



PREMIUM AVIATION CATERING

CATALOGUE 2026

PRIVATE JETS • AIRLINES • FBO • HANDLING

MARSEILLE PROVENCE • AIX-LES-MILLES • LE CASTELLET • NICE • CANNES • MONACO

BMS

TRAITEUR
AVIATION CATERING

BREAKFAST COLLECTION



PREMIUM BREAKFASTS FOR BUSINESS AVIATION

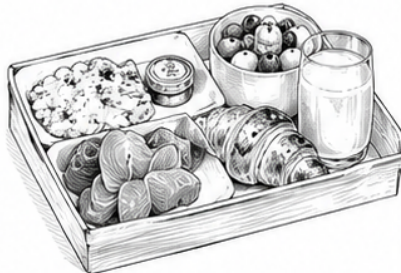
B001 BUSINESS BREAKFAST



- Freshly baked viennoiseries
- Seasonal fruit
- Fresh orange juice
- Butter & preserves
- Premium coffee or tea

39 €

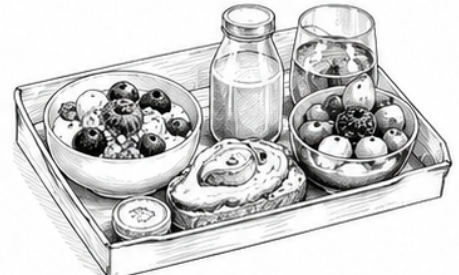
B002 EXECUTIVE BREAKFAST



- Scottish smoked salmon
- Scrambled free-range eggs
- Mini pastries
- Fresh fruit
- Fresh juice
- Coffee selection

49 €

B003 HEALTHY BREAKFAST



- Greek yogurt & granola
- Fresh berries
- Avocado toast
- Detox juice
- Mixed nuts
- Herbal tea

45 €

B004 SIGNATURE BREAKFAST



- Scottish smoked salmon
- Fine pastries
- Seasonal fruit platter
- Premium cheeses
- Fresh juice
- Champagne option

69 €

B005 CREW BREAKFAST



- Coffee
- Mini sandwich
- Croissant
- Fruit
- Orange juice

29 €

B006 LUXURY BREAKFAST



- Caviar option
- Scottish smoked salmon
- Fine pastries
- Seasonal fruits
- Premium beverage
- Champagne

89 €



HALAL
AVAILABLE



VEGETARIAN
OPTIONS



GLUTEN FREE
ON REQUEST

PREPARED FRESH DAILY
WITH THE FINEST INGREDIENTS

For any special requests
or dietary requirements,
please contact our team.

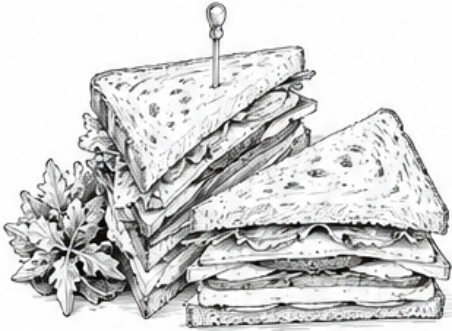
SANDWICH COLLECTION



PREMIUM SANDWICHES FOR BUSINESS AVIATION

S001

CLUB SANDWICH

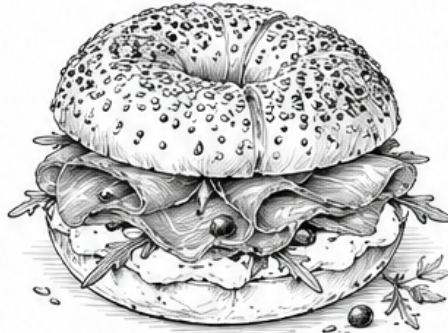


- Chicken breast
- Crispy bacon
- Tomato
- Lettuce
- Egg mayonnaise
- Toasted bread

39 €

S002

SMOKED SALMON BAGEL

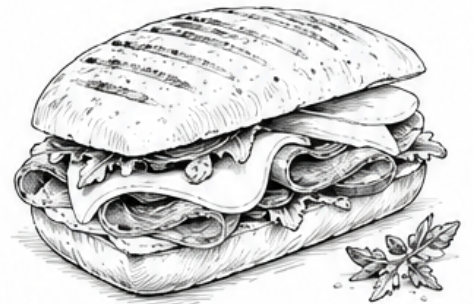


- Smoked salmon
- Cream cheese
- Rocket
- Capers
- Red onion
- Bagel

45 €

S003

ITALIAN PANINI



- Prosciutto di Parma
- Mozzarella
- Sun-dried tomatoes
- Pesto
- Rocket
- Ciabatta bread

