

Geneva

Switzerland

 Delivery date:
 Delivery time (LT):
 Aircraft reg.:
 Handling:

 Heating equipment: Oven MW Approx. no of Pax:
 Name:
 Phone:
 E-mail:

 Packaging: bulk Ready-to-serve On aircraft porcelain

Breakfast & Bakery	
Bread	QTY
Bread roll	
Croissant	
Mini croissant	
Pastries	QTY
Pain au chocolat	
Mini pain au chocolat	
Homemade Absolute Taste muffins	
Assorted Absolute Taste muffins	
Muesli & Fruits	QTY
Homemade granola with Greek yoghurt <i>fresh berries and compote ** Absolute Taste's Favourite **</i>	
Bircher muesli <i>** Absolute Taste's Favourite **</i>	
Soft fruit salad <i>with raspberries, strawberries, blueberries and cantaloupe melon</i>	
Chunky Fruit salad <i>with mango, pineapple, cantaloupe melon, watermelon and kiwi fruit</i>	
Fruit skewers with yoghurt and honey dip <i>** Absolute Taste's Favourite **</i>	
Selection of sliced seasonal fruits (3 portions)	
Portion of cereals and muesli	
Organic cereals and muesli	

Cold Breakfast	
Squairmeal - Breakfast No. 1 Freshly baked croissant, pain au chocolat and pain aux raisins *** Homemade mini white chocolate and strawberry, blueberry and double chocolate muffins *** Soft fruit salad of raspberries, strawberries, blueberries and cantaloupe melon	QTY
Squairmeal - Breakfast No. 2 Sliced emmental, double crème chaource and pont l'éveque cheese with Parma ham, home roasted smoked ham, Napoli salami, grapes and cantaloupe melon *** Sour dough ficelle, brioche and 1000 seed roll with Echire butter *** Salad of raspberries, blueberries and strawberries	
Squairmeal - Breakfast No. 4 Smoked Scottish salmon with rocket and caper salad, cream cheese and rye bread croutes *** Honey toasted oats, apple and cinnamon compote with Greek yoghurt *** Trail mix of dried apricots, medjool dates, figs, Brazil nuts, hazelnuts and pecans	
Squairmeal - Breakfast No. 5 Bircher muesli with red berry compote, vanilla soya yoghurt, toasted seeds and manuka honey *** Freshly sliced ogen and galia melon, pineapple mango and blueberries *** Homemade banana, walnut and date loaf melon	

Hot Breakfast	
Back bacon	QTY
Crispy streaky bacon	
Pork sausage	
Chicken sausage	
Grilled tomato	
Sautéed button mushrooms	
Grilled mushroom	
Baked beans	
Homemade hash browns	
Fried potatoes	
Poached egg	
Fried egg	
Scrambled egg	
Scrambled egg <i>with smoked salmon and toasted English muffin</i>	
Eggs Benedict <i>** Absolute Taste's Favourite **</i>	
Eggs Florentine <i>** Absolute Taste's Favourite **</i>	
Eggs Royale <i>** Absolute Taste's Favourite **</i>	
Gingerbread pancake <i>topped with apple compote and crème fraiche</i>	
Omelette with fresh herbs <i>and a choice of Gruyere and Cheddar ** Absolute Taste's Favourite **</i>	
American pancakes <i>with crispy bacon and maple syrup ** Absolute Taste's Favourite **</i>	

Cold cuts	
Sliced cured meat platter (3 portions)	QTY
Sliced European cheese platter (3 portions)	
Sliced cheese & cured meat platter (3 portions)	
Smoked salmon platter (3 portions)	

Hot Breakfast	
Squairmeal - Breakfast No. 3 <i>Full English breakfast hash with soft boiled quail eggs, crispy pancetta, spinach, portobello mushroom and cherry tomato, Pain Poilane toast and homemade tomato ketchup *** Pink grapefruit, pomelo and orange fruit salad with mint and brown sugar syrup *** Grilled figs with Earl Grey, vanilla and strawberry compote, Greek yoghurt, manuka honey granola and toasted brioche soldiers</i>	QTY

