

menu



ACCESS OSLO
INFLIGHT CATERING



Norway

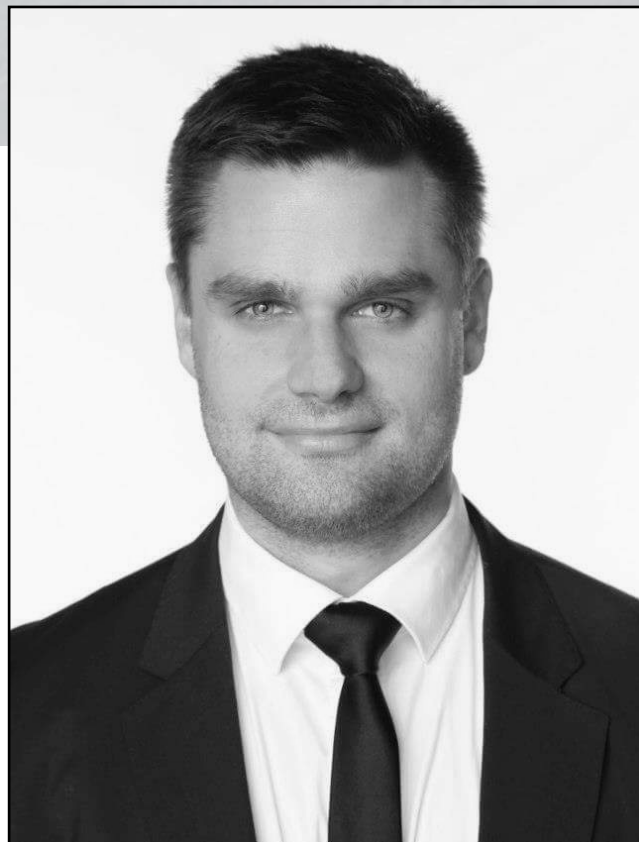


"EXPECT NOTHING BUT THE BEST"

Quality is what we strive for in everything we do.
Catering is no exception.

Few items on the menu but well made.
Highly seasonal, uncomplicated.

We firmly believe that food can elevate your
travel experience from good to great.



Andreas Kristoffersson
Head Chef - Access Oslo and
Essential Catering

WATER

In search of the purest water in Norway, geologists found the Eira source. Low in minerals and perfectly clear, the water is unfiltered and bottled straight from the source.

Eira is water in it's purest form.



EIRA

serving

How would you liked it served?

*Every aircraft is different.
Each passenger and crew has different preferences.*

Our guest philosophy is the smoothest service possible, and that each catering is tailor-made to the specific aircraft. When you order, please specify what kind of equipment you have in your aircraft.

We have different delivery options ranging from disposable dishes to porcelain, from Atlas VIP trays to microwave/oven proof.



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DRINKS & ICE

Non-alcoholic
Alcoholic
Ice cubes & cocktail ice

BREAKFAST

Norwegian
Continental
Full English
American Style

LUNCHES

Assorted Sandwiches
Assorted wraps
Assorted finger-food
Omelet French or Country Style

SALADS

Caesar
Chopped Couscous
Waldorf

CANAPÉS

Petit Choux
Melba Skagen
Toast Salami

PLATTERS

Cheese platter
Antipasti platter
Fruit platter
Crudites platter

BREAD AND BAKERY

Assorted bread rolls
Sliced bread
Assorted pastries
Croissants with butter and jam

STARTERS

Tartare Salma
Ratatouille bars
Duck Liver paté

MAINS

Honey & Orange glazed duck
Deer Medallions
Pan Fried Pink Salmon
Moose Steak

CAKE & DESSERT

Cheese Cake
Spiced Apple Cake
Chocolate Fondant
Petit Four

CHILDREN'S MENU

Paste Tagliatelle
Pancakes

VEGAN & ALLERGY FRIENDLY

Our suggestions may be tailored to any
vegan or allergy friendly options

CREW MEAL

Biff Stroganoff
Boneless Chicken Thigh
Salmon and Citrus Potatoes
Pasta Tagliatelle
Ciabatta or Baguette

OTHER SERVICES

Laundry
Newspapers
Dishes
Flowers
Concierge Services

drinks & ice

NON-ALCOHOLIC

Cold Drinks

Coca-Cola
Coca-Cola Zero
Fanta
Sprite
Eira Water Still
Eira Water Sparkling
Egge Gård apple juice

Hot Drinks

Coffee
Tea (black, green)
Hot Chocolate

ALCOHOLIC

We are happy to accommodate all of your alcoholic beverage requests.

