



PAYERNE AIRPORT⁺

VIP catering menu



About this menu

We are working with a local caterer, Lintanf Traiteur in Estavayer-Le-Lac, located 5 minutes away from the airport.

The chef has worked in several renowned restaurants and caterers in France.



Site internet : lintanf-traiteur.ch

How to order ?

To place your catering request, please send us an email at handling@speedwings-payerne.ch

Deadline : ideally between 24 to 48h in advance, shorter deadline are possible on request.

How to contact us ?

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Menu for flights with a flight attendant on board

Bakery

CHF

Price per piece

Bread rolls (white, whole wheat, seeds) 90g	2.50
French baguette 75g	2.50
Gluten free bread 58g	3.30
to choose : brine corn squash seeds sunflower seeds	
Small french croissant	2.00
Small pain au chocolat	2.00
Small danish pastries	2.00
Chocolate muffin	5.50
Butter pad	1.50
Coffee creamer	0.50
Sugar or Sweetner sachet (5g)	0.10

Cold Breakfast

Fresh fruit salad 150g	6.50
Fresh sliced fruits 150g	12.00
Bircher Muesli with seasonal fruits 200g	8.50
Crudites and 2 dip sauces	11.50
Plain yoghurt per piece	2.00
Fruit yoghurt per piece	2.50
Soy yoghurt per piece	2.50
Greek yoghurt per piece	3.00
Cheese platter 120g	16.50
Mont-Vully, Gruyère, Le Maréchal, Vacherin Fribourgeois, tome vaudoise, dry fruits	
Assorted cold cuts 90g	16.00
Air dried beef, coppa, salami, raw ham, "de la borne" ham	
Assorted cold cuts and local cheeses 150g	23.00
Air dried beef, coppa, salami, raw ham, "de la borne" ham, Mont-Vully, Gruyère, Le Maréchal, tome vaudoise, pickles	
Smoked salmon platter (with capers and lemon) 150g	23.50

Hot Breakfast

CHF

Egg, boiled per piece	2.50
Egg, poached per piece	3.00
Egg, Bénédicté (1 poached egg on toast with hollandaise sauce)	8.50
Scrambled eggs 250g	11.00
Plain omelette 90g	7.00
Omelette cheese ham vegetables herbs mushrooms ham and cheese 90g	9.00
Crispy bacon	4.00
Half tomatoes per piece	1.50
Veal sausages 160g	6.80
Pancakes (3 pieces)	9.00

Cold platters

Bread and butter not included

Antipasti 250g	28.00
Dried tomatoes, artichokes, olives, parmesan cheese, feta and grilled vegetables	
Assorted cold cuts and local cheeses 130g	21.00
Air dried beef, coppa, salami, raw ham, "de la borne" ham, Mont-Vully, Gruyère, Le Maréchal, tome vaudoise, pickles	
Air dried beef 70g	16.50
Roastbeef with tartar sauce 80g	14.00
Vitello tonnato with tuna sauce and capers 80g	21.50
Seafood platter	45.50
Smoked salmon platter (with capers and lemon) 150g	23.50

Salads

200g Portion

Quinoa salad	18.00
Quinoa, Granny Smith apple, mango, avocado, black sesame, cashew nuts, cranberries and citrus juice	
Chicken or prawns ceasar salad	21.00
Romaine lettuce, boiled eggs, garlic croutons, Parmesan pieces, tomatoes, chicken or prawns, Ceasar sauce	
Niçoise	18.00
Tomatoes, corn, tuna, celery branch, green and black olives, anchovy, eggs, French dressing	
Greek	19.00
Red onions, cucumbers, tomatoes, yellow peppers, feta cheese, black olives, basil, Italian dressing	
Caprese	19.00
Tomatoes, Mozzarella di bufala, italian dressing	
Mixed salad	10.00

Sandwiches

- Butter, French mustard, air dried beef, pickles
- Curry mayonnaise, chicken breast, green salad
- Butter, Paris ham, pickles
- Butter, French mustard, Bodega raw ham, pickles, green salad
- Butter, French mustard, Milano salami, pickles, green salad
- Butter, smoked salmon, onions, capers, green salad
- Meaux mustard butter, Gruyère chesse, rustic tome cheese, green salad
- Pesto, tomato, Mozzarella di bufala, green salad
- Tuna mousseline, tomato, boiled egg, green salad