Condiments	
Individual butter	QTY
Individual jam	

Cold Meals	
Canapés	QTY
Marinated English goats cheese (2 pieces) <i>and artichoke crostini</i>	
Wild mushroom and asparagus tartlet (2 pieces) <i>with a chervil cream</i>	
Pea and mint tartlet (2 pieces) <i>topped with feta cheese and fresh mint</i>	
English goats cheese and slow roasted tomato (2 pieces) <i>on a sesame seed biscuit with sweet tomato chutney</i>	
Grana Padano shortbread rounds (2 pieces) <i>with mozzarella, slow roasted cherry tomato and topped with pesto</i>	
Duck pancakes (2 pieces) <i>with cucumber, spring onion and hoisin sauce</i>	
Crostini with Serrano ham (2 pieces) <i>manchego cheese topped with romesco sauce</i>	
Beef carpaccio on rocket and horseradish blinis (2 pieces) <i>with truffle oil</i>	
Dill blinis with gravadlax (2 pieces) <i>topped with sour cream and keta caviar</i>	
Fresh tuna, avocado, carrot, basil and mint <i>wrapped in rice paper topped a wasabi mayo !! minimum order of 6 !!</i>	
Buckwheat blini topped with salmon tartar <i>with Caviar House Balik salmon tartar (2 pieces) !! minimum order of 6 !!</i>	
Dorset crab salad in a cucumber cup (2 pieces)	
Foie gras terrine on a brioche croute <i>with sauterne jelly and marinated fig (2 pieces)</i>	
Mini Yorkshire pudding with rare roast beef <i>and homemade horseradish cream (2 pieces)</i>	
Sevruga caviar blini with sour cream (2 pieces) <i>!! minimum order of 6 !!</i>	

Salads	QTY
Classic Greek Salad	
Plum, cherry, vine tomato & buffalo mozzarella <i>with fresh basil</i>	
Endive, roquefort, walnut & rustic croutons <i>with a French dressing</i>	
Superfood salad <i>quinoa, alfalfa, roasted beetroot, roasted butternut, edamame beans, fresh peas, sprouts and spinach with a light French dressing</i>	
Mixed green salad <i>baby leaf, diced cucumber, green beans, marinated artichoke, baby asparagus with balsamic dressing</i>	
Buffalo mozzarella and proscuttio <i>black figs, fresh mint and rocket with a long croute</i>	
Classic Caesar Salad	
Classic Caesar with chargrilled chicken	
Traditional Cobb salad	
Poached salmon salad <i>with shaved fennel and cucumber, lemon and olive oil dressing</i>	
Crispy aromatic duck salad <i>with spring onion, cucumber, hoisin dressing with wonton crisps</i>	
Peking Duck Salad <i>with watermelon, feta and spring onion with an asian dressing and roasted cashews</i>	
Spinach, avocado, crispy bacon and croutons <i>with French dressing</i>	
Rare roast beef, asparagus, balsamic red onion <i>with Stilton, croutons and romaine lettuce</i>	
Seared tuna nicoise salad	
Smoked trout with roasted new potatoes <i>and iceberg lettuce with a horseradish dressing</i>	
Fresh lobster, crayfish tail & king prawn salad <i>with new potatoes, rocket and vinaigrette</i>	