ICE

Ice

Ice Cubes (1 kg)
Ice Cubes (2 kg)
Ice Balls (24 pcs)



EGGE Gård

Liereple is a natural product full of vitamins and nutrients. In order to preserve the fresh taste, we cold-press the apples without adding any sugar or water. We use the whole apple and press it unfiltered for juice containing fruit pulp, which greatly adds to the flavor.

www.eggegaard.no

breakfast

NORWEGIAN

Fruit juices, smoked salmon, creamy scrambled eggs, tomato and seasonal salad, raw sliced vegetables, butter and dark bread toast

CONTINENTAL

Fruit juices, müesli, yogurt, sliced fruit, bread roll, butter, jam, honey and a viennoiserie item

FULL ENGLISH

Fruit juices, bacon, fried eggs, sausage, mushrooms, baked beans, grilled tomatoes, butter and selection of toasts

AMERICAN STYLE

Fruit juices, hash browns, maple glazed bacon, grits, eggs, pastries, butter and selection of toasts



lunches

ASSORTED SANDWICHES

*Smoked salmon and cream cheese, air cured ham and dijon
and BLT egg salad*

ASSORTED WRAPS

Chicken and creamy salsa and smoked salmon with dijon and dill

ASSORTED FINGER-FOOD

Assorted seasonal finger-food, with a selection fish, meat and vegetables

OMELET FRENCH OR COUNTRY STYLE

*Three free range eco-eggs. Creamy and no color or firmer hazelnut brown, stuffed
with our seasonal fillings or your choice. Served with rocked salad*



salads

CHICKEN CAESAR SALAD

Classically done served with lemon zest and Parmigiano Reggiano

WALDORF SALAD

Served with with a tasteful mayonnaise dressing

SALMON COUSCOUS

Salmon, feta cheese, mango, tomato, couscous and avocado



canapés

PETIT CHOUX SALMON

Filled with smoked salmon, cream cheese and lemon zest

MELBA SKAGEN

Melba toast with Skagen spread

TOAST SALAMI

Salami, mozzarella, tomato, cucumber and olives



platters

CHEESE PLATTER

A selection of Norwegian and world cheeses served with condiments

FRUIT PLATTER

*A selection of fruits and berries at their peak
Approx. 300 grams per person*

MEAT PLATTER

A selection of refined cold meats served with condiments

CRUDITES PLATTER

Selection of assorted vegetables served with dip and couscous



bread and bakery

ASSORTED BREAD ROLLS

A selection of white and brown bread rolls

SLICED BREAD

A selection of white and brown sliced bread which can be toasted

ASSORTED PASTRIES

A selection of small baked pastries of the day

CROISSANTS

Freshly baked croissants with butter and jam



starters

TARTARE SALMA

Smoked salmon avocado served with, orange and mascarpone sauce

RATATOUILLE BARS

Served with sweet cocktail tomatoes, hazelnuts and yogurt

TOAST SKAGEN

Served with Norwegian seafood on dark bread



mains

HONEY & ORANGE GLAZED DUCK

Honey and orange glazed duck breast served with celery purée, seasonal vegetables and a sauce Bordelaise

DEER MEDALLIONS

Served with potato purée, seasonal vegetables and forest berries

PAN FRIED PINK SALMON

Fresh Norwegian salmon with parsley potatoes, seasonal vegetables and butter sweet fish sauce

