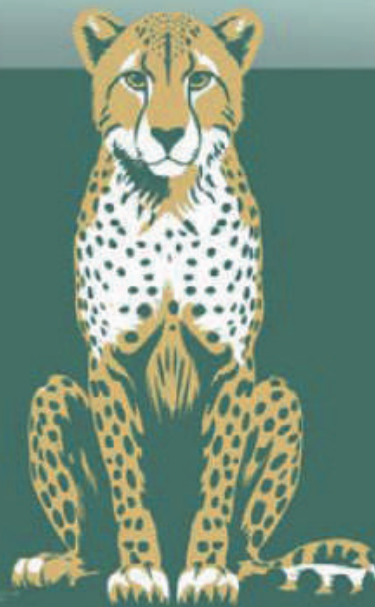
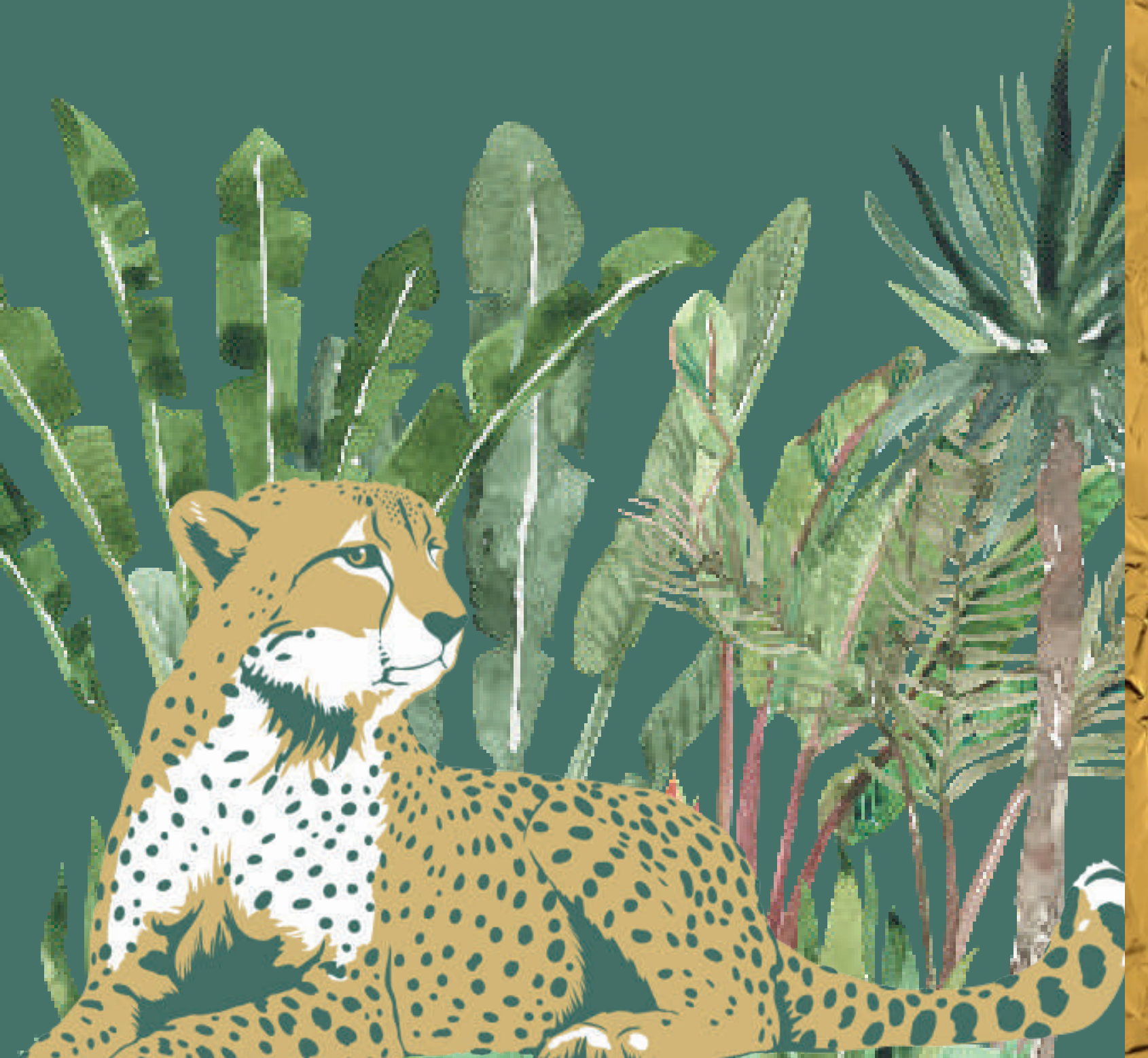