Sandwiches	QTY
Honey roast ham, grainy mustard and salad	
Honey roast ham and Emmenthal cheese	
Honey roast ham, Farmhouse Cheddar & pickle	
Parma ham, buffalo mozzarella, rocket and basil	
Roast beef with sunblush tomato <i>with rocket & horseradish</i>	
Local ham and Gruyere	
Coronation chicken and iceberg	
Chicken Caesar	
Chicken mayo, avocado and bacon	
Farmhouse Cheddar and salad	
Brie, cranberry and iceberg	
Buffalo mozzarella, sunblush tomato <i>with rocket and basil</i>	
Free range egg mayo and cress	
Tuna mayo and cucumber	
Smoked salmon with cucumber	
Smoked salmon with lemon and black pepper	
Poached salmon, lemon and dill mayo and crisp leaf	
Prawn cocktail	
Crayfish, rocket and mayonnaise	
Lobster club sandwich <i>freshly cooked lobster, bacon, tomato, iceberg and mayo on bloomer</i>	
Chicken club sandwich <i>chargrilled chicken breast, bacon, tomato, iceberg and mayo on bloomer</i>	
Grilled vegetables with buffalo mozzarella <i>sunblush tomato, fresh basil and rocket</i>	
Turkey salad with dijon mustard	
Bagel with smoked salmon <i>lemon, cracked pepper and cream cheese</i>	
Bagel with pastrami with cream cheese & gherkins	
Bagel with crispy bacon <i>tomato, cream cheese and guacamole</i>	
Bagel with roast beef <i>blue cheese, red onion marmalade and rocket</i>	

Wraps	QTY
Hoisin duck <i>with cucumber, spring onion and iceberg</i>	
Cajun chicken <i>with avocado, rocket and tomato salsa</i>	
Chicken Caesar	
Satay chicken <i>with spring onion, cucumber and a peanut sauce</i>	
Chargrilled aubergine <i>with courgette, red onion, rocket and hummus</i>	
Cheddar with apple <i>rocket and red onion chutney</i>	
Fresh tuna Nicoise <i>with spring onion and flat leaf parsley</i>	
Prawn mayo with avocado and rocket	
Crayfish mayo with avocado and rocket	

Starters	QTY
Marinated foie gras terrine <i>with fig chutney and toasted brioche</i>	
Carpaccio of beef <i>with Grana Padano shavings, rocket and white truffle oil dressing</i>	
Caviar House Sjomga nori wrapped Balik salmon (minimum 3!) <i>with radish and baby shoot salad, wasabi blinis and sour cream</i>	
Posh prawn cocktail <i>Mediterranean prawns with iceberg, baby gem, cucumber and a bloody mary dressing</i>	

Platters	QTY
Sliced cured meat platter	
Sliced European cheese platter	
Sliced European cheese and cured meat platter	
Smoked salmon platter	
Fresh fig and prosciutto platter <i>with rocket and fresh mint</i>	
Seafood platter	
Smoked fish platter	
Crudités platter with a selection of dips	
Mediterranean selection	
Tapas selection	
Mezze selection	
Sandwich platter	
Sandwich and wrap platter	
Mini bread roll sandwich platter	
Seasonal sliced fruit platter	

Meal Box	QTY
Squairmeal - Anytime No. 6 <i>Rossini sandwich; rare roast Scotch sirloin beef, foie gras and black truffle butter with rocket on sour dough with butternut, parsnip and artichoke crisps *** Strawberry tartlet, our famous chocolate brownie and fresh fruit skewers.</i>	
Squairmeal - Anytime No. 7 <i>Lobster BLT; grilled lobster, maple cured bacon, romaine lettuce, vine tomato and lobster mayonnaise on toasted ciabatta with game chips *** Raspberry and pistachio slice, chocolate dipped strawberries and passion fruit tartlet.</i>	
Squairmeal - Anytime No. 8 <i>Crudités plate of chicory, heritage carrots, red and yellow peppers, spring onion, celery, vine cherry tomatoes and parmesan grissini with chive and shallot cream dip and sunblush tomato pesto *** Chilli and lime marinated prawn skewer, Ras al Hanout spiced chicken skewer with apricot chutney, sea salt and black pepper beef skewer, buffalo mozzarella, peach, Parma ham and mint skewer</i>	
Squairmeal - Anytime No. 9 <i>Charcuterie plate of pressed foie gras terrine with sauterne, Parma ham, salami Milano, kassler, cornichons, balsamic onions, vine cherry tomatoes with Campagne toasts *** Artisan French cheese board with chicory, rocket, walnuts, dried figs and wheat wafers.</i>	
Squairmeal - No.10 <i>Maine lobster and Mediterranean prawn cocktail *** Char-grilled chicken Caesar with crispy pancetta and Grana Padano crackling *** Mango, pineapple and blueberry salad with passion fruit crème fraiche.</i>	
Squairmeal - No.11 <i>Rare Scotch roast beef on celeriac remoulade with a new potato, baby gem, pea, spring onion and horseradish salad *** Fish taster plate of dressed Cornish crab, smoked salmon and Mediterranean prawn marie rose</i>	