Delice bread (per piece, 10 cm) 5.50

Finger 6.50

Baguette (per piece, 19 cm) 9.50

Club sandwich 3.50

Lightly toasted, no crust, cut in four pieces

- Roastbeef, tartar sauce, tomato, green salad
- Cream cheese, olive oil, french mustard, balsamic vinegar, radish, arugula salad
- Curry mayonnaise, chicken breast, green salad

Open sandwiches 9.90

- Mustard butter, air dried beef, pickles
- Mustard butter, Bodega raw ham, pickles
- Mustard butter, Milano salami, pickles
- Butter, smoked salmon, onions, capers
- Meaux mustard butter, Gruyere chesse, rustic tome cheese, green salad
- Pesto, tomato, Mozzarella di bufala

Main courses

Meats

CHF

Veal medallion 160g	33.00
Stroganoff beef 180g	25.00
Massala chicken 180g	28.50
Grilled chicken 180g	26.50
Thai chicken curry 180g	28.50
Rack of lamb 180g	40.00
Zurich style minced veal 180g	36.00

Meat sauces (per portion)

Café de Paris	4.00
Madagascar green pepper	4.00
Meaux mustard	4.00
Bearnaise	4.00
Mushrooms	8.00

Fishes and shellfishes

Salmon fillet 160g	21.00
Cod fillet 160g	21.00
Tuna steak 160g	25.00
Scallops - 3 pieces	22.00
Tiger prawns - 4 pieces	30.00

Fishes and shellfishes sauces (per portion)

Hollandaise	4.00
Safran	4.00
Bearnaise	4.00
Lémon	4.00

Pasta

Penne or Spaghetti sauce at your choice (with grated parmesan on side) 300g Tomate Arrabiata Pesto Bolognese Carbonara	20.00
Beef lasagna 450g	17.00
Vegetables lasagna 450g	17.00

Vegetarian

Green lentils curry with spices and coconut milk	20.00
Vegetables risotto 450g	18.00
Mushrooms risotto 450g	22.00
Ceps risotto with truffle oil 450g	24.00

Soups

Cream of market vegetables	10.00
Curcuma and carrots	10.00
Minestrone	10.00
Lentils with spices and coconut milk	10.00

Side dishes

Rice and risottos

CHF

Basmati	4.00
Pilaf	4.00
Arborio risotto with parmesan cream	5.00

Potatoes

Mashed 200g	5.00
Gratin 200g	5.00
Country 180g	4.50
Grenailles with garlic and rosemary 180g	4.50

Vegetables

Steamed 150g	4.80
Lentils 200g	4.50
Ratatouille 200g	4.80
Seasonal vegetables meli-melo 150g	4.80

Finger food

Canapes

	CHF per piece
• Air dried beef	2.50
• Salami	2.50
• Raw ham	2.50
• Egg, cherry tomatoes	2.50
• Shrimps, cucumbers	2.50
• Homemade smoked salmon	2.50
• Gruyère Cheese	2.50
• Cream cheese with herbs	2.50

Verrins

	per piece
Beef Tartare with sesame and red curry	4.00
Homemade smoked salmon and cucumber tzatziki, Granny Smith apple, mango	4.00
Courgette and mint peas, and parmesan pieces	4.00
Foie gras cremeux mango and passion fruit	4.50
12 assorted verrins in a briefcase	45.00

Small skewers

	per piece
Celery salt Mont Vully, fresh grapes and coppa	2.50
Smoked duck breast with dried fruits	2.50
Prawns with lime and fresh pineapple cubes	2.50
Smoked salmon and green apple	2.50

Desserts

	CHF per piece
Bourdaloue tartlet (almond cream, pear)	5.00
Lemon tartlet	5.00
Seasonal fruit tartlet	6.50
Chocolate muffin	5.50
Cheesecake	8.00
Chocolate feuillantine	8.00
Joconde biscuit, crispy praline, black chocolate mousse (55%)	
Summer fraîcheur	8.00
Joconde biscuit, fresh berries, passion fruits mousse, raspberry mousse	

Crèmes dessert

Bourbon vanilla Crème brulee	9.00
Chocolate Mousse	8.00
Panna cotta	8.00

Fruits

Fresh fruits skewers (3 pieces)	8.50
Assorted berries 100g	13.00
Fresh sliced fruits 200g	15.00
Fruit basket, small (8 pieces)	20.00
Fruit basket, medium (12 pieces)	30.00
Fruit basket, large (18 pieces)	45.00

Fresh fruits and vegetables juices

CHF

Price per liter

Orange juice	16.00
Grapefruit juice	18.00
Apple juice	22.00
Lemon juice	22.00
Pineapple juice	28.00
Tomato juice	18.00
Carot juice	18.00
Other, on demand	

Cold and hot beverages

Coffee, espresso quality (liter)	15.00
Hot water (liter)	8.00
Thermos (1L)	20.00
Milk (whole, semi-skimmed or skimmed) per liter	8.00
Almond or soy milk per liter	20.00
Coffee creamer per piece	0.50
Ice cubes per kilo	8.00
Dry ice per kilo (24h prior request)	25.00

Menu for short flights - ready to serve - no flight attendant

Breakfast trays

Atlas size

International breakfast

1 croissant, 1 mini danish pastry, 2 white bread rolls
1 plain yogourt
1 fruit salad
Assorted cold cuts and cheeses
1 freshly squeezed orange juice (25cl)
4 assorted chocolates
2 butters, 2 jams, cutlery and napkins

CHF 52.-

Swiss breakfast

1 croissant, 1 mini danish pastry, 2 white bread rolls
1 bircher muesli
1 fruit salad
Assorted local cold cuts and cheeses
1 freshly squeezed orange juice (25cl)
4 assorted chocolates
2 butters, 2 jams, cutlery and napkins

CHF 58.50

Vegetarian breakfast

3 bread rolls
1 bircher muesli
Fresh sliced fruits
Tofu
1 freshly squeezed orange juice (25cl)
4 assorted chocolates
2 margarines, 2 jams, cutlery and napkins

CHF 62.-

Lunch and dinner trays

Atlas size

Chicken**Starter**

Mixed vegetable salad, olive oil and balsamic dressing topped with assorted seeds

Main courseChicken ballotine with vegetables, green sauce
Olives spaghetti and dried tomatoes
Market vegetables**Cheese**

Assorted international cheeses

DessertBourdaloue tartlet
(Shortbread, almond cream, pear)4 assorted chocolates
2 bread rolls, butter, salt and pepper, cutlery and napkins

CHF 66.-

Beef**Starters**

Duck foie gras, apricots vinaigrette and orange figue compote

Main courseThin beef slices with tartar sauce
Melting potatoes with onions and chives
Salad with italian dressing**Chesse**

Assorted international cheeses

DessertLemon tartlet
(Short bread, lemon curd, candiedddd lemon zest)4 assorted chocolates
2 bread rolls, butter, salt and pepper, cutlery and napkins

CHF 71.50

Fish

Starter

Oasis salad

(Basmati rice, prawns cocktail, fresh pineapple juice, cherry tomatoes, chives, orange, French dressing)

Main course

Dill Marinated smoked salmon tartar, Granny Smith apple balls

Chesse

Assorted international cheeses

Dessert

Seasonal fruit tartlet

(shortbread, almond cream, Diplomate cream, seasonal fruits)

4 assorted chocolates

2 bread rolls, butter, salt and pepper, cutlery and napkins

CHF 63.-

Vegetarian

Starters

Quinoa salad flavored with mango and citrus fruit

Main courses

Tofu medallions with herbs, mustard and honey sauce

Arborio creamy risotto (cold) with vegetables and tarragon

Chesse

Assorted international cheeses

Dessert

Blueberries tartlet

(Shortbread, almond cream, blueberries)

4 assorted chocolates

2 bread rolls, butter, salt and pepper, cutlery and napkins

CHF 65.-

"Afternoon tea" trays

½ Atlas size

Tea finger sandwiches

4 finger sandwiches
(Gruyere cheese and air dried beef)

Bourdaloue tartlet
(Shortbread, almond cream, pear)

1 pistachio financier

CHF 33.50

Swiss Afternoon Tea

4 finger sandwiches
(Gruyere cheese and air dried beef)

2 meringues with Gruyere cheese double cream
Topped with fresh berries

CHF 39.-

Vegetarian Afternoon Tea

4 vegetarian club sandwiches

1 chocolate muffin

CHF 32.50

Snacks trays

½ Atlas size

Sandwiches

Assorted gourmet sandwiches (delice bread) - 6 pieces

- Mustard butter, air dried beef, pickles, green salad - 2 pieces
- Butter, smoked salmon, onions, capers, green salad - 2 pieces
- Meaux mustard butter, Gruyère chesse, rustic tome cheese, green salad - 2 pieces

CHF

Price per PAX

33.00

Club sandwiches | 10 pieces

- Chicken
- Vegetarian

35.00

Baguette sandwiches | 4 pieces

- Mustard butter, air dried beef, pickles, green salad
- Butter, smoked salmon, onions, capers, green salad
- Meaux mustard butter, Gruyère chesse, rustic tome cheese, green salad
- Butter, Paris ham, pickles

22.00

Finger sandwiches | 3 pieces

- Curry mayonnaise, chicken breast, green salad
- Cream cheese, cucumber, mustard, olive oil, Balsamic dressing
- Roastbeef, tartar sauce, tomato, green salad

19.50

Open sandwiches - per piece

- Mustard butter, air dried beef, pickles
- Mustard butter, Milano salami, pickles
- Butter, smoked salmon, onions, capers
- Pesto, tomato, Mozzarella di bufala
- Roastbeef, tartar sauce, tomato, onions

9.50

Canapes and skewers

CHF

Price per PAX

Assorted canapes on toast | 10 pieces

25.00

Air dried beef, egg and cherry tomato, salami, smoked salmon, Gruyère cheese

Assorted mini skewer | 10 pieces

25.00

Celery Salt Mont Vully, fresh grapes and coppa

Smoked duck-breadt filet and dried fruits

Smoked salom and green apple

Prawns with limes and fresh pineapple cubes

Shrimps, pineapple and grilled chorizo

Suzie (marinated olies and peppers, salami, Gruyere cheese and prunes

Petits fours

Price per piece

2.50

Raspberries tartlet

Lemon tartlet

Bordelais Caneles

Macaroons salted butter caramel | chocolate | vanilla | passion fruit

Nuts Moelleux, almond hazelnut praline cream

Pistachio and morello cherries moelleux

Cream puff

Pistachio financier and passion cremeux

Small salted butter caramel Florentine and dark chocolate ganache

Menu for crews

Breakfast trays

International breakfast

1 croissant, 1 mini danish pastry, 2 white bread rolls
1 plain yogourt
1 fruit salad
Assorted cold cuts and cheeses
1 freshly squeezed orange juice (25cl)
4 assorted chocolates
2 butters, 2 jams, cutlery and napkins

CHF 41.-

Swiss breakfast

1 croissant, 1 mini danish pastry, 2 white bread rolls
1 bircher muesli
1 fruit salad
Assorted local cold cuts and cheeses
1 freshly squeezed orange juice (25cl)
4 assorted chocolates
2 butters, 2 jams, cutlery and napkins

CHF 47.50

Vegetarian breakfast

3 bread rolls
1 bircher muesli
Fresh sliced fruits
Tofu
1 freshly squeezed orange juice (25cl)
4 assorted chocolates
2 margarines, 2 jams, cutlery and napkins

CHF 51.-

Lunch/Dinner trays

As per caterer daily menu

Starter, Main course and dessert

37.50

Main course at your choice: Chicken | Beef | Fish | Vegetarian

2 bread rolls, butter, salt and pepper, cutlery and napkins

On board supplies

Laundry

A washing machine and a dryer are available on site

Self-service washing machine and dryer	20.00
Laundry by Speedwings team	50.00
Ironing by Speedwings team	30.00
Dry cleaning, with an external supplier (time to expect)	On request

Storage, dish washing and waste disposal

Daily storage	30.00
Dish washing	50.00
Waste disposal (per bag)	40.00

Newspapers and magazines (per title)

Newspaper	15.00
Magazine	25.00

Flower arrangement

We are working with a local florist (24h prior notice)

On request