UKKO

Paris-Le Bourget Airport
Fine dining for private jets

- LFPB -



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

Continental Breakfast
Hot Breakfast
Avocado Toast
Breakfast sides
Breakfast pastries & bread
Juices & Smoothies

12

CANAPES & SANDWICHES

Sandwiches
Cold Canapes
Hot Canapes

16

PLATTERS

18

STARTERS

Salads
Starter
Tartare & Carpaccio

22

CHEF'S SIGNATURE DISHES

Chef's Selection

24

MAIN COURSES

Meat
Fish & Seafood
Pasta & Risotto
Side Dishes

28

INTERNATIONAL DISHES

Eastern European & Russian

30

DESSERTS

Selection of Delicious desserts





Breakfast



Continental Breakfast

Assorted Cornflakes	8
Toasted granola with berries	16
Bircher muesli homemade	23
Chia pudding with mixed fruit coulis	23
Breakfast meat cold cuts	21
Smoked Salmon 200g	55
Breakfast cheese 80g	16
Brie et Emmental	
Seasonal sliced fruits 200gr	45
Fresh berries 100 gr	11.5
Fruit salad	28
Greek yoghurt 200 gr	8
Plain yoghurt	7
Fruit yoghurt	7

Hot Breakfast

Porridge oatmeal, buckwheat	15
Pancakes 4 pieces	19
Crepes 4 pieces	15
Syrniki 2 pieces	29
Truffle & scrambled eggs toast	27
Boiled eggs soft or hard	5
Fried eggs	12
Scrambled eggs	15
Omelette / white omelette	15
Omelette with additions of your choice:	28
Cheese, mushroom, bacon, spinach, grilled tomatoes...	

Avocado Toast

21	Smoked salmon, avocado & cheese toast
21	Poached eggs & avocado with herb cream toast



Sides

Mini sausage per piece	3
Baked beans	9
Sautéed button mushrooms	11
Hashbrowns	15

Pastries & Bread

Viennoiserie small	2.5
Viennoiserie large	3.5
Danish	3.5
Muffin	7
Cookie	7
Bread roll	3
white, brown, with seeds, olive	
Jam & honey selection	5





Freshly squeezed Juices

1L	Orange juice	35
	Grapefruit juice	35
	Pineapple juice	35
	Carrot juice	35
	Watermelon (SEASONAL AVAILABILITY)	60

Smoothies

1L	Green detox	39
	Carrot & orange	39
	Grapefruit, ginger, apple	39
	Pineapple, lemon juice, cucumber	39
	Carrot, ginger & apple	39



Sandwiches



Sandwiches

Gourmet Sandwich	8
we recommend 2 per person	
Finger Sandwich	6
we recommend 3 per person	
Open Sandwich	8
we recommend 2 per person	
Club Sandwich	24
Wrap Sandwich	15
2 pieces per portion	
1/2 Baguette Sandwich	18
Triangle Sandwich	9
we recommend 4 per person	
Toast Sandwich	
Smoked salmon, avocado & cheese toast	21
Poached egg & avocado with herb cream toast	21
Truffle & scrambled eggs toast	27



