dark Wing can not be held responsible for quality, amount and packaging provided by this external supplier.

COMPANIES & IMPROVEMENT SUGGESTIONS

Please double check all items delivered to you straight upon delivery. Please advise within 72 hours ones services have been provided in case a complaint applies and provide us with pictures and details in regards to the complaint raised.

FOOD SAFETY REGULATION

All food is prepared and stored in accordance with sanitation rules and regulations. Ones food has been delivered and / or handed over to the crew and / or the handling / FBO, those parties are responsible to assure cooling will be provided without failures with this cooling process.



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