

AIRPORT

Switzerland, Payerne

CONTACT

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ORDER DETAILS

Delivery Date:

Delivery Time (LT):

A/C Registration:

Handling:

Heating Equipment:

Name:

Phone:

Email:

Bulk or ready to serve?

BREAKFAST & BAKERY

BREAD	QTY
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Selection of rolls
traditional style or specials

PASTRIES	QTY
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Croissant

Pain au chocolat

Pain aux raisins (grapes)

Muffin

Selection of mini danish pastries, per piece

Select from: Croissant, Pain au chocolat, Apple puff pastries, Grapes Danish Chouquette, Brioche, Donut, Chocolate twist Vanilla custard danish, Muffin

CONDIMENTS	QTY
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Butter portion

Isigny butter

Assorted jam glass

Honey

Assorted jam, 28g

Honey, 25g

YOGHURTS	QTY
Plain yogurt	
Fruit yogurt	
Plain yoghurt, 180g	
Fruit yoghurt, 180g	
MUESLI & FRUITS	QTY
Plain Bircher muesli	
Bircher muesli with seasonal fruits	
Fresh fruits salad	
Sliced seasonal fruits	
Red fruits assortment	
Small fruits basket	
Medium fruits basket	
Large fruits basket	
COLD CUTS	QTY
Cold meats selection	
Assortment of cheeses from Switzerland & elsewhere	

HOT BREAKFAST	QTY
Poached egg	
Boiled egg	
Fried egg	
Scrambled eggs (3 eggs)	
Plain omelette	
Omelette with mushrooms, spinach, cheese, ham	
Grilled tomato	
Grilled mushrooms	
Swiss hash brown potatoes (Roesti)	
Bacon	
Mini sausages veal	
Mini sausages chicken	
French toast <i>select white or brown toast</i>	
Home made crepes with chocolate	
Home made crepes Suzette style	
COLD BREAKFAST SETS	QTY
MORNING SNACK Triolet <i>On atlas tray: 3 canapes VIP and 1 mini vegetable kebab, 1 gourmet sandwich with chicken, 1 gourmet sandwich with salmon and creamy cheese, 3 fresh petit fours, 1 macaron home made, 1 mini fruit kebab</i>	
COLD BREAKFAST Le Grison <i>On atlas tray: 1 individual butter, 2 jam, 1 milk caps 2 bread rolls, 1 pain au chocolat, 1 croissant, 1 pain aux raisins, sliced fruits plate, freshly squeezed orange juice, cheese and cold cut plate</i>	
COLD BREAKFAST Le Valais <i>On atlas tray: 1 individual butter, 2 jam, 1 milk cap 2 bread rolls, 1 pain au chocolat, 1 croissant, 1 pain aux raisins, sliced fruits plate, freshly squeezed orange juice, antipasti with mozzarella and grilled vegetables</i>	
CREW BREAKFAST	QTY
Hot Crew Breakfast <i>1 omelet or scrambled eggs (with additions like onion, cheese, mushrooms) ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i>	
Cold Crew Breakfast <i>Cold platter with cold cuts (no pork), cheese and vegetables ** 2 bread rolls, butter and jam ** Yoghurt ** Fruit salad</i>	

COLD MEALS

CANAPÉS	QTY
Tete de moine cheese	
Tomato mozzarella	
Ginger bread millefeuille with Gruyere Swiss cheese	
Goat cheese mousse with red berries	
Saffroned prawn	
Air dried meat & melon	
Smoked duck & fig	
Smoked salmon	
Foie gras	
Foie gras ginger bread	
Lobster	
Caviar <i>price on request</i>	
FINGER FOODS	QTY
Cherry tomato & Mozzarella mini skewer	
Sundried tomatoes & mozzarella mini skewer	
Melon & air dried beef meat mini skewer	
Cheeses selection mini skewer	
SANDWICHES	QTY
Tomato & cheddar sandwich <i>Please choose from Triangle or Finger Sandwich</i>	
Tuna sandwich with mayonnaise & cucumber <i>Please choose from Triangle or Finger Sandwich</i>	
Gruyere cheese sandwich <i>Please choose from Triangle or Finger Sandwich</i>	
Egg & tomato sandwich <i>Please choose from Triangle or Finger Sandwich</i>	
Smoked turkey sandwich <i>Please choose from Triangle or Finger Sandwich</i>	
Smoked chicken sandwich <i>Please choose from Triangle or Finger Sandwich</i>	
Tomato & mozzarella sandwich <i>Please choose from Triangle or Finger Sandwich</i>	
Chicken curry sandwich	