Cold Canapé

Chocolate Macaron with Foie Gras	6.5
Smoked Salmon Nori Blinis & Lemon-Herb Cream	6.5
Tomato & Buratta Tartlet	6.5
Goat Cheese Nougat	6.5
Tartlet lemon ricotta	6.5
Tartlet Peas and Smoked Eel	6.5

Canapés with Caviar

Minimum 3 pieces	49
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Hot Canapé



Platters



Platters

Sliced Meat Platter 250gr Veal, beef & duck	42
Iberian Charcuterie Platter 200gr Jabugo ham, Lomo Iberico, chorizo, paleta, & pork sausage	55
Smoked Salmon Platter 200gr Smoked salmon served with mini blinis, capers & lemon	55
Seafood Platter 375gr Octopus, langoustine, lobster, scallops, king crab served with creamy lemon & chives sauce	115
Mediterranean and Freshwater Fish Assortment 250gr Haddock, sturgeon, tuna, eel & heart of salmon	89
Cheese Assortment Platter 180gr 5 types of AOC cheeses, served with dried fruits & condiments	29
Vegetable Crudite Platter 300gr Assortment of raw seasonal vegetables	36
Mediterranean Antipasti	37
Cold Arabic Mezze Platter Hummus, vine leaves, Lebanese tabouleh, feta & moutabal	38
Hot Arabic Mezze Platter	38



Starters



Salads

Chicken Caesar Salad	36
Chicken breast, Cos lettuce, croutons, parmesan shavings, quail egg & bacon	
Melon Prosciutto Di Parma	42
Parma ham with melon	
Prawn Caesar Salad	36
Prawns, cos lettuce, croutons, parmesan shavings, quail egg & bacon	
Niçoise Salad	32
Mesclun salad,capsicum, tomato, anchovies, quail egg, half-cooked tuna, celery, cucumber, spring onion & olive	
Prawn Cocktail with Avocados	36
Prawns, avocado, & twist of grapefruit	
King Crab Salad	85
Crab with ricotta, quinoa, herbs, mangue ,avocat,concombre, tomate, orange flavor	
Caprese Salad	24
Tomato, burrata, olive, pine nuts, olive, artisanal pesto, spring onion & basil	
Goat Cheese Salad	22
Fresh mix leaf salad with nuts, crowneed with goat cheese medallions	
Superfood Salad	45
Mix of quinoa, mango, avocado, pomegranate, cucumber, chia, sunflower seeds, sesame seeds, olive oil & agave syrup	

Tartare & Carpaccio

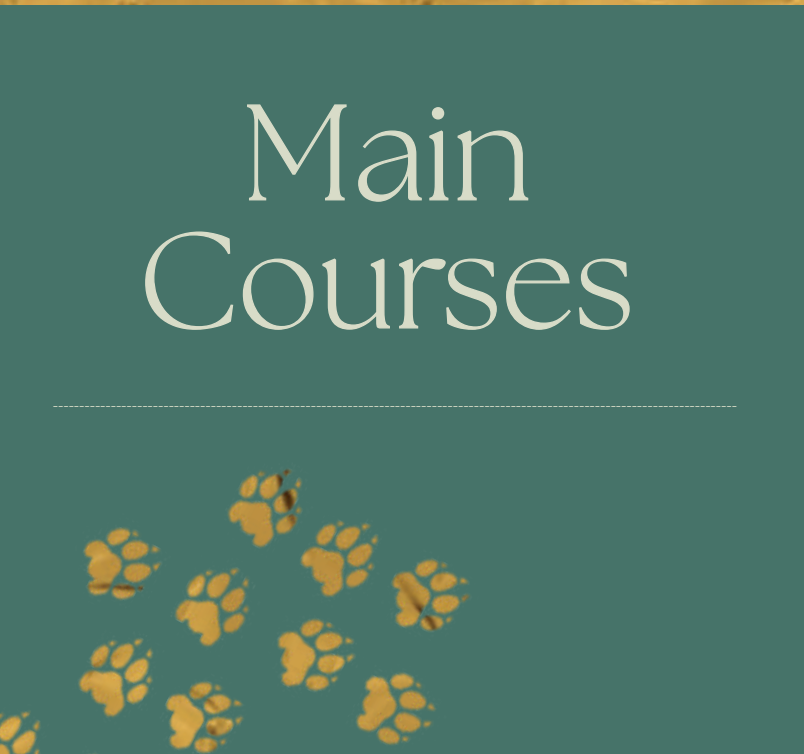
Vitello Tonnato	42
Sliced veal filet with sauce	
Beef Tataki	48
Beef tataki, carrot salad with herbs and sesame oil sauce.	
Citrus Carpaccio with smoked Duck	
Citrus Carpaccio with smoked duck breast, toasted almonds, arugula salad, and an orange–honey–mustard vinaigrette.	
Salmon Tataki	48
Sesame Salmon Tataki, with cucumber maki filled with spicy cream cheese, and a mango vinaigrette.	
Tuna Tataki	55
Sesame Tuna Tataki on blinis, with wakame salad, seasonal vegetables, and a lemon cream sauce.	
Zucchini Tartare	46
Zucchini Carpaccio with goat cheese, sherry-basil vinaigrette, pine nuts, and red berries.	



