

MENU 2027

About me

I am Roxane Ewert, founder of Cabin.Services – and the person who prepares and delivers your catering.

For 15 years I have worked as a VIP flight attendant on large-cabin business jets (Airbus ACJ, Gulfstream G550 & G650, Bombardier Global 5000 & 6000, Embraer Legacy) and trained cabin crews as a Service & Safety Instructor. Today I am also a HACCP-certified private chef.

I know exactly what crews need on board: catering that is fresh, beautifully presented, easy to serve and delivered on time.

No broker, no call centre – you deal directly with me, from your first message to the handover.

MY PHILOSOPHY – SUSTAINABILITY & LONGEVITY

Fresh, seasonal and regional – no frozen food, no stock
Produce with low pesticide exposure from local farmers and artisans
Healthy, balanced cooking – light, nutrient-rich dishes for wellbeing in flight
Gluten-free, vegan and lactose-free options on request
Compostable sugarcane packaging and reusable cooler boxes

My artisans & partners

I personally select every partner – so you get the very best of the Basque Country on board.

Maison Gautier, Anglet
Best Bakery in France 2024 (M6 “La Meilleure Boulangerie de France”)

Thierry Bamas
Meilleur Ouvrier de France & European Champion of Patisserie

Christophe Gonzalez
Vice World Champion Cheesemonger

Maison Pariès
Basque pâtissier & chocolatier since 1895

Mokofin, Bayonne
Artisan pâtisserie

Fagoa, Anglet
Gluten-free quiches & pâtisserie

HOW TO ORDER

Eight airports – one direct contact
Biarritz LFBZ · Bordeaux LFBD · Pau LFBP · Lourdes LFBT
San Sebastián LESO · Pamplona LEPP · Vitoria LEVT · Bilbao LEBB

1. Send your request by WhatsApp or email
2. Receive your quotation
3. Confirm – your quotation becomes the invoice
4. Pay securely by card via the link (Visa, Mastercard, Amex)
5. Payment received = order confirmed

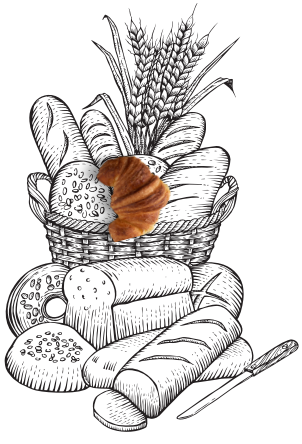
Lead time: 48 h – especially for Sunday, Monday and early Tuesday deliveries
Short notice? Ask anyway – I will do my best
Allergies & dietary requests: in writing with your order

Fresh · local · never frozen · HACCP certified
Delivered to the FBO or handling agent in a full cold chain

WhatsApp +33 7 88 95 42 22 · info@cabin.services

Scan to order on WhatsApp

BREAKFAST



BAKERY SELECTION

Sliced farmer bread selection
Maison Gautier Danish pastries selection

SANDWICHES

- Finger sandwich
- Norwegian salmon sandwich
- Baguette sandwich
- Basque Bagel of the day
- Chicken Club Sandwich

BIRCHER MUESLI

apple mousse, cinnamon, yoghurt, nuts, berries & honey

GRANOLA

Greek yoghurt, nuts, maple syrup or honey, with fresh berries and dried fruits



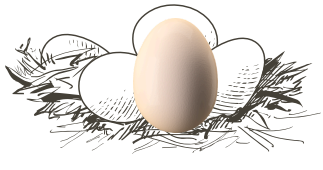
*__Roxane's Kefir__ with Manuka honey, nuts and berries

PANCAKE GLUTEN-FREE

With maple syrup & berries

OMELET OPTION

- Veggie omelet
- Cheese, tomato & onion omelet
- Poultry omelet



QUICHE OF THE DAY (GF OPTION)

SALTY TARTLET OF THE DAY

Gluten · Gluten-free · Dairy · Egg · Nuts · Peanuts · Fish · Mustard

Seasonal & subject to availability · info@cabin.services · WhatsApp +33 7 88 95 42 22

TRAYS READY TO SERVE

BREAKFAST FULL/HALF SIZE TRAY

COLD CREW LUNCH BOX

Salad of the day, dessert of the day,
quiche or sandwich, juice of the day

HOT CREW LUNCH BOX

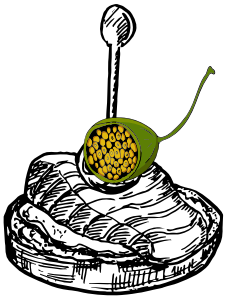
Including hot meal

*! Allergies and dislikes should be communicated 48 h in advance.