42 €

S004

TUNA SANDWICH



- Tuna
- Mayonnaise
- Cucumber
- Lettuce
- Red onion
- Multigrain bread

38 €

S005

VEGETARIAN SANDWICH



- Grilled vegetables
- Hummus
- Rocket
- Tomato
- Feta cheese
- Ciabatta bread

39 €

S006

BEEF & CHEESE SANDWICH



- Roast beef
- Emmental cheese
- Caramelized onions
- Mustard sauce
- Lettuce
- Baguette

45 €



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BMS

TRAITEUR

AVIATION CATERING

SALAD COLLECTION



PREMIUM SALADS FOR BUSINESS AVIATION

SA001

CAESAR SALAD



Crisp romaine lettuce, grilled chicken breast, Parmesan shavings, croutons and Caesar dressing.

- Romaine lettuce
- Grilled chicken
- Parmesan cheese
- Croutons
- Caesar dressing

39 €

SA002

GREEK SALAD



A refreshing combination of cucumber, cherry tomatoes, Kalamata olives, feta cheese, red onion and oregano.

- Cucumber
- Cherry tomatoes
- Kalamata olives
- Feta cheese
- Red onion
- Oregano

38 €

SA003

ROCKET & PARMESAN SALAD



Peppery rocket leaves, Parmesan shavings, cherry tomatoes and pine nuts, served with balsamic dressing.

- Rocket
- Parmesan cheese
- Cherry tomatoes
- Pine nuts
- Balsamic dressing

37 €

SA004

QUINOA & AVOCADO SALAD



Nutritious quinoa with avocado, chickpeas, cherry tomatoes, mixed leaves and lemon vinaigrette.

- Quinoa
- Avocado
- Chickpeas
- Cherry tomatoes
- Mixed leaves
- Lemon vinaigrette

39 €

SA005

SMOKED SALMON SALAD



Smoked salmon with mixed leaves, cucumber, red onion, capers and lemon dressing.

- Smoked salmon
- Mixed leaves
- Cucumber
- Red onion
- Capers
- Lemon dressing

45 €

SA006

BURRATA & TOMATO SALAD



Creamy burrata, heirloom tomatoes, fresh basil and arugula, finished with basil pesto.

- Burrata cheese
- Heirloom tomatoes
- Arugula
- Fresh basil
- Basil pesto

45 €



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MAIN COURSES COLLECTION



PREMIUM MAIN COURSES FOR BUSINESS AVIATION

MC001

GRILLED CHICKEN BREAST



Tender grilled chicken breast with rosemary jus, seasonal vegetables and mashed potatoes.

- Chicken breast
- Rosemary jus
- Mashed potatoes
- Seasonal vegetables
- Cherry tomatoes

59 €

MC002

BEEF FILLET



Premium beef fillet with red wine sauce, truffle mashed potatoes and grilled asparagus.

- Beef fillet
- Red wine sauce
- Truffle mashed potatoes
- Grilled asparagus
- Baby carrots

79 €

MC003

SEA BASS



Pan-seared sea bass with lemon butter sauce, sautéed vegetables and wild rice.

- Sea bass fillet
- Lemon butter sauce
- Wild rice
- Sautéed vegetables
- Fresh herbs

65 €

MC004

SALMON FILLET



Grilled salmon fillet with dill sauce, quinoa, asparagus and roasted vegetables.

- Salmon fillet
- Dill cream sauce
- Quinoa
- Asparagus
- Roasted vegetables

62 €

MC005

LAMB RACK



Herb-crusted lamb rack with rosemary jus, creamy polenta and glazed baby carrots.

- Lamb rack
- Rosemary jus
- Creamy polenta
- Glazed baby carrots
- Green beans

85 €

MC006

VEGETABLE RISOTTO



Creamy vegetable risotto with Parmesan shavings, mushrooms and basil pesto.