MOOSE STEAK

Tender seasonal steak served with mashed potatoes, butter fried chanterelles, wild sauce and lingon berries



cake & dessert

CHEESE CAKE

Layered with crumb and sweetened fresh berries

SPICED APPLE CAKE

Served with sweetened raspberries

CHOCOLATE FONDANT

Served with hazelnut praline

PETIT FOUR

*Assorted petit fours cookies and petit choux
Candid fruits, vanilla, chocolate and fruit fillings*



children's menu

PASTA TAGLIATELLE

Beef bolognese or carbonara

PANCAKES

*Thin pancakes served with mixed berries and
maple caramel sauce on the side*



vegan & allergy friendly

VEGAN & ALLERGY FRIENDLY

Our suggestions may be tailored to any vegan or allergy friendly options



crew meal

BIFF STROGANOFF

Classically done with beef and pappardelle pasta

BONELESS CHICKEN THIGH

Pan seared with mushrooms sauce, seasonal vegetables and potato purée

SALMON AND CITRUS POTATOES

Pan fried salmon with sauce Bois Boudran and citrus potatoes

PASTA TAGLIATELLE

Beef bolognese or carbonara

CIABATTA OR BAGUETTE

Assorted fillings of the day

Crew meals are made in separate locations in the chef's kitchen ready to eat at crew stations with cutlery and a little treat on the side



other services

LAUNDRY

All kinds of laundry

NEWSPAPERS

*We have a few selection of international newspapers and magazines
Please ask us for availability*

DISHES

Dishes carefully washed and polished

FLOWERS

From small flowers to beautiful arrangements

CONCIERGE SERVICES

We are here for you, no task to small nor to big



delivery, terms & conditions

ORDERS

Any order implies the customer's total and clear acceptance of our terms and conditions of sale. Each catering order is considered confirmed once we have sent a written confirmation by email.

OFFICE HOURS

Regular office hours are Mon-Sun 0800-2100 local time.
All deadlines mentioned below are considered within regular office hours.

PRICES

Quoted prices do not include VAT (Value Added Tax).
VAT applies for domestic flights and non-flight catering.

DELIVERY FEES

Catering delivery fee varies depending on delivery time and order placed time.
Regular: 650 NOK | Night (2200-0600) and holiday: 975 NOK | Last minute order: 1500 NOK
For additional orders or services outside the catering facilities additional delivery fees may apply.

LAST MINUTE

We advise all orders be placed a minimum of 24 hours prior to requested delivery.

Any order placed 12 hours or less prior to requested delivery time is considered last minute and is subject to additional cost.

12 hours or less: 50% added cost | 9 hours or less: 75% added cost | 6 hours or less: 100% added cost

ORDER AMENDMENTS

Any additions or changes to an order follow the last minute guidelines.
Any reductions placed 12 hours or less prior to requested delivery time are treated as the original order and billed accordingly.

CANCELLATION

Any order canceled 24 hours or earlier prior to requested delivery time will not be charged.

Any order canceled less than 24 hours prior to requested delivery time is subject to a percentage payable of the registered order.

12 hours or more: amount payable is 50% | 12 hours or less: amount payable is 100%

All cancellations must be made in writing by email to ops@accessoslo.no.

Any purchases, orders and/or services already made for the specific request of a client will be charged.

DELIVERY DELAYS

Access Oslo cannot be held responsible for any delay due to any reason beyond the company's control such as, for example, official traffic restrictions, breakdowns, traffic jams, accidents, poor weather conditions, strikes, war, etc.

Any claim must be filled within 48 hours from delivery of the order.

Any claim or complaint relating to an invoice must be sent by email to ops@accessoslo.no within 7 days from the invoice date.

FORCE MAJEURE

Access Oslo cannot be held responsible 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 it is a natural disaster or not).
In the event of cancellation by Access Oslo, any amount already paid by the customer will be refunded.

PRICING CONDITIONS

Availability and pricing may change during the validity of this menu.
Final price on an order can be acquired at any time.

access OSLO
executive handling



Reine,
Lofoten Islands, Norway