Hot Meals	
Snacks & Starters	QTY
Baby red onion and goats cheese tarte tatin <i>(2 pieces)</i>	
Baby brioche filled with wild mushrooms <i>and Gruyere glaze (2 pieces)</i>	
Mini caramelised shallot and Dolcelatte tartlets <i>(2 pieces)</i>	
Chicken goujons with a coronation style dip <i>(2 pieces)</i>	
Duck and vegetable spring rolls <i>served with a sweet chilli and honey dip (2 pieces)</i>	

Starters	QTY
Prosciutto with Cantaloupe melon <i>and fresh black figs</i>	
Kiln roasted salmon <i>with horseradish potato salad, baby gem and a citrus vinaigrette</i>	
Fresh crab and avocado stack <i>with a lemon dressing and baby leaf garnish</i>	
Roasted vegetable stack <i>roasted red and yellow peppers, aubergine, courgettes and slow roasted cherry tomatoes with buffalo mozzarella and pesto served with rocket</i>	
Butter Poached lobster stack <i>bound in a lemon and herb crème fraiche with caviar, seeded croute and a baby leaf salad</i>	
Assiette of seafood <i>crab and leek tartlet, mini prawn cocktail, seared scallop with pumpkin puree</i>	

Meal Box (continued)	QTY
Squairmeal - No.12 <i>Four Tapas: marinated manzanilla olives, chargrilled artichoke hearts, stuffed roasted peppers and chargrilled asparagus *** 5J Iberico tasting plate; lomo, chorizo, morcon and 5J leg and shoulder, Manchego cheese with tomato toasts *** Dark chocolate and black cherry mousse with pistachio brittle.</i>	
Squairmeal - No.13 <i>Seared tuna nicoise salad with tapenade dressing *** Beef two ways, carpaccio and tartare with caper and parsley gremolata, shavings of pecorino served with paprika game chips *** White chocolate and raspberry mousse with poached peach</i>	
Squairmeal - No.14 <i>Greek salad with marinated feta *** Tuna two ways, tartare and carpaccio with oven dried cherry tomatoes, wild rocket, tapenade dressing served with ciabatta croute and black olive sea salt *** Vanilla and toasted almond pannacotta with roasted black figs</i>	
Squairmeal - No.15 <i>Sharpham Park spelt, roast butternut and herb salad with shaved fennel and cucumber *** English goats cheese, vine tomato and rocket tart with toasted pine nuts and black olives *** Apple and plum compote with macadamia nut crumble and vanilla mascarpone</i>	
Squairmeal - No.16 <i>Super food salad of roast butternut, beetroot, quinoa, alfalfa, spinach, edamame, green beans, peas and toasted nuts and seeds *** Sauté wild mushrooms with tarragon and toasted hazelnuts on rosemary foccacia *** Vegan chocolate and orange cake with citrus and mint compote</i>	

Finger foods	QTY
Cajun tuna skewers with a mango salsa (2 pieces)	
Skewers of tiger prawns (2 pieces) <i>tossed in chilli, lime and coriander with a lime and crème fraiche dip</i>	
Marinated salmon skewers <i>with a lime and corinader dip (2 pieces)</i>	
Teriyaki beef skewers (2 pieces)	
Skewers of sirloin beef <i>with a salt and pepper crust horseradish crème fraiche (2 pieces)</i>	
Beef satay skewer with spicy peanut dip (2 pieces)	