- Arborio rice
- Seasonal vegetables
- Mushrooms
- Parmesan cheese
- Basil pesto

49 €



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DESSERT COLLECTION



PREMIUM DESSERTS FOR BUSINESS AVIATION

D001
CHOCOLATE DELICE



Rich chocolate mousse on a crunchy praline base, finished with dark chocolate glaze.

- Dark chocolate mousse
- Praline crunch
- Chocolate glaze
- Cocoa nibs
- Fresh berries

18 €

D002
LEMON TART



Crisp tart shell with lemon curd, topped with Italian meringue.

- Lemon curd
- Sweet tart pastry
- Italian meringue
- Lemon zest
- Blueberries

17 €

D003
PAVLOVA



Light meringue with whipped cream and mixed seasonal berries.

- Meringue
- Whipped cream
- Seasonal berries
- Mint leaves
- Berry coulis

16 €

D004
TIRAMISU

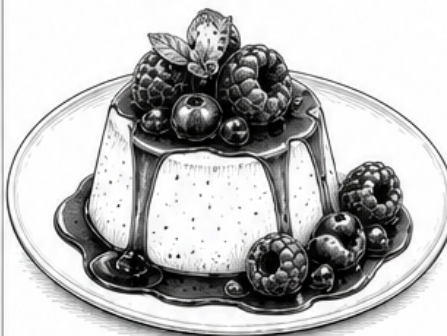


Classic Italian tiramisu with coffee and mascarpone cream.

- Mascarpone cream
- Coffee-soaked biscuits
- Cocoa powder
- Coffee essence
- Dark chocolate shavings

16 €

D005
PANNA COTTA
WITH RED FRUITS

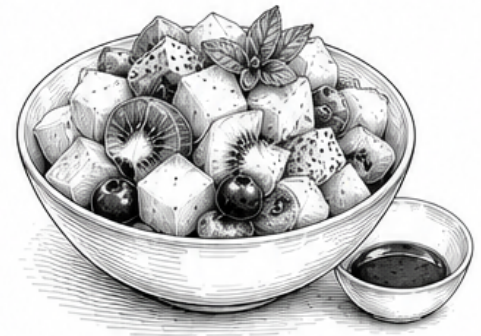


Velvety vanilla panna cotta served with red fruits coulis.

- Panna cotta
- Vanilla
- Red fruits coulis
- Fresh berries
- Mint leaves

15 €

D006
EXOTIC FRUIT SALAD



Fresh selection of seasonal exotic fruits with lime and honey dressing.

- Seasonal fruits
- Mango
- Kiwi
- Lime
- Honey dressing
- Mint leaves

15 €



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CHEESE COLLECTION



PREMIUM CHEESES FOR BUSINESS AVIATION

CH001
FRENCH SELECTION



A refined selection of French cheeses, perfectly balanced in texture and flavor.

- Brie de Meaux AOP
- Comté 18 months
- Roquefort
- Saint-Nectaire
- Grapes, walnuts and fig jam

32 €

CH002
AGED CHEESE SELECTION



An assortment of aged and full-flavored cheeses with rich and complex notes.

- Parmigiano Reggiano 24 months
- Aged Gouda
- Manchego 18 months
- Aged Cheddar
- Grapes, dried apricots and honey

34 €

CH003
SOFT CHEESE SELECTION



Creamy and delicate soft cheeses, perfect for a smooth and elegant experience.

- Brie de Meaux
- Camembert de Normandie
- Sainte-Maure de Touraine (goat cheese)
- Époisses
- Grapes and fig jam

31 €

CH004
GOAT CHEESE SELECTION



A selection of artisanal goat cheeses with fresh and distinctive flavors.

- Chèvre frais
- Chèvre cendré
- Valençay AOP
- Pélardon
- Grapes and walnuts

29 €

CH005
BLUE CHEESE SELECTION

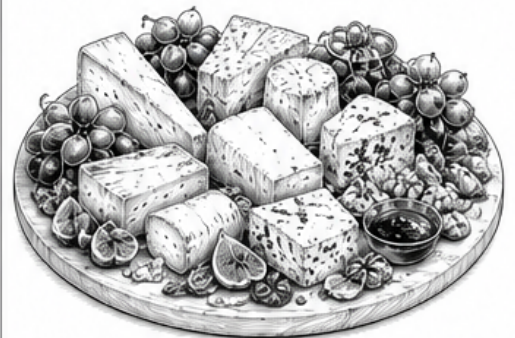


Bold and characterful blue cheeses for true connoisseurs.