Please choose from Triangle or Finger Sandwich

Smoked salmon sandwich
Please choose from Triangle or Finger Sandwich

Tete de moine cheese mini sandwich

Tete de moine cheese classic sandwich

Ruccola, raw ham & cheese mini sandwich
With San Daniel raw ham and Comt_ cheese

Ruccola, raw ham & cheese classic sandwich
With San Daniel raw ham and Comt_ cheese

Smoked salmon mini sandwich

Smoked salmon classic sandwich

Marinated vegetables mini sandwich

Marinated vegetables classic sandwich

Tuna fish and sesame seeds mini sandwich

Tuna fish and sesame seeds classic sandwich

Avocado and prawn mini sandwich

Avocado and prawn classic sandwich

Tuna fish and mayonnaise baguette

Raw vegetables baguette

Gruyere cheese baguette

Tomato and mozzarella baguette

Roastbeef baguette

Smoked salmon baguette

Chicken curry baguette

Chicken / Omelette Club sandwich

Tuna / Cucumber Club sandwich

Curry Club sandwich

WRAPS

QTY

Ruccola and smoked duck mini wrap

Salmon mini wrap with a touch of lemon chutne

Grilled vegetables mini wrap

STARTERS

QTY

Vegetable sticks with dip sauce

Assortment of cold meats

Scallops with raspberries
Balsamic and raspberry vinegar gravy

Home made foie gras

Half melon & San Daniel raw ham

Tomato & mozzarella tempura skewer

Fig muffin and pan fried foie gras

Onion, anchovy and olive tartelette

Beef carpaccio

Salmon carpaccio

Fish ceviche

Tomato confit, mozzarella & rucola cream
served in a glass

Mini vegetables, served with a selection of sauces
served in a glass

Melon and mozzarella Tartar
served in a glass

Scallops tartar on a citrus jelly
served in a glass

Smoked salmon and cucumber sorbet, sour cream
served in a glass

Smoked tuna thinly sliced with sesame seeds
served in a glass

Mushrooms ragout with foie gras
served in a glass

Smoked duck and fig
served in a glass

Raw ham & parmesan cheese
served in a glass

Goat cheese and seasonal chutney
served in a glass

Smoked tuna thinly sliced with sesame seeds
served in a glass

Oxtail terrine with foie gras, sour cream and mesclun salad perfumed with hazelnut oil
Winter selection 2013

Veloute of Jerusalem artichokes, roasted scallops scented with truffle oil and purple potatoes
Winter Selection 2013

Roasted lobster with lamb's lettuce
Roasted lobster with tarragon, lamb's lettuce

Beef Chimichuri with rucola

<i>Semi-cooked beef Chimichuri sauce with ruccola</i>	
SALADS	QTY
<p>Caprese (Tomato & Mozzarella salad) <i>Choose from the following dressings: Balsamic vinegar & Olive oil, French, Italian, Thousand Island, Olive oil & lemon juice, Raspberry dressing, Mango dressing, Tomato dressing, Fig dressing</i></p>	
<p>Ceasar salad <i>Choose from the following dressings: Balsamic vinegar & Olive oil, French, Italian, Thousand Island, Olive oil & lemon juice, Raspberry dressing, Mango dressing, Tomato dressing, Fig dressing</i></p>	
<p>Greek salad <i>Choose from the following dressings: Balsamic vinegar & Olive oil, French, Italian, Thousand Island, Olive oil & lemon juice, Raspberry dressing, Mango dressing, Tomato dressing, Fig dressing</i></p>	
<p>Swiss salad <i>Choose from the following dressings: Balsamic vinegar & Olive oil, French, Italian, Thousand Island, Olive oil & lemon juice, Raspberry dressing, Mango dressing, Tomato dressing, Fig dressing</i></p>	
PLATTERS	QTY
<p>Sandwich Box <i>Gruyere cheese triangles ** Smoked salmon wraps ** Roastbeef fingers ** Tomato pesto & mozzarella focaccia ** Napkin</i></p>	
<p>All day snack tray <i>Roastbeef fingers ** Tomato pesto & mozzarella focaccia ** Exotic & red berries fruit skewers ** Fresh orange juice bottle 25 cl ** Napkin</i></p>	
<p>"Energizing break" tray <i>Gruyere cheese triangles ** Smoked salmon wraps ** Exotic & red berries fruit skewers ** Fresh orange juice bottle 25 cl ** Napkin</i></p>	
<p>"Afternoon Tea" tray <i>Chocolate muffin & pan cake with coulis ** Creme brulee verrines ** Exotic & red berries fruit skewers ** Cutlery kit & napkin</i></p>	
Cold fishes selection, per person	
Smoked fish plate, per person	
Sea food selection, per person	
Smoked salmon, per person	
<p>Balik salmon, per person <i>Price according to weight</i></p>	
Antipasti, per person	