Starter

Foie Gras	41
Pan-fried Foie Gras	36
Pan-fried foie gras, brioche perdu and sweet tomato confit	
Lobster with Asparagus	79
Lobster, citrus ricotta & asparagus with fresh herb vinaigrette	
Vegetable Soup (50cl)	18
Gaspacho of the day (50cl)	26





Meat

Beef Filet	57
Rossini Beef	85
Served with pan-fried foie gras & truffle sauce	
French Entrecôte	58
Beef Stroganoff	55
French Provencal Style «Daube»	51
Rack of Lamb	65
Veal Filet	62
Chicken Breast	38
Chicken Wings	38
Chicken Large Skewer	42
Baby Chicken Tabaka	55
Chicken Kiev	46
Chicken Kotlety	59
Farm Chicken Fricassee Langoustine	65
Chicken fricassee with langoustine & creamy cheese	
Duck Breast	42

Fish & Seafood

Cod Filet	60
Turbot Filet	69
Seabass	60
Salmon Filet	40
Turbot with Sea Urchin Sauce	74
Turbot filet, young leeks & creamy sea urchin sauce	
Whole Lobster	103
Large Prawns	65
2 Pieces	
Scallops	55

Pasta & Risotto

Plain Pasta	15	Seafood Risotto	65
Pasta with tomato sauce	22	Mushroom Risotto	49
Pasta with Bolognese sauce	30	Vegetarian Risotto	45
Pasta alla Carbonara	28		
Pasta with truffle sauce	65		
Seafood Pasta	65		



Side Dishes

Rice	11
Wild Rice	19
Basmati Rice	11
Mini Vegetables Steamed or Grilled	27
Ratatouille Nicoise	15
Vegetable Wok	23
Mashed Potato	19
Mashed Potato with Truffle	22
Baby Potatoes	16