- Roquefort
- Gorgonzola Dolce
- Stilton
- Bleu d'Auvergne
- Grapes and walnuts

30 €

CH006
CHEESE PLATTER DELUXE



A lavish selection of fine cheeses for an exceptional tasting experience.

- Brie de Meaux
- Parmigiano Reggiano
- Roquefort
- Manchego
- Chèvre cendré
- Grapes, nuts, dried fruits and honey

49 €



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BMS

TRAITEUR

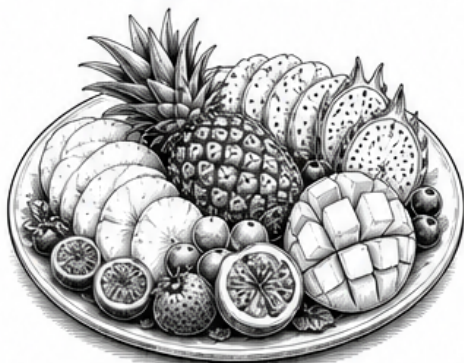
AVIATION CATERING

FRUIT PLATTERS



PREMIUM FRUIT PLATTERS FOR BUSINESS AVIATION

FP001
TROPICAL PLATTER

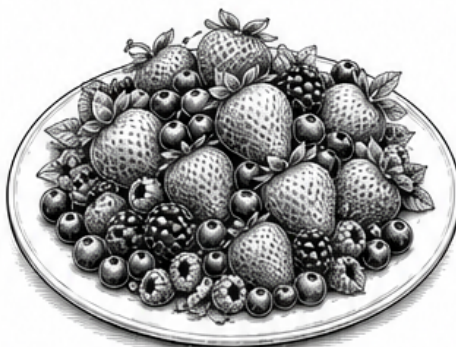


A vibrant selection of tropical fruits, sweet, exotic and refreshing.

- Pineapple
- Mango
- Dragon fruit
- Passion fruit
- Kiwi
- Grapes
- Berries

32 €

FP002
BERRIES PLATTER



An assortment of premium berries, juicy, delicate and antioxidant-rich.

- Strawberries
- Blueberries
- Raspberries
- Blackberries
- Red currants
- Mint leaves

28 €

FP003
EXOTIC PLATTER

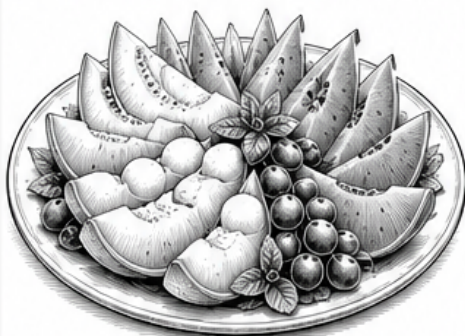


An elegant selection of exotic fruits for a unique and refined experience.

- Papaya
- Dragon fruit
- Mango
- Starfruit
- Rambutan
- Lychee
- Grapes

34 €

FP004
MELON PLATTER

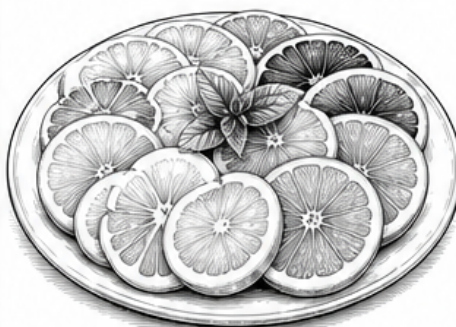


A refreshing medley of seasonal melons, perfectly sweet and hydrating.

- Cantaloupe melon
- Honeydew melon
- Watermelon
- Red grapes
- Mint leaves

26 €

FP005
CITRUS PLATTER



A zesty selection of citrus fruits, vibrant, juicy and full of vitamins.

- Orange
- Red grapefruit
- Pink grapefruit
- Lemon
- Lime
- Mint leaves

24 €

FP006
PREMIUM FRUIT PLATTER



A luxurious combination of the finest fruits, beautifully arranged for a premium experience.