EXTRA GARNISH & SAUCES	QTY
Ceasar	
Cocktail	
Yogurt & herbs	
Guacamole	
Moutabal	
Hummus	
Curry	
Blue cheese	
Balsamic vinegar & Olive oil salad dressing	
French salad dressing	
Italian salad dressing	
Thousand Island salad dressing	
Olive oil & lemon juice salad dressing	
Raspberry dressing	
Mango dressing	
Tomato dressing	
Fig dressing	

COLD MEAL SETS	QTY
<p>COLD LUNCH Lemn <i>On atlas tray: 1 Caesar salad with chicken, 1 grilled salmon with tabbouleh, 1 dessert of the day and 1 macaron home made, 1 mini fruit kebab, sliced cheeses, 2 bread rolls, 1 individual butter, 1 milk cap, salt and pepper</i></p>	
<p>COLD LUNCH Jorasses <i>On atlas tray: 1 Greek salad, assorted vegetables, tomato and mozzarella stick, asparagus, 1 dessert of the day, 1 macaron, 1 mini fruit kebab, sliced cheeses, 2 bread rolls, 1 individual butter, 1 milk cap, salt and pepper</i></p>	
<p>COLD LUNCH Argentieres <i>On atlas tray: smoked salmon with blinis garnish, beef salad with Asian vegetables, 1 exotic fruits plate, 2 bread rolls, 1 individual butter</i></p>	
<p>COLD LUNCH Courmayeur <i>On atlas tray: assorted cold mezze : Hummus, wine leaves, Labne, Baba ghanoush, chickpeas Lebanese tabbouleh, Alloumi cheese, assorted Arabic pastries, Pita bread</i></p>	
<p>COLD LUNCH Caiman <i>On atlas tray: duck breast with citrus zest, quinoa and bulgur 1 seafood plate with rosemary sauce, 1 dessert of the day, On atlas tray: 1 macaron, 1 mini fruit kebab, sliced cheeses, 2 bread rolls 1 individual butter, 1 milk portion, salt and pepper</i></p>	
<p>AFTERNOON SNACK Dome De Goutier <i>2/3 atlas tray: 1 gourmet sandwich with beef, 1 gourmet sandwich with cheese, 1 gourmet sandwich with salmon, 1 danish pastry, 1 macaron, 1 petit four, 2 mini fruit kebab</i></p>	
<p>CAPUCIN SALTED <i>On 1 atlas tray: 1 gourmet sandwich with bresaola, 1 gourmet sandwich with mozzarella, 1 gourmet sandwich with chicken, 4 canapes</i></p>	
<p>PETITS FOURS <i>On 1 atlas tray: 1 gourmet sandwich with bresaola, 1 gourmet sandwich with mozzarella, 1 gourmet sandwich with chicken, 4 fresh petits fours</i></p>	