MEDIUM (ATLAS HALF SIZE TRAYS) 2-3 PAX
LARGE (ATLAS FULL SIZE TRAYS) 4-8 PAX

Gluten · Gluten-free · Dairy · Egg · Nuts · Fish · Vegetarian

Platters



CANAPÉ APÉRO BOX VIP, 24 PIECES

Selection of seafood, vegetarian, meat, fish

CRUDITÉS

Carrots, cherry tomatoes, radishes, cucumber, celery & 1 dip (hummus or beetroot)

SALMON & GAMBA TRAY

Smoked salmon & gambas with salicornia, lemon, horseradish & capers. Salmon roe depending on availability

BASQUE COLD CUT PLATTER

Cold cut selection with cornichon, olives, dried tomatoes, crackers



ANTIPASTO PLATTER

Combination of Italian meats, like Genoa salami, prosciutto, mortadella, coppa, cheeses, vegetables & bread, mozzarella (depending on season), olives, artichoke, roasted pepper, sun dried tomatoes, aubergine

FRUIT PLATTER

SLICED EXOTIC AND SEASONAL FRUITS & BERRIES



CHEESE PLATTER

Vice World Champion cheese selection

Selection of international and local cheese, candied nuts, figs, crackers

PETIT FOUR BOX 24 PIECES

Minimum 3 pieces per pax · 48 h notice

Gluten · Gluten-free · Dairy · Egg · Nuts · Peanuts · Fish · Crustaceans · Molluscs · Shellfish · Sesame · Mustard · Celery · Sulphites · Lupin · Vegetarian · Vegan

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SALADS



GREEN GARDEN SALAD
Seasonal green vegetable selection

RAINBOW BOWL
With quinoa, courgetti, mango, carrot, avocado, tomato and seasonal topping

BURRATA SALAD
Delivered uncut or ready to serve including basil & pine nuts

MIXED GARDEN SALAD WITH BASQUE CHEESE

MANGO GAMBA SALAD & SEASONAL FRUITS

SOUP OF THE WEEK, OR ON REQUEST 48 H IN ADVANCE

SEABASS CEVICHE

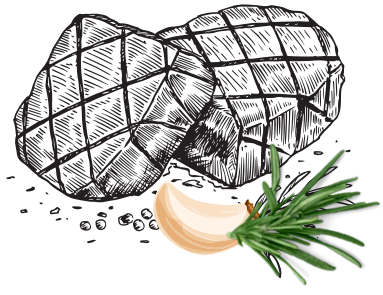
Dairy · Gluten-free · Nuts · Peanuts · Fish · Crustaceans · Sesame · Soy · Mustard · Vegetarian · Vegan

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MEAT & POULTRY

BEEF SIGNATURE

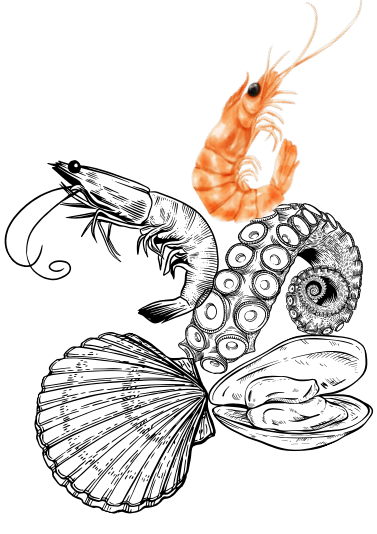


POULTRY SIGNATURE
FARMER CHICKEN OR DUCK DEPENDING ON SEASON · 48 H NOTICE

VEAL RAGOUT SIGNATURE (AXOA DE VEAU)

BASQUE CHICKEN RAGOUT SIGNATURE (POULET BASQUAISE)