- Pineapple
- Mango
- Berries
- Kiwi
- Dragon fruit
- Grapes
- Passion fruit

39 €



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B M S

TRAITEUR

AVIATION CATERING

CANAPÉS & FINGER FOOD



PREMIUM CANAPÉS & FINGER FOOD FOR BUSINESS AVIATION

CF001

CLASSIC CANAPÉS SELECTION



A refined selection of timeless canapés, perfectly balanced in flavor and texture.

- Smoked salmon, cream cheese, dill
- Ham and cheese rolls
- Egg mousse, chives
- Cherry tomato, mozzarella, basil
- Cucumber, cream cheese, herbs
- Olive tapenade on crostini

32 €

CF002

SEAFOOD CANAPÉS



Delicate seafood canapés crafted with premium ingredients for an exquisite taste.

- Smoked salmon, lemon cream, capers
- Prawn, avocado, citrus zest
- Crab, cucumber, dill
- Tuna tartare, sesame, scallion
- Scallop, pea purée, crispy shallot
- Salmon roe, blini, crème fraîche

36 €

CF003

VEGETARIAN CANAPÉS



Fresh and flavorful vegetarian canapés made with finest seasonal ingredients.

- Sun-dried tomato, ricotta, basil
- Roasted pepper, goat cheese, olive
- Hummus, roasted beet, sesame
- Avocado, cucumber, microgreens
- Artichoke, cream cheese, herbs
- Cheese mousse, walnut, fig

28 €

CF004

MINI BLINIS & TOASTS



Elegant blinis and toasts with gourmet toppings for a sophisticated experience.

- Blinis, smoked salmon, crème fraîche
- Blinis, white sturgeon caviar, chives
- Toast, foie gras, fig chutney
- Toast, roast beef, horseradish cream
- Toast, brie, grape, honey
- Blinis, egg mimosa, chives

34 €

CF005

INTERNATIONAL SELECTION



A world-inspired selection of bite-sized delicacies with authentic flavors.

- Mini beef yakitori, teriyaki glaze
- Chicken satay, peanut sauce
- Mini caprese skewer, pesto
- Shrimp spring roll, sweet chili sauce
- Mini falafel, tahini cream
- Prosciutto, melon, balsamic glaze

33 €

CF006

LUXURY FINGER FOOD PLATTER



An indulgent selection of premium finger food for the most discerning guests.

- Foie gras mousse, brioche, fig
- Oscietra caviar, blini, crème fraîche
- Truffle cream, parmigiano tuile
- Wagyu beef, truffle mayo, microgreens
- Lobster tartare, yuzu gel
- Black truffle, egg mimosa

45 €



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OPTIONS



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BEVERAGES COLLECTION



PREMIUM BEVERAGES FOR BUSINESS AVIATION

BV001

PREMIUM SOFT DRINKS



A curated selection of soft drinks and mixers for every preference.

- Evian Still Water (75cl)
- San Pellegrino Sparkling Water (75cl)
- Coca-Cola / Coca-Cola Zero
- Sprite / Fanta
- FEVER-TREE Tonic Water
- Freshly Squeezed Juices (Orange, Apple, Cranberry)
- Ginger Ale / Soda Water

NI Please inform us of any allergies or special requests.

6 – 9 €

BV002

FRESH JUICES & SMOOTHIES



Natural, freshly prepared juices and smoothies for a healthy boost.

- Orange Juice
- Apple Juice
- Cranberry Juice
- Detox Green (Apple, Cucumber, Spinach, Lemon, Ginger)
- Tropical Smoothie (Mango, Pineapple, Banana, Passion Fruit)
- Red Energy Smoothie (Berries, Banana, Beetroot, Apple)

NI Please inform us of any allergies or special requests.

7 – 11 €

BV003

HOT BEVERAGES



A selection of premium hot beverages for your comfort and enjoyment.

- Espresso
- Double Espresso
- Americano
- Cappuccino
- Latte Macchiato
- Selection of Ronnefeldt Teas
- Hot Chocolate

NI Please inform us of any allergies or special requests.

6 – 8 €

BV004

CHAMPAGNE & SPARKLING WINES



Exquisite champagnes and sparkling wines for a refined experience.

- Champagne Laurent-Perrier La Cuvée Brut
- Champagne Moët & Chandon Impérial Brut
- Champagne Ruinart Blanc de Blancs
- Prosecco DOC Treviso Extra Dry
- Crémant de Bordeaux Brut

NI Please inform us of any allergies or special requests.