HOT MEALS

SNACKS & STARTERS	QTY
Goat cheese purse	
Mini vol-au-vent <i>Very light puff pastry, filled according to your wishes</i>	
Cube of polenta	
Chicken nems	
Vegetarian nems	
Chicken nuggets	
Meat samosa	
Vegetarian samosa	
Prawn fritters	
Mozzarella fritters	
Sauce selection for the snacks <i>For the nems, nuggets, samosas and fritters please choose from the following sauces: tahini, soy, sweet and sour, barbecue</i>	
St-Jacques seared with cep <i>Saered scallops with 🍷🍷Casette🍷🍷 hazelnut and grilled cep</i>	

FINGER FOODS	QTY
Grilled vegetables mini skewer	
Chicken Satay mini skewer	
Beef mini skewer	
Lamb mini skewer	
Scallops with fennel mini skewer	
Mini pizza <i>toppings according to your wishes</i>	
Mini quiche <i>filled according to your wishes</i>	

SOUPS	QTY
Tomato gazpacho (cold), 1 liter	
Beetroot gazpacho (cold), 1 liter	
Fennel soup with dill and wasabi (cold), 1 liter	
Carotte cinnamon perfume soup, 1 liter	
Tomato basil soup, 1 liter	
Asparagus soup, 1 liter	
Mushrooms soup, 1 liter	
Sweet potato soup, 1 liter	
Minestrone soup, 1 liter	
Poultry stock & noodles soup, 1 liter	
Zucchini with cardamom flavour soup, 1 liter	
Mushrooms soup, 1 liter	

MAIN DISHES - MEAT	QTY
Beef skewer	
Lamb skewer	
Grenadin of veal breaded with parmesan cheese	
Veal cutlets milanaise style	
Grilled or pan fried lamb chops or rack	
Pan roasted veal chop	
Grilled or pan fried beef tenderloin	
Rack of lamb with a ginger crust	
Rossini style beef tenderloin	
Veal Zurich style	
Beef Stroganoff	
Osso buco	
Sauces for the Meat	
<i>Please choose your sauce under "Sauces and More"</i>	
Venison, polenta with caramelized chestnuts and butternut squash puree <i>Winter Selection 2013</i>	
Seared venison fillet <i>Seared venison fillet with Grand Veneur sauce grilled baby leeks mashed potatoes</i>	
Veal medallion with pumpkin suffed <i>Veal medallion with summer savory sauce, Jake Be pumpkin stuffed with wild Trumpet risotto</i>	

MAIN DISHES - FISH & SEAFOOD	QTY
Turbot fillet, hazelnuts crust crumble, fried mushrooms and sautéed spinach sprouts	
Scallops with fennel skewer	
Salmon steak with cheddar	
Fish en papillote <i>according on the arrival of products</i>	
Sea bass fillet	
Tuna steak	
Large prawns skewer (6 pieces)	
Sole fillets stuffed with shrimps	
Monkfish medaillon curry perfum	
John Dory fillet gratinated with Champagne wine	
Sauces for the Fish <i>Please choose your sauce under "Sauces and More"</i>	
Poached Black cod with Kombu <i>Poached Black cod with Kombu, Japanese artichokes with crayfish butter</i>	

MAIN DISHES - POULTRY	QTY
Chicken Satay skewer	
Chicken supreme	
Chicken breast stuffed with morels	
Chicken curry Red <i>with lemongrass & ginger flavor</i>	
Chicken curry Green <i>with lemongrass & ginger flavor</i>	
Sauces for the Chicken <i>Please choose your sauce under "Sauces and More"</i>	
Honey roasted duck hamburger	
Duck breast	

PASTA & RISOTTO	QTY
Pasta Napolitana <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Pasta Arrabiata <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Pasta Bolognese <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Pasta al Pesto <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Pasta Carbonara <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Pasta Gorgonzola <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Pasta with Eggplant cream <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Pasta with smoked salmon <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Fagottini stuffed with veal & truffles, gravy	
Spinach ravioli with ricotta cheese & pesto	
Scallop triangoli pasta with green asparagus <i>and parmesan cheese</i>	
Meat lasagna	
Vegetarian lasagna	
Salmon lasagna	
Parmesan risotto with cherry tomatoes & rucola	
Wild mushrooms risotto	
Risotto pear & gorgonzola cheese	
Gambas risotto	