Snacks & Starters (continued)	QTY
Homemade thai crab cakes <i>served with an avocado dip (2 pieces)</i>	
Dolcelatte risotto cakes <i>with apple and sage dip (2 pieces)</i>	
Wild mushroom risotto cakes <i>with a basil and crème fraiche dip (2 pieces)</i>	
Foie gras and apple fondant (2 pieces) <i>!! minimum order of 6 !!</i>	
Mini fishcakes with pea puree (2 pieces)	
Seared scallops <i>with a pea puree and topped with crispy bacon and pea shoots</i>	
Classic "Quiche Lorraine" tartlett <i>served with baby gem and fresh herb salad</i>	
Thai crab cakes <i>with a avocado salsa with a baby leaf salad</i>	
Wild mushroom tartlett <i>with goats cheese and a baby leaf and fresh herb salad</i>	
Seared scallops <i>with lemon risotto</i>	
Grilled black pudding, crispy bacon, <i>poached pears, frissee and mustard dressing</i>	
Fresh black figs stuffed with mozzarella <i>served on a rocket salad with aged balsamic and olive oil dressing (when in season)</i>	
Warm pasta salad <i>tomato dressing and Grana shavings</i>	
Homemade salmon fishcake <i>with wholegrain mustard dressing and bitter leaf salad</i>	

Soups	QTY
Fresh pea and ham soup (1 liter) <i>with pea shoots, crumbled feta and crispy pancetta</i>	
Fresh spicy tomato soup (1 liter)	
Creamy mushroom soup with Cognac (1 liter)	
French onion soup with Gruyere croutons (1 liter)	
Smoked haddock chowder (1 liter) <i>with a chive crème fraiche</i>	
Butternut with crème fraiche (1 liter) <i>and butternut crisp</i>	
Crab and sweetcorn chowder (1 liter)	
Healthy chicken noodle soup (1 liter)	
Tom Kha Gai (1 liter) <i>Thai spiced chicken & coconut soup</i>	
Seasonal minestrone (1 liter)	
Lobster bisque (1 liter)	
Asparagus soup (1 liter)	

Main dishes - Chicken	QTY
Roast breast of chicken <i>stuffed with Boursin, pinenuts, sunblush tomato and basil, served with dauphinoise potatoes, pan fried spinach and creamed leeks</i>	
Roast breast of chicken <i>stuffed with foie gras & wild mushrooms, served with a new potato stack, roasted shallots, crispy green vegetables and a port reduction</i>	
Grilled chicken breast	
Thai green chicken curry <i>with basmati rice</i>	

Main dishes - Duck	QTY
Confit of duck <i>with a thyme mash, green beans and pan fried spinach served with a fig chutney</i>	

Finger foods (continued)	QTY
Tandoori chicken on skewers <i>with a cucumber, mint and yoghurt dip (2 pieces)</i>	
Chicken satay skewer <i>with spicy peanut dip (2 pieces)</i>	
Moroccan spiced lamb <i>with moutabel dip (2 pieces)</i>	
Marinated lamb skewers <i>(2 pieces)</i>	
Charred lobster skewers <i>with a lime and coriander dip (2 pieces)</i>	

Main dishes - Meat	QTY
Rosemary & garlic roasted cannon of lamb,n <i>with pomme puree, roasted root vegetables, french beans and a redcurrant & rosemary jus ** Absolute Taste's Favourite **</i>	
Mustard and peppercrusted beef fillet <i>with leek and horseradish rosti, carrot puree, wilted greens, red wine jus ** Absolute Taste's Favourite **</i>	
Loin of pork wrapped in parma ham <i>with chorizo mash, petit ratatouille and mustard dressing</i>	
Pan fried medallions of veal <i>pancetta & spring onion potato cake, shallot and wild mushroom ragout</i>	
Fillet steak "Rossini" <i>served with buttered spinach & french beans</i>	
Beef Bourguignon <i>with mash potato, seasonal greens and baby carrots</i>	
Beef stroganoff <i>with herbed wild rice or tagliatelle</i>	
Moroccan lamb tagine <i>with mint and lemon flavoured couscous</i>	
Shepherds pie	
Chargrilled Beef fillet	
Veal fillet	

