



PARIS DIETARY MENU

To Order: **France** +33 (0) 1 74 37 10 40 • **Worldwide** +1 (813) 449-6000 • **Online** www.airculinaireworldwide.com

BREAKFAST

banana oat pancakes

with fresh berries & maple syrup (DF) (GF)

vegan breakfast burrito

with salsa & cilantro garnish (DF) (VG)

chia parfait

with fresh berries & candied nuts

((P): no nuts) (DF) (GF) (VG)

farmer's breakfast

eggs, bacon & avocado topped with lemon & sea salt

(DF) (GF) (P)

orange fig avocado toast

whole-wheat toast topped with avocado spread,

orange segments & sliced figs (DF) (VG)

SANDWICHES & SALAD

chimichurri steak salad

with roasted peppers, vine-ripe tomatoes, herbed field greens & crumbled sardo (GF)

roasted beet & goat cheese salad

pomegranate reduction, balsamic pearls & arugula

with camu-camu citrus vinaigrette (GF) (VE)

tofu, mushroom & pesto sandwich

fresh baguette sandwich with crispy tofu, sautéed

mushrooms, vegan aioli & kale pesto (DF) (VG)

SNACKS

chocolate hummus pizza

topped with fresh berries, slivered almonds &

drizzled with dairy-free chocolate ganache (DF) (VG)

ricotta fig toast

sourdough toast topped with lemon-infused ricotta cheese, sliced dried figs, slivered almonds & drizzled with balsamic glaze (VE)

vegan french toast

with fresh berries & maple syrup (DF) (VG)

seasonal fruit

sliced, fresh, seasonal fruit & berries served with

dairy-free yogurt ((P): no dairy-free yogurt) (DF) (GF) (VG)

tomato basil frittata

with balsamic vinegar glaze & breakfast potatoes (DF) (GF)

vegan baby kale & quinoa salad

vegan salad topped with quinoa, cucumber, apricots, cranberries, apples & citrus vinaigrette (DF) (GF) (VG)

vegan pear & arugula salad

vegan salad topped with pear, cranberries, candied

pecans, brown sugar & whole-grain mustard

vinaigrette (DF) (GF) (VG)

chocolate hummus dip

topped with strawberries & shredded coconut with

gluten-free crackers (DF) (GF) (VE)

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APPETIZERS

garlic mushroom toast
sautéed garlic mushrooms over sourdough toast
topped with fresh parsley & red bell pepper curls (DF) (VG)

zahtar hummus flatbread
hummus flatbread topped with zahtar, pomegranate
seeds, fresh mint & olive oil drizzle (DF) (VG)

prosciutto melon skewers
prosciutto, melon & basil skewers drizzled with
balsamic glaze (DF) (GF) (P)

fresh ceviche verrine
fresh shrimp ceviche with cilantro garnish (DF) (GF) (P)

ENTREES

adobo-grilled pinchos de pollo
with grilled banana barbecue sauce, fresh lemon &
field greens (DF) (GF) (P)

aloo gobi grilled turmeric cauliflower “steak”
with tomato, potato curry & cardamom basmati rice,
served with fresh raita, mango pickle & garlic naan (GF) (VE)

carolina smoked paella
cold, smoked shrimp, mussels, clams & andouille
sausage on carolina gold rice (GF)

chana masala bowl
vegan chana masala bowl served with basmati rice,
red onion, scallions & cilantro (DF) (GF) (VG)

gochujang cauliflower
fried cauliflower florets with gochujang sauce served
with cilantro rice & steamed broccoli (DF) (GF) (VG)

the impossible burger
plant-based, vegan burger with sautéed mushrooms,

vine-ripe tomatoes & lettuce, served with parsley &
truffle kettle chips (VE)

oven risotto with kale pesto
risotto flavored with kale and basil, topped with
balsamic glaze & toasted pine nuts (GF)

peanut firecracker lettuce wraps
with a peanut, firecracker tofu zoodle filling (DF) (GF) (VG)

**poached salmon & orange fennel
vinaigrette**
with torn herb & field green salad & orange
supremes (DF) (GF) (P)

seabass with vine-ripe tomatoes
spicy slaw, arugula, artichoke chow-chow & lemon oil
(DF) (GF) (P)

southwest quinoa bowl
with a lime & cilantro garnish (DF) (GF) (VG)

DESSERT

vegan pot du crème
with notes of espresso & cardamom (DF) (GF) (VG)

berries in syrup
fresh, seasonal berries with vanilla simple syrup,
lemon zest & mint (DF) (GF) (VG)

**vanilla panna cotta with cranberry port
chutney**
with a camu camu & orange gastrique (GF)

avocado chocolate mousse
with canela & arbol chili threads (DF) (GF) (P) (VG)

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