FISH & SEAFOOD



FISH SIGNATURE *

GRILLED TROUT FROM THE BASQUE COUNTRY
With a lemon cream butter sauce

GRILLED SCALLOP OCT–MAY
With a cream lemon sauce

SEA BREAM · SEABASS

BASQUE TUNA RAGOUT

Gluten-free · Dairy · Sulphites · Fish · Molluscs

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SIDE DISHES

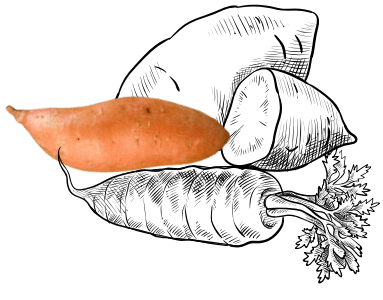
CREAMY MASHED POTATO
WITH FRESH NUTMEG, BUTTER, CREAM AND FLEUR DE SEL

ROASTED BABY POTATOES
WITH ROSEMARY PARSLEY BUTTER

SEASONAL STEAMED / GRILLED VEGETABLES
Selection of mixed vegetables
Mini vegetables on request (48 h notice, extra charge)

QUINOA

CARAMELIZED CARROTS
WITH THYME & GARLIC



STEAMED RICE

Gluten-free · Dairy · Celery · Sesame · Vegetarian · Vegan

PASTA

PENNE BOLOGNESE
Gluten-free pasta available

PASTA GORGONZOLA

SEASONAL PESTO
Pine nuts, pistachio pesto, basil, sun-dried tomatoes and shaved parmesan

MUSHROOM **RISOTTO**



Ravioli · Gnocchi
on request

Gluten · Gluten-free · Dairy · Egg · Nuts
Peanuts · Mustard · Celery · Sulphites · Vegetarian

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DESSERTS

BASQUE CHEESECAKE
By Christophe Gonzalez, vice world champion cheesemonger (48 h notice), or Sébastien Zozaya



TARTLET SELECTION
in cooperation with Maison Gautier, Thierry Bamas, Maison Pariès, Mokofin

CHOCOLATE MOUSSE 64%

ECLAIRS
IN COOPERATION WITH MAISON GAUTIER, THIERRY BAMAS, MOKOFIN, MAISON PARIÈS

FRUIT SKEWERS OR SLICED FRUITS

PECAN NUT BROWNIE

Gluten · Gluten-free · Dairy · Egg · Nuts
Peanuts · Vegetarian · Vegan · Soy

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EXTRAS

WATER

Evian 0,33 Ltr. 0,5 Ltr. 1,0 Ltr. 1,5 Ltr.
Vittel 0,33 Ltr. 0,5 Ltr. 1,0 Ltr. 1,5 Ltr.
Volvic 0,5 Ltr. 1,0 Ltr. 1,5 Ltr.
Fiji 0,5 Ltr.
Voss 0,5 Ltr.
S. Pellegrino 0,5 Ltr. 1,0 Ltr.
Perrier 0,5 Ltr. 1,0 Ltr.

SOFT DRINKS

FRESH SQUEEZED JUICES



KIDS MENU ON REQUEST

CHILDREN'S AGES NEEDED TO ADAPT
MENU & GAMES

WINE * CHAMPAGNE * WHISKY

SPECIALS ON REQUEST

FLOWER SERVICE



DISCLAIMER

For guests with allergies
Please declare all allergies, intolerances and dislikes in writing when ordering, at least 48 hours before delivery. All food is prepared according to HACCP principles. However, products may contain or come into contact with common allergens (gluten, dairy, eggs, soy, tree nuts, peanuts, sesame, fish, shellfish), and the absence of traces cannot be guaranteed. Cabin.Services cannot be held liable for allergens that were not declared.

Partners & external requests
Dishes are prepared in my own kitchen or sourced from selected partner bakeries and restaurants. If you request dishes from other restaurants or hotels, please inform them directly about any allergies and keep me in copy. I organise the chilled pick-up and transport in line with HACCP and French regulations and inform you about the temperature before transport. I cannot guarantee the preparation or allergen safety of products from external kitchens.

Allergen information on this menu is provided in coordination with my partners and is intended as a guide only. Recipes and ingredients may vary with season and availability.

ALLERGIES

ALLERGENS

- Gluten (cereals)
- Crustaceans
- Molluscs
- Shellfish
- Fish
- Egg
- Milk / Dairy
- Peanuts
- Tree nuts
- Soy
- Celery
- Mustard
- Sesame
- Sulphites
- Lupin

DIETARY

Gluten-free Vegetarian Vegan

Kosher meals on request

Please inform me of any allergy or intolerance when ordering.

Cabin Services®

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Contact details:

info@cabin.services

WhatsApp: +33 7 88 95 42 22

Instagram: @cabin.services

Website

WhatsApp