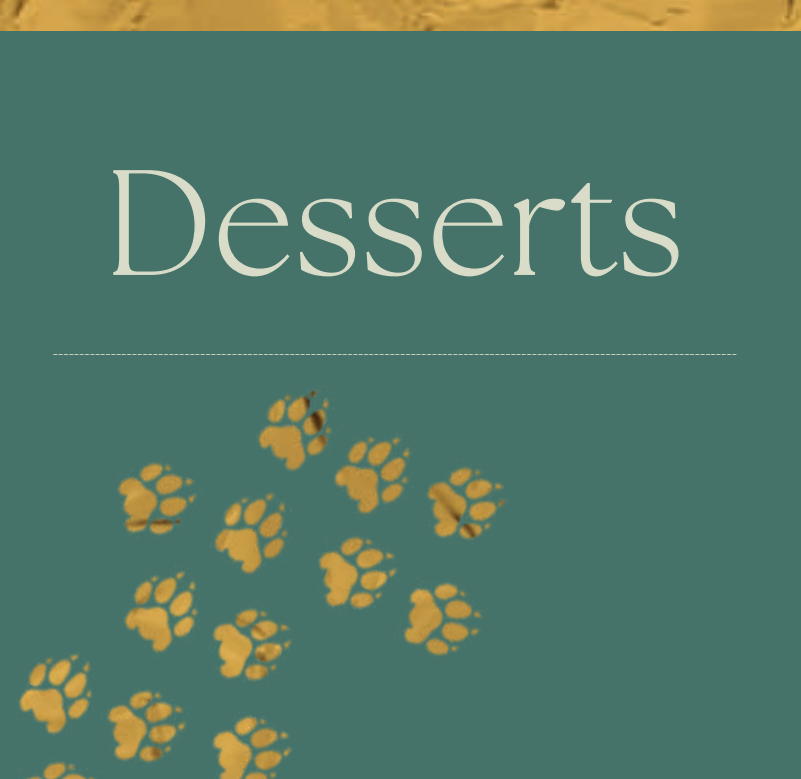


International Dishes



Eastern European & Russian

Salad Olivier	36
Chicken breast, potatoes, carrots, gherkin ,dill, eggs, & green peas	
Vinegrette Salad	24
Beetroot, potatoes, carrots, sauerkraut, sunflower or olive oil, vinegar onion	
The Herring Salad - Shuba	31
Herring fillets, finely chopped onion, beets, carrots, potatoes & eggs	
Red Caviar Blinis	47
Served with classic garnish	
Borsch	35
Pelmeni	33



Desserts

Apple Tarte Fine With Vanilla Sauce	15
Steamed Apples	15
Oven Bakes Apple	15
Lemon Tart	15
Berries Tart	15
Cheesecake Coco passion	15
Hazelnut Chocolate Cake	15
Chocolate Mousse	15
Creme Brulee	15
Tiramisu	15
Panna Cotta	15
Pistachio Entremet	15
Mousse-style dessert	
Strawberries with Chocolate	8
Petit Fours	5
we recommend 5 per portion	
Basket of seasonal fruits per kilo	35
Seasonal sliced fruits & berries	45
Red berries per 100 g	9.2

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 25% 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. Specifically requested items will be subjected to a markup.

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

Small aircrafts

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 18 hours, no cancellation fee will be charged

For any order cancelled more than 6 hours and less than 18 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 6 hours before the requested delivery time, full charge will be made.

Big aircrafts (Airbus / Boeing)

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 36 hours before the requested delivery time, no cancellation fee will be charged.

For any order cancelled more than 24 hours and less than 36 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 24 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 by Credit card or bank transfer. We 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

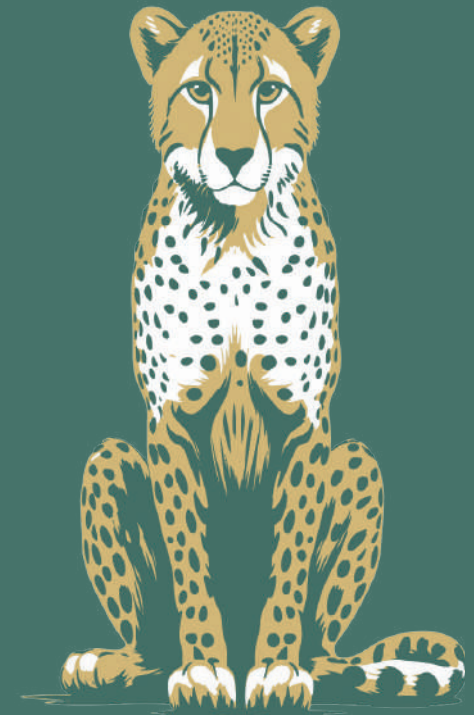
Ukko Paris cannot be held responsible for any delay due to any reason beyond the company's control, such as official traffic restrictions, breakdowns, traffic jams, accidents, bad weather conditions, strikes, war, or other force majeure.

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.



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





Contact us



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