Main dishes - Fish & Seafood	QTY
Roasted Loin of Cod <i>on Garlic and Rosemary infused mash, Sautéed Shallots, Pancetta Lardons and Mushrooms in a Burgundy wine Sauce</i>	
Japanese salmon <i>with chilli and soy vegetables and Togarashi sticky rice</i>	
Seared sea bass fillet <i>with new potato, chunky asparagus, broad bean and pea salad with a lemon beurre blanc sauce</i>	
Roasted halibut <i>with caper butter, roasted turned potatoes, fresh spinach and tender stem broccoli ** Absolute Taste's Favourite ***</i>	
Whole dover sole grilled (filleted off the bone) <i>with saute potatoes and seasonal vegetables</i>	
Whole dover sole meuniere (filleted off the bone) <i>with saute potatoes and seasonal vegetables</i>	
Lobster thermidor <i>served with a green leaf salad</i>	
Seared sea bass	
Grilled halibut	
Seared salmon fillet	

Vegetables & Potatoes	QTY
Pan fried leek ribbons	
Caramelized shallots	
Honey and thyme carrot chunks	
Grilled baby courgette	
Selection of steamed baby vegetables	
Minted pea puree	
Broad pea, pea, leek and asparagus medley	

Pasta, Noodles & Rice	QTY
Risotto primavera <i>with large shards of Grana Padano crisps</i>	
Wild mushroom risotto with truffle oil	
Linguine with lobster, prawns <i>with chilli and wilted rocket ** Absolute Taste's Favourite **</i>	
Pea and Bayonne ham tortoloni <i>in a cream and grain mustard sauce ** Absolute Taste's Favourite **</i>	
Pumpkin ravioli <i>with sage butter and parmesan cream ** Absolute Taste's Favourite **</i>	
Spaghetti Bolognese with Grana Padano	
Beef Lasagne <i>with a crispy green salad</i>	
Basmati rice	
White rice	
Wild rice with fresh herbs	
Brown rice	
Coconut rice	

Desserts and Fruit	QTY
Desserts	
Seasonal fruit crumble <i>with an Amaretto and macadamia topping</i>	
Individual summer pudding <i>with vanilla mascarpone</i>	
Homemade bread and butter pudding <i>with custard</i>	
Warm sticky toffee pudding <i>with butterscotch sauce</i>	
Vanilla crème brulee	
Tiramisu	
Cream filled profiteroles <i>with chocolate sauce</i>	
Apple tart tatin and vanilla ice cream	
Banoffee pie	
Lemon meringue pie	
Warm chocolate fondant <i>with vanilla mascarpone</i>	
Chocolate Brownie with Ice cream	
Vanilla pannacotta <i>with strawberry jelly, strawberry and rhubarb compote and homemade shortbread</i>	
Chocolate Brownie with Ice cream	

Chocolates & Sweets	QTY
Mille feuille (24hrs notice required)	

Ice Cream	QTY
Selection of individual ice creams	

Cookies	QTY
Anzac biscuits	
Choc chip cookies	
Double choc chip cookies	
Pecan shortbread	

Cheese	QTY
Cheese board	
Biscuits for cheese	

Fruit	QTY
Mini fruit skewers	
Chunky fruit salad <i>with Greek yoghurt and honey ** Absolute Taste's Favourite **</i>	