SIDE DISHES	QTY
Grilled vegetables burger	
Fresh spinach	
Vegetable tian	
Caramelised beetroot	
Green asparagus	
Sauteed mushrooms	
Green asparagus	
Mini vegetable Steamed	
Mini vegetable Raw	
Mini vegetable Grilled	
Truffled mash potatoes	
Basmati rice	
Wild rice	
Saffron rice	
Plain pasta with butter <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Plain pasta with parmiggiano <i>Please select: Penne, Tagliatelle or Spaghetti</i>	
Grilled vegetables skewer	
Mash potatoes	
Roasted potatoes with rosemary	
Gratin dauphinois	

LEBANESE	QTY
Spinach fatayer	
Meat sambousik	
Rikakat - Cheese cigar	
Falafel	
Tabouleh	
Moutabal	
Hummus	
Labne with mint & garlic	
Kebbe	
Babaganoush	
Hot or cold Libanese moussaka	
Kefta with beef or lamb	
Chicken byriani	
Lamb kapsa	
Chicken tagine with olives and lemon	
Lamb stew bamia	
Lamb biryani	
Samke harra trabelssieh	
Fish tagine	

SAUCES & MORE	QTY
Tahini sauce <i>For the nems, nuggets, samosas and fritters</i>	
Soy sauce <i>For the nems, nuggets, samosas and fritters</i>	
Sweet and sour sauce <i>For the nems, nuggets, samosas and fritters</i>	
Barbecue sauce <i>For the nems, nuggets, samosas and fritters</i>	
Lemon sauce <i>Recommended for fish</i>	
Curry <i>Recommended for fish, chicken or meat</i>	
White butter sauce <i>Recommended for fish</i>	
Saffron sauce <i>Recommended for fish</i>	
Crustaceans sauce <i>Recommended for fish</i>	
Champagne sauce <i>Recommended for fish</i>	
Gravy <i>Recommended for meat</i>	
Pepper sauce <i>Recommended for meat and chicken</i>	
Rosemary sauce <i>Recommended for meat and chicken</i>	
Mushrooms sauce <i>Recommended for meat and chicken</i>	
Garlic cream <i>Recommended for meat</i>	
Morel Sauce <i>Recommended for meat</i>	
Truffles sauce <i>Recommended for meat. Market price (on request)</i>	

CREW MEALS	QTY
Hot Crew Meal tray (Fish) <i>Grilled Salmon or Cod with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Meat) <i>Grilled Beef or Lamb with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Chicken) <i>Grilled Chicken Breast or Chicken with Curry (or Mushroom) sauce with garnish ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	
Hot Crew Meal tray (Vegetarian) <i>Stuffed pasta with Spinach or Vegetarian Lasagne ** Side salad ** 2 Bread rolls with butter ** Dessert</i>	

DESSERTS & FRUIT

DESSERTS	QTY
Panna cotta <i>served in a glass</i>	
Opera	
Chocolate croquant	
Three chocolates	
Chocolate fondant	
Eclair (assorted flavours)	
Truffled chocolate	
Melon and dark chocolate mousse	
Tiramisu <i>served in a glass</i>	
Creme brulee <i>served in a glass</i>	
White chocolate mousse <i>served in a glass</i>	
Dark chocolate mouss <i>served in a glass</i>	
Apple & pear compote crumble style <i>served in a glass</i>	
Orange supremes with Sechuan pepper <i>served in a glass</i>	
Melon and mint soup <i>served in a glass</i>	
Millefeuille	
Green tea mousse <i>served in a thin chocolate shell</i>	
Chocolate pistachio mousse <i>served in a thin chocolate shell</i>	

White chocolate and mint
served in a thin chocolate shell

White chocolate dome cherry heart

Creme brulee
assorted flavors, serve in a china dish

Gourmet Coffee
coffee Nespresso & assortment of mini desserts

Opera

Chocolate croquant

Three chocolates

Chocolate fondant

Eclair (assorted flavours)

Truffled chocolate

Melon and dark chocolate mousse

Pana cotta
served in a glass

Tiramisu
served in a glass

Creme brulee
served in a glass

White chocolate mousse
served in a glass

Dark chocolate mouss
served in a glass

Apple & pear compote crumble style
served in a glass

Orange supremes with Sechuan pepper