60 – 150 €

BV005

WHITE & ROSÉ WINES



Carefully selected wines from renowned vineyards around the world.

- Chablis 1er Cru, Domaine William Fèvre
- Sancerre Blanc, Domaine Vacheron
- Pouilly-Fumé, Baron de L
- Whispering Angel Rosé, Côtes de Provence
- Miraval Rosé, Côtes de Provence

NI Please inform us of any allergies or special requests.

40 – 85 €

BV006

RED WINES



Elegant red wines with character and depth.

- Château La Garde, Pessac-Léognan
- Côtes du Rhône Villages, Famille Perrin
- Pinot Noir, Joseph Drouhin
- Chianti Classico Riserva, Ruffino
- Ornellaia, Bolgheri DOC Superiore

NI Please inform us of any allergies or special requests.

45 – 180 €



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B M S

TRAITEUR

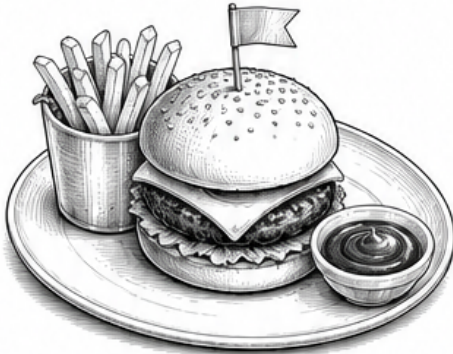
AVIATION CATERING

K I D S M E N U



DELICIOUS, NUTRITIOUS & KID-APPROVED MEALS
FOR OUR YOUNG TRAVELERS

KM001 MINI CHEESE BURGER

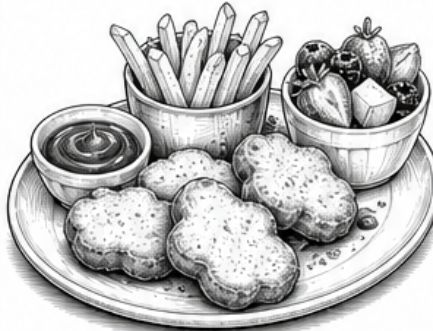


A classic mini burger with tender beef, mild cheese and crispy fries.

- Mini beef burger
- Cheddar cheese
- French fries
- Ketchup
- Fresh fruit cup
- Fruit juice

22 €

KM002 CHICKEN NUGGETS & FRIES



Crispy chicken nuggets with golden fries and a side of fresh fruit.

- Chicken nuggets
- French fries
- Ketchup
- Fresh fruit cup
- Fruit juice

20 €

KM003 PASTA WITH TOMATO SAUCE

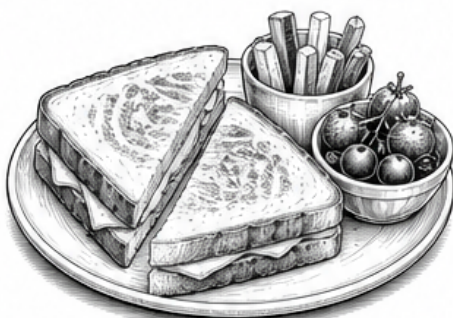


Penne pasta with a rich tomato sauce, served with garlic bread and fresh fruit.

- Penne pasta
- Tomato sauce
- Grated cheese
- Garlic bread
- Fresh fruit cup
- Fruit juice

20 €

KM004 GRILLED CHEESE SANDWICH

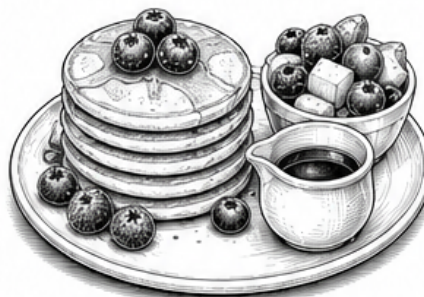


Warm and crispy grilled cheese sandwich with fresh veggies and fruit.