Vegetables & Potatoes (continued)	QTY
Wild mushroom assortment	
Roasted root vegetables	
Grilled Mediterranean vegetables	
Pan fried spinach	
Roasted garlic mashed potato	
Twice fried chunky chips	
Pancetta and spring mashed potatoes	
Lobster mashed potatoes	
Goose fat roasted potatoes	
Pan fried new potatoes with garlic and herbs	
Horseradish and spring onion rosti	
Thyme and lemon crushed new potato stack	
Buttered potato and artichoke stack	

Cakes & Tarts	QTY
Assorted Absolute Taste muffins	
Banana cake	
Muesli slice with banana and honey	
Raspberry and almond cake	
Carrot cake with a cream cheese and orange topping	
Chocolate brownie	
Lemon drizzle cake	
Eclairs - chocolate or coffee	
White chocolate tartlet <i>topped with strawberry compote</i>	
Chocolate caramel tartlet	
Individual fruit tartlet with berry coulis	
Lemon tartlet	
Treacle tart	
Seasonal fruit cheesecake	
Chocolate espresso torte <i>with vanilla mascarpone ** Absolute Taste's Favourite **</i>	
Milk chocolate tart <i>with a hazelnut crème anglaise ** Absolute Taste's Favourite **</i>	
Bailey's baked cheesecake	
Individual fruit tartlet with berry coulis	
Individual lemon tartlet	

Petit Fours	QTY
Pecan shortbread square	
Pistachio and orange tuille	
Mini fresh fruit tartlet	
Mini lemon tartlet	
Mini chocolate tartlet	
Chocolate dipped strawberries	
Florentines	
Mini banoffee pie	
Baby mango and blueberry tartlets	
Mini chocolate brownie	
Mini pecan pies	
Mini chocolate eclairs	
Baby chocolate espresso torte	
Baby passion fruit tartlets	
Macaroons	
Mini mille feuille	

Beverages	
Juices	QTY
Orange juice, 1 liter	
Apple juice, 1 liter	
Grapefruit juice, 1 liter	
Kiwi juice, 1 liter	
Mango juice, 1 liter	
Pineapple juice, 1 liter	
Strawberry juice, 1 liter	
Watermelon juice, 1 liter	
Just very berry juice, 1 liter	
Carrot juice, 1 liter	
Multi fruit juice, 1 liter	
<i>Apple, mango, pineapple, blueberry and strawberry</i>	
Apples and oranges juice, 1 liter	
Apples and pears juice, 1 liter	
Apples and raspberry juice, 1 liter	
Banana, apple and strawberry juice, 1 liter	
Banana, melon, yoghurt and honey, 1 liter	
Blueberries, mango and melon juice, 1 liter	
Blueberry and banana juice, 1 liter	
Carrot, cucumber and celery juice, 1 liter	
Carrot and orange juice, 1 liter	
Grapefruit, orange and lemon juice, 1 liter	
Mango and passion fruit juice, 1 liter	
Melon and mango juice, 1 liter	
Orange and lemon juice, 1 liter	
Orange and raspberry juice, 1 liter	
Orange and strawberry juice, 1 liter	
Organic apple juice, 1 liter	
Pawpaw, melon and lime juice, 1 liter	
Peach, pear, lemon and strawberry juice, 1 liter	
Pineapple and mango juice, 1 liter	
Pineapple, raspberry and banana juice, 1 liter	
Raspberry, mango and banana juice, 1 liter	
Strawberry and mango juice, 1 liter	
Strawberry, pineapple and kiwi juice, 1 liter	
Watermelon and ginger juice, 1 liter	

Smoothies	QTY
Homemade fruit and yoghurt smoothies, 1 liter	

Non-Food Items	
Newspapers & Magazines	QTY
Newspapers <i>on request</i>	
Magazines <i>on request</i>	

Flowers	QTY
Flowers <i>on request</i>	

Dish Washing & Laundry	QTY
Laundry and dry cleaning <i>on request</i>	
Dishwashing <i>on request</i>	

Special Requests / Remarks

Thank you very much for your order!

