

WELCOME TO EVENTYS

INFLIGHT DINING SINCE 2007

With a presence in nine distinguished airports around Lyon, including Lyon-Bron, Saint Exupéry, Grenoble, Chambéry, Saint-Étienne, Valence, Dijon, Clermont-Ferrand, and Annecy, we invite you to indulge in a culinary experience that mirrors the sophistication of your journey.

At Eventys, we understand that every flight is a unique voyage, deserving of a bespoke dining encounter. Our meticulously crafted menu is a testament to our passion for presenting gastronomic marvels that mirror the sophistication and discerning taste of our distinguished clientele. Whether you are soaring into the Alps, cruising over the vineyards of Burgundy, or embarking on a business venture, our culinary offerings are designed to complement every moment of your journey.



As you explore our menu, you will discover a harmonious blend of classic elegance and contemporary flair. Whether your palate craves the refinement of haute cuisine, the boldness of international flavors, or a curated selection of wellness-inspired options, our menu reflects a commitment to catering to the diverse tastes and dietary preferences of our esteemed passengers.

Embark on a journey where the sky is not the limit; it is the beginning of an unparalleled culinary experience. At Eventys, we invite you to savor the extraordinary, embrace the exceptional, and make every moment aloft a celebration of refined taste. Welcome aboard, where luxury meets the clouds, and gastronomy soars to new altitudes.

Cordialement / Best regards / С уважением / التيات أطيب ع / 此致敬意

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CHAMPAGNE - WINE - SPIRITS - ARTISANAL BEER
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SANDWICHES & CANAPES

Smoked salmon and Cream cheese

Parma ham with Sundried tomatoes

OPEN SANDWICHES

(served on a slice of artisanal bread)

Foie gras and Chutney

Truffled ham and olive oil

Tomato, Bazil and Mozarella

Veggie and hummus

Gourmet (crispy bread roll)

Triangle Club

(white or cereal crustless bread, 2 triangles of three thicknesses)

Triangle Mini Club (white or cereal crustless bread)

CLASSICAL SANDWICHES

Mini VIP Finger Sandwiches (in a mini poppy seed bread bun)

Wraps (2 pieces)

1/2 Baquette

(Classic French Baguette with your choice of fillings)

Suggestions: Parma ham & Tomatoes / Smoked salmon / Roasted vegetables / Roast beef / Mozzarella & tomatoes / Ham & Cheese / Tuna Chicken / Avocado / Turkey with vegetables.

CANAPES

Suggestions: Foie gras - Smoked salmon with lemon - Cold cuts - Prawns - Tuna - Cherry tomato and buffalo cheese - Quail eggs - Asparagus - Smoked duck - Smoked salmon heart and espelette pepper

Mini Skewers: Prawns - Salmon - Chicken - Vegetable

Croisssant stuffed with ham and cheese

HOT SNACKS

Hot Canapes

Mini Pizza and Mini quiche



SHARING PLATTERS

(price for 1 portion)

CHEESE PLATTER

Selection of artisanal cheese from France served with dry fruits & nuts.

LYON COLD CUTS

Rosette sausage, ham, Bresaola and duck breast served with pickes and olives.

COLD MEAT PLATTER

Beef, veal, pork, turkey, chicken served with artichokes, sundried tomatoes and gherkins.

SMOKED SALMON PLATTER

Platter of thinly sliced salmon with lemon, toast or blinis, and butter.

COLD FISH PLATTER

Selection of smoked and cooked fish, scallops, prawns served with lemon wedge and cocktail sauce.

HEART OF SALMON DISPLAY

Thinly sliced premium cut of smoked salmon, served with blinis, sourcream and lemon wedges.

SEAFOOD PLATTER (for two)

Oysters, crab, whelks, spider crab, prawns, clams, and lobster served with lemon and baslamic onion sauce.

(Served on a polystyren tray covered by ice)

ANTIPASTI PLATTER

Parma ham, bresaola, coppola, marinated vegetables, gressins sticks, and olives.

VEGETABLE CRUDITES & DIPS

Red and yellow bell peppers, cucumber, radish, carrots, celery, endive, cherry tomatoes.

FOIF GRAS DISPLAY

Foie gras, and fruit chutney, served with triangular crustless mini toasts.



SOUPS

CREAM OF ASPARAGUS

MUSHROOM SOUP: Mushroom of the season

PEAS AND GRILLED BACON SOUP

FISH SOUP with GARNISH

CARROT SOUP with COCONUT AND SPICES

CHICKEN & PASTA SOUP

PUMPKIN SOUP

LENTIL SOUP



SALADS

BUFFALA MOZZARELLA SALAD with pesto sauce

CAESAR SALAD with Chicken or Prawns

NICOISE SALAD

FRENCH LENTIL SALAD with Salmon or Sausage

GOAT WALNUTS SALAD AND HONEY SAUCE

PEREGOURDINE SALAD Foie gras and Smoked duck

LOBSTER SALAD

THAI SALAD with Beef or Prawns

COBB SALAD

POKE BOWL SALAD Salmon, Tuna or Vegan

MIXED SALAD cherry tomatoes, red and yellow peppers, cucumber, avocado, onions

SIMPLE GREEN SALAD with cherry tomatoes

*All salads sauces are served on the side





BEEF CARPACCIO

(Truffle and parmesan cheese or candied tomatoes, olives, ruccola and parmesan cheese) with choice of pesto or basalmic sauce served on the side.

CARPACCIO DE SAINT JACQUES

with a lemon sauce on the side

CHEF's SPECIALS

RATATOUILLE AND BURRATA CHEESE

TARTARE (Salmon or Scallops)

CAVIAR full SERVICE

OSCIETRE, BELUGA, BAERI

Garnsih: Onions, capers, parsley, eggs, and blinis



MEAT

ROAST RACK OF LAMB WITH THYME GRAVY
CHATEAUBRIAND BEEF FILET ROSSINI STYLE
BEEF STROGANOFF
GRILLED VEAL CUTTLETS WITH PORCINI SAUCE
VEAL GRENADIN WITH MUSTARD SAUCE
POULTRY WITH MOREL SAUCE
POULTRY STUFFED WITH VEGETABLES
DUCK CONFIT
DUCK BREAST WITH GREEN PEPPER SAUCE

(Sauces are served on the side)

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FISH & SEAFOOD

GRILLED SALMON With Herby lemon sauce

GRILLED SEABASS With champagne sauce

GRILLED TURBOT with WILD MUSHROOM and crumbled hazelnut, Cream sauce

GRILLED HALF LOBSTER TAIL With catfish sauce

GRILLED DORADO With porcini sauce

COD FILLET With virgin sauce

MISO GLAZED COD



SIDES

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RICE (white, brown, steamed, saffron, jasmin, truffle)

VEGETABLES (steamed, roasted, sauteed or grilled)

POTATOES (roasted, steamed or mashed)

POTATOES GRATIN

PLAIN PASTA

CREAMY POLENTA

ASPARAGUS (grilled or streamed)

RISOTTO (plain, vegetable, asparagus or lobster)

TRUFFLE RISOTTO



TRADITIONAL FRENCH FAMILY DISHES

(min 4 portions)

BEEF BOURGUIGNON

VEAL BLANQUETTE (STEW)

COQ AU VIN

FROGS LEGS

SNAILS WITH GARLIC AND PARSLEY SAUCE

LAMB STEW



ITALIAN CORNER

PENNE Arrabiata, pesto or tomato basil

BURRATA PASTA with TOMATO SAUCE

LINGUINI WITH LOBSTER and lobster bisque

BEEF LASAGNA

RAVIOLI Truffle, ricotta and spinach or grilled vegetables

VEAL MILANAISE

ITALIAN ANTIPASTI

SEAFOOD PASTA

GNOCCI Tomato and Basil, Creamy truffle

PIZZA of your choice



JAPANESE CORNER

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SUSHI (per piece)

SASHIMI (per piece)

MAKI (per piece)

TAMAKI (per piece)

CALIFORNIA ROLLS (per piece)

MISO SOUP

SPICY WAKAME

EDAMAME

CABBAGE SALAD

PRAWN TEMPURA (per piece)

GYOZAS (per piece)

MOSHI ICE CREAM (2 pieces)

All our savoury japanese dishes come with wasabi soy sauce, ginger and chopsticks.



KIDS MENU

POTATO or PASTA SALAD with egg, ham or tuna

MINI SANDWICHES for kids with ham and cheese

STARTERS SMALL PIZZA

VEGETABLE SOUP with GRILLED KNACKI SAUSSAGE

Pork /chicken/vegetarien

CHICKEN NUGGETS OR FISH FINGERS

MEAT BALLS AND TOMATO SAUCE

MACARONI AND CHEESE

FRENCH FRIES

CREPES (sugar, nutella, jam, mapple syrup),(2 Pieces)

COOKIES, MUFFINS or BROWNIES

CHEESECAKE WITH BERRIES

FRUIT SMOOTHIE

DESSERTS

MAIN COURSES



VEGAN & VEGETARIAN CORNER

TOMATO & AVOCADO CAPRESE basil sauce

TOMATO SALAD HALLOUMI AND BASIL virgin sauce

AVALANCHE SALAD semolina dry grape almond salad & pomegranate

QUINOA SALAD with MARINATED VEGETABLE lemon sauce

RICE NOODLES with wok vegetables

MUSHROOM RISOTTO

CURRY with vegetables & coconut milk

VEGE BURGER with garnish of the day

SAUTED NOODLE with tofu, vegetables & peanuts

PANACOTTA (vegan)

CHIA PUDDING WITH SEASONAL FRUITS (vegan)

DESSERT of the day from our best pastry shop

DESSERTS

STARTERS

MAIN COURSES



DESSERTS

high tea dessert cakes from

LYON TOKYO TART

Shortbread, crispy almonds, cream,, red praline tile with creamy yuzu & grapefruit segments.

VANILLA PIE

Cunchy shortbread dough flavoured with vanilla pods from Madagaskar white chocolate ganache and vanilla mascarpone cream.

LE BLEUET

Breton shortbread and a creamy cream cheese mousse covered with fresh blueberries.

ST HO!

Choux pastry, shortcrust pastry, creamed caramel salted butter, custard pastry caramel, whipped cream with vanilla pods from Madagascar.

L'ARDECHOIS

Chestnut mousse, chestnut namelaka, chestnut madeleine.

CLASSIC & FRUITS

LE PARIS-BREST

Choux pastry, hazelnut mousseline cream, hazelnut runny heart hazelnut nougatine.

LEMON TART

Sweet pastry base, lemon confit, creamy and lemon cream meringue decoration (also available in strawberries / raspberries)

TARTE DULCEY PASSION

Sweet pastry base, Duja hazelnuts, Madagascar vanilla passion cream & vanilla passion fruit jelly.

TIRAMISU

Tiramisù mousse, coffee-soaked biscuit, dark chocolate shavings, pipette of coffee liqueur.

LE GLOSS

Lemon soufflé on top of a shortbread biscuit vanilla truffle, Morello cherries and raspberry coulis

SINJITA

Madagascar vanilla cream, rapsberry ruby, soft almond biscuit and fresh raspberries

LE TAMARO

Chocolate mousse, crispy chocolate pearls on a chocolate financier sphere cookie, chocolate sphere topped with passion fruit coulis.

LOUVRE 73%

Vietnam dark chocolate mousse, crunchy almond praline feuillantine, almond dacquoise biscuit

SPLIT

A thin Layer of chocolate reveals a dacquoise meringue with hazelnut chips, panfried bananas and passion fruit

CHOCOLATE

ODFON 70%

Dark chocolate mousse with Madagascar vanilla, chocolate biscuit, almond dacquoise biscuit.

CHOCOLATE TART

Chocolate sweet pastry, 70% dark chocolate mousse, chocolate caramel, praline nibs, flourless biscuit.

TAMARO

Chocolate mousse, crispy chocolate pearls on a chocolate financier biscuit. A crunchy chocolate ball on the cake, garnished with a passion fruit coulis.

MONT D'OR

Hazelnut dacquoise biscuit, hazelnut praline Feuilletine, thin sheets of milk chocolate, ganache and milk chocolate mousse

GLUTEN FREE

LE S DE SEVE

Soft macaroon with almonds, chocolate mousse

LE MYSTERE NOISETTE

chesnut mousse and namelka spoon biscuit

TRADITIONAL FRENCH KITCHEN DESSERTS

Suggestion: Lemon tart, mille-feuille, strawberry tart, praline pie, rum baba, raspberry tart, Tiramisu, Panna cotta, Creme brulée served in a glass.

ICE CREAM or SORBET

MACARONS (1 piece)

SCONES served with clotted cream and jam

COOKIES (Gluten free is possible)

MUFFINS

BIRTHDAY CAKE



FRESH SLICED FRUITS Platter

FRUIT BASKET

FRUIT SKEWERS (1 piece)

FRESH FRUITS SALAD served in a glass

DRIED FRUITS AND NUTS PLATTER

CHOCOLATE COVERED STRAWBERRIES (seasonal)

FRUITS



BREAKFAST

CONTINENTAL BREAKFAST

Ham & cheese plate, fresh sliced fruit plate, breakfast pastry, yoghurt, small breads, jams, honey, butter, inox cutlery, and oshibori.

ENGLISH BREAKFAST

SET TRAYS

Croissant, scrambled eggs with ham and cheese, fruit salad, fromage frais topped with berry coulis, bread roll, jams and honey, inox cutlery, and oshibori.

LIGHT BREAKFAST

Chefs bircher muesli with berries served in a glass, toast with jam, seasonal sliced fruit.

BREAKFAST PASTRIES

Croissant / Pain au chocolat / Danish pastries

MINI BREAKFAST PASTRIES

Croissant / Pain au chocolat / Danish pastries

BAKERY

SALMON BAGEL with cream cheese

AVOCADO TOAST

PANCAKES or CREPES (set of 2pcs)

WAFFLE (1 piece)

Assorted bread rolls, French baguette, sliced bread

YOGHURT (fruit or plain)

PROTEIN YOGHURT

DAIRY

GREEK YOGURTH WITH GRANOLA (served in glass)

PORRIDGE / OVERNIGHT OATS

BIRCHER MUESLI AND RED FRUITS

SCRAMBELED EGGS

PLAIN OMELETTE

OMELETTE (cheese, vegetable, bacon)

HOT BREAKFAST

CRISPY BACON

GRILLED SAUSAGE (2 pieces)

GRILLED TOMATOES

HARD BOILED EGGS

HASHBROWN

JUICES

FRESHLY SQUEEZED JUICE 0,5L or 1L

SMOOTHIES 0,5L or 1L



DELICATESSEN

GRISSINI STICKS

WATER CRACKERS

ASSORTED NUTS 200G

POP CORN sweet or salty

MILK regular - low fat - lactose free 1L

VEGAN Milk soy - almond - oat - coconut 1L

LUXURY BOX OF CHOCOLATES

CHOCOLATE BAR Kit Kat - Mars - Snickers - M&Ms

CANDIES HARIBO or differents brand on request

PANETONE Praline - Chocolat - Raisins

JAM / Honey mini

BUTTER Isiny mini

GARNISH TRAY (Herbs and Flowers)

LEMON or LIME

NESPRESSO REGULAR Box of 10 pods

TEA or HERBAL TEA by Damman frère (24 Tea bags)



DRINKS

Moet et Chandon 75 CI

Veuve Cliquot 75 Cl

CHAMPAGNE Ruinart brute 75 C/

Ruinart Blanc de Blanc 75 Cl

Dom Pérignon 75 Cl

Vodka Grey Goose 70 Cl

Vodka CIROC 70 Cl

SPIRIT Cognac Hennessy XO 70 CI

Rhum Don Papa 70 Cl

Rhum Zacapa 70 CI

Corona 33 Cl

BEER Heineken 33 C/

MontBlanc Gluten Free 33Cl

WINE

on request red / white / rosé

Still water 33 cl, 50cl, 1/

SOFT Sparkling water 33 cl, 50cl, 1/

Coca Cola, Sprite, Ice tea, Orangina, Fanta on cans

CONCIERGE SERVICES

CONCIERGE SERVICES

(PRICES ON REQUEST)

INTERNATIONAL PRESS & MAGAZINES

MENU PRINTING SERVICE

DISHWASHING SERVICE

DRY CLEANING & LAUNDRY SERVICE

COLD STORAGE & HIGHLOADER (in selected airports only)

FLOWER ARRANGEMENTS

OSHIBORI/ HOT TOWELS

ICE & DRY ICE SUPPLY

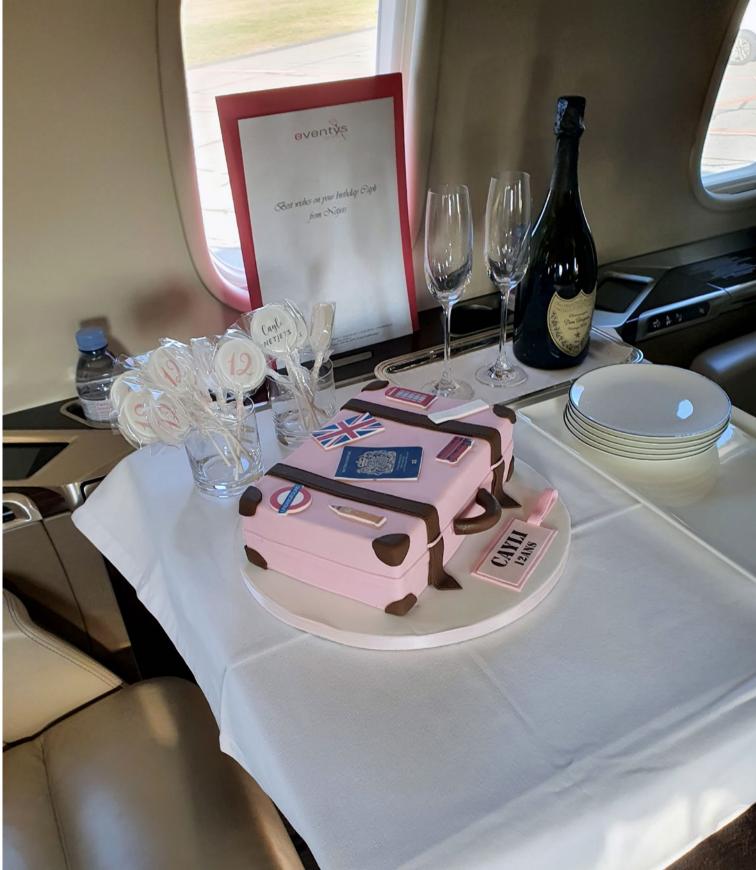
ICE COOLER & COOL BOX

CHILDREN ENTERTAINMENT PACKS (coloring books, toys, puzzles, etc...)

CABIN ACCESSORIES FOR THE CREW

kitchen roll / aluminium foil roll / plastic film roll (cling film) / cutlery /flask / paper cup / ziploc bags s/m/l / garbage bags (in a roll) / box of disposable gloves / cleaning wipes / foil container s/m/l / microwave plastic container / etc...

PET FOOD



Discover your new destination at Lyon-Bron LFLY



A premium restaurant, an exclusive inflight catering service, a curated selection of beverages, a concierge service, and above all, a relaxing space with a view of the runways.

For all inquiries, you can write to hello@howardhouse.fr or call 0465842474.

AÉROPORT DE LYON-BRON FACE TERMINAL AVIATION D'AFFAIRE, 69500 BRON

HOWARD HOUSE

howardhouse.fr

TERMS AND CONDITIONS OF SALE

If there is no special written agreement between the customer and EVENTYS, only the general conditions are applied to any other contract rules.

Catering order:

EVENTYS will produce meals as per VIP menu. The choice of dishes and services is not limited to those offered on the VIP menu. Eventys world happily adapt to your requests and provide a personalized service. In particular, at the customer's request.

CATERING MUST BE SEND AT OUR DEPARTMENT 24H BEFORE THE DELIVERY TIME.

All orders must obligatorily be confirmed in writing by EVENTYS. EVENTYS reserve the right to modify the composition of its services due to uncertainties which may affect the supply of products or by virtue of the principal of precaution.

Concerning the presence of additives and allergens, especially the presence of gluten, lactose, eggs, fish, seafood, nuts peanuts.... However, EVENTYS cannot guarantee that any items are free from traces of additives or allergens.

Prices

Please contact us directly for a quote.

Prices do not include VAT (Value Added Tax).

All prices are without any taxes, the prices are subject to an airport fee, which is not included in the price.

Our delivery rates depend on the airport

Waiting Fees:

In certain cases, at the client's request, due to technical delays or noncommunication of information, delivery teams are obliged to remain at the client's full disposal and cannot be assigned to other tasks. Fees for waiting and the provision of personnel will then be billed at the hourly rate in force for these services at the time of delivery.

Taxes free payments:

Any aircraft operator with flights landing in France can benefit from tax free payments under the condition that more than 80% of its activities take place outside the French territory. If a tax-free transaction is required, the aircraft operator or its representative must provide EVENTYS with a valid AOC (Aircraft operator Certificate) and open an account. In any other case, the aircraft operator or its representative will be subject to local taxation.

Methods of payment:

Invoices may be paid at the Handling (depend the airport). Or directly to EVENTYS by cash or credit card in Euro currency. We accept bank transfer provided before the departure time. We do not accept American Express.

Late payments:

The company reserves itself the right to charge interest on any unpaid amount at a rate of 50% more than the official French bank interest rate. In addition, all costs relating to the recovery of the debt will be charged in full. Furthermore, if a payment is overdue, EVENTYS reserves itself the right to suspend, without further notice, all the current orders os any client in debt to the company.

Cancellation:

In the case of total or partial cancellation of an order, for whatever reason (including a departure cancelled due to non-loading of

kerosene), all-inclusive penalties, both final and irrevocable will be applied as per the rates below:

All cancellations must be notified in writing to EVENTYS; no cancellation by phone will be accepted.

-Cancellation more than 12 hours prior the delivery: no cancellation charge will be applied.

-For any catering reservation made in a restaurant, the 12 hours delay will be not applied. The same goes for any request other than brochure

-Cancellation less than 12 hours prior the delivery: a partial or total cancellation fee will be applied, depending on the order.

The special feature of EVENTYS is that we use Lyon's know-how. EVENTYS does not use just one caterer but several, that's why we can do our best to satisfy you.

Force maieure:

The EVENTYS company will not be under any liability whatsoever for non-performance or suspension of its obligation, in whole or in part, as a result, directly or indirectly, of any strike, fire, flood, inability to obtain material, traffic jam, accident, breakdown, war, insurrection, riot, bad weather conditions, government act or regulation, or any other cause (whether or not of a like nature) beyond the company's control. In the event of cancellation by EVENTYS, any sum that may have already been paid by the customer will be refunded.

Claims

The Client must check that the goods received conform to the delivery slip. In the event of anomalies or missing items, he must make all the necessary written observations and confirm his reservations by mail / E-mail to our company within the predefined time limit. No claims regarding the service provided will be taken into account after a period of 24 hours following reception of the delivery. In the absence of such notification, the service provided will be considered by the client as conforming to his order. In any event, it is the client's responsibility to provide all the means to proceed with verification of such anomalies and possibly find a remedy for them. He will abstain from intervening himself or from having a third party intervene for this purpose

Arbitration:

In the case of any abjection, the "Commercial Court of Lyon" will be used for arbitration.

Quality of services:

The customer is authorized to check the quality of food and hygiene procedure by visiting us without any notice provided in advance All food is prepared and stored in accordance with HACCP.

COVID-19:

We have set up a process called EVENTYS COVID 19 which we can send you on request.

The purpose of Eventys COVID-19 is to explain the procedures to be implemented by our delivery service during the SARS-CoV-2 epidemic period. These procedures adapted to companies working in the air industry are based on the recommendations of the SIB EASA 2020-02R4 and associated documents to ensure compliance with regulatory recommendations and the specific requests of EVENTYS customers.



To order, please contact

Tel: +33 (0) 426 03 05 50

E-mail: contact@eventys.fr



www.eventys.fr

Open: 24/24h - 7/7

Catering order must be sent 24h before dispatch

Our services are available at the following airports:

*LYON SAINT EXUPERY - LYON BRON
GRENOBLE - CHAMBERY - SAINT ETIENNE
CLERMONT FERRAND - ANNECY - DIJON - VALENCE

*Based