- Grilled cheese sandwich
- Cucumber & carrot sticks
- Cherry tomatoes
- Fresh fruit cup
- Fruit juice

19 €

KM005 MINI PANCAKES

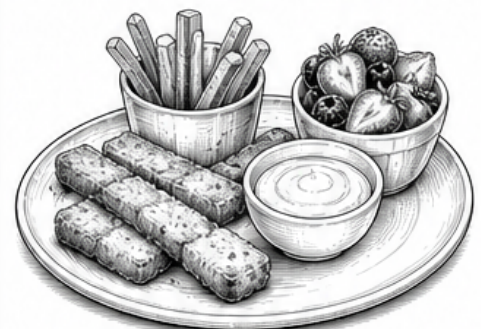


Fluffy mini pancakes served with maple syrup and a side of fresh fruit.

- Mini pancakes
- Maple syrup
- Fresh fruit cup
- Fruit juice

18 €

KM006 FISH FINGERS & VEGGIES



Crispy fish fingers with fresh veggies, a light dip and tasty fruit.

- Fish fingers
- Steamed carrots & green beans
- Yogurt dip
- Fresh fruit cup
- Fruit juice

21 €

NI

Please inform us of any allergies or special dietary requirements. We are happy to adapt our meals.



HALAL
AVAILABLE



VEGETARIAN
OPTIONS



GLUTEN FREE
ON REQUEST

PREPARED FRESH DAILY
WITH THE FINEST INGREDIENTS



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NI

B M S

T R A I T E U R

AVIATION CATERING

VIP / LUXURY COLLECTION



EXCEPTIONAL CUISINE FOR THE MOST DISCERNING GUESTS

VIP001

CAVIAR EXPERIENCE



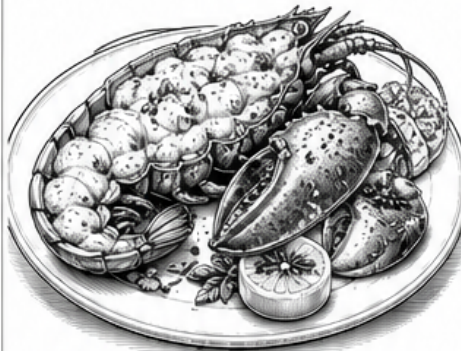
The ultimate indulgence with premium caviar served with traditional garnishes.

- Oscietra Caviar (30g)
- Blinis
- Crème fraîche
- Chopped chives
- Finely chopped shallots
- Lemon wedges

185 €

VIP002

LOBSTER THERMIDOR



Whole lobster delicately prepared in a rich thermidor sauce with fine herbs.

- Whole lobster
- Thermidor sauce
- Basmati rice
- Grilled asparagus
- Lemon

165 €

VIP003

WAGYU BEEF TENDERLOIN



Premium Wagyu beef tenderloin with truffle jus and seasonal fine vegetables.

- Wagyu beef tenderloin
- Black truffle jus
- Potato purée
- Seasonal baby vegetables
- Micro herbs

155 €

VIP004

SEARED SCALLOPS



Perfectly seared scallops with cauliflower purée, caviar and beurre blanc.

- Hokkaido scallops
- Cauliflower purée
- Beurre blanc
- Oscietra caviar
- Micro herbs

125 €

VIP005

FOIE GRAS DELIGHT



Pan-seared foie gras with fig compote, brioche toast and balsamic reduction.

- Duck foie gras
- Fig compote
- Brioche toast
- Balsamic reduction
- Micro greens

115 €

VIP006

CHOCOLATE INDULGENCE



An exquisite chocolate creation with premium ingredients.

- Valrhona chocolate
- Praline crunch
- Raspberry coulis
- Gold leaf
- Fresh berries

95 €



EXCLUSIVITY • REFINEMENT • EXCELLENCE

A bespoke culinary experience, crafted with the finest ingredients.



HALAL
AVAILABLE



VEGETARIAN
OPTIONS



GLUTEN FREE
ON REQUEST



BESPOKE MENUS
ON REQUEST

PREPARED FRESH DAILY
WITH THE FINEST INGREDIENTS



NI

For any special requests
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please contact our team.

*All our dishes are prepared with the highest quality ingredients.
Please inform us of any allergies or special dietary requirements.*



*Thank you for choosing BMS Traiteur.
We wish you a pleasant flight.*

BMS

TRAITEUR

AVIATION CATERING

ORDER N° _____

DATE _____

QUICK ORDER



FAST • EASY • PREMIUM — YOUR CATERING, OUR PRIORITY

FLIGHT DETAILS

AIRCRAFT / REG _____

FLIGHT N° _____

FROM _____

TO _____

DATE _____ TIME _____

PAX _____ CREW _____

CLASS _____

ORDERED BY

COMPANY _____

CONTACT _____

PHONE _____

EMAIL _____

SPECIAL REQUESTS / REMARKS

DELIVERY DETAILS

DELIVERY LOCATION _____

FBO / HANDLING AGENT _____

CONTACT _____

PHONE _____

DELIVERY TIME _____

SETUP REQUIRED ☐ YES ☐ NO

PLEASE SELECT YOUR ITEMS

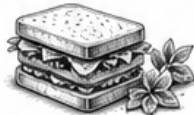
BREAKFAST



- ☐ Continental Breakfast
- ☐ Healthy Breakfast
- ☐ American Breakfast
- ☐ French Breakfast
- ☐ Other / Specify _____

___ x ___ €

SANDWICHES



- ☐ Club Sandwich
- ☐ Smoked Salmon Bagel
- ☐ Chicken Caesar Wrap
- ☐ Vegetarian Sandwich
- ☐ Other / Specify _____

___ x ___ €

SALADS



- ☐ Caesar Salad
- ☐ Quinoa & Avocado Salad
- ☐ Greek Salad
- ☐ Burrata & Tomato Salad
- ☐ Other / Specify _____

___ x ___ €

MAIN COURSES



- ☐ Beef Fillet
- ☐ Chicken Supreme
- ☐ Sea Bass
- ☐ Vegetarian Option
- ☐ Other / Specify _____

___ x ___ €

DESSERTS



- ☐ Chocolate Cake
- ☐ Tiramisu
- ☐ Cheesecake
- ☐ Fresh Fruit Dessert
- ☐ Other / Specify _____

___ x ___ €

CHEESE



- ☐ Cheese Selection
- ☐ French Cheese Board
- ☐ International Selection
- ☐ Other / Specify _____

___ x ___ €

FRUIT PLATTERS



- ☐ Seasonal Fruits
- ☐ Exotic Fruits
- ☐ Mixed Berries
- ☐ Other / Specify _____

___ x ___ €

CANAPÉS & FINGER FOOD



- ☐ Classic Canapés
- ☐ Seafood Canapés
- ☐ Vegetarian Canapés
- ☐ Mini Blinis & Toasts
- ☐ International Selection
- ☐ Luxury Platter
- ☐ Other / Specify _____

___ x ___ €

BEVERAGES



- ☐ Soft Drinks
- ☐ Juices & Smoothies
- ☐ Hot Beverages
- ☐ Champagne & Sparkling
- ☐ White & Rosé Wines
- ☐ Red Wines
- ☐ Other / Specify _____

___ x ___ €

KIDS MENU



- ☐ Mini Cheese Burger
- ☐ Chicken Nuggets & Fries
- ☐ Pasta with Tomato Sauce
- ☐ Mini Pancakes
- ☐ Fish Fingers & Veggies
- ☐ Other / Specify _____

___ x ___ €

VIP / LUXURY COLLECTION



- ☐ Caviar Experience
- ☐ Lobster Thermidor
- ☐ Wagyu Beef Tenderloin
- ☐ Foie Gras Delight
- ☐ Seared Scallops
- ☐ Chocolate Indulgence
- ☐ Other / Specify _____

___ x ___ €

OTHER REQUESTS



Please specify any other requests or special items.

DIETARY REQUIREMENTS / ALLERGIES

- ☐ Vegetarian ☐ Vegan ☐ Gluten Free ☐ Dairy Free
- ☐ Nut Free ☐ Halal ☐ Kosher ☐ Other _____

DELIVERY FEES

Last Minute Delivery: EUR 85

Express / Urgent Delivery: EUR 125

ADDITIONAL SERVICES

- ☐ Premium Tableware ☐ Linen Napkins ☐ Glassware
- ☐ Bartender ☐ Cabin Crew Service ☐ Other _____

ESTIMATED TOTAL

€



HALAL
AVAILABLE



VEGETARIAN
OPTIONS



GLUTEN FREE
ON REQUEST



FRESHLY PREPARED
WITH CARE

PREPARED FRESH DAILY
WITH THE FINEST INGREDIENTS



For any special requests
or dietary requirements,
please contact our team.

BMS
TRAITEUR

THANK YOU FOR CHOOSING BMS TRAITEUR. WE WISH YOU A PLEASANT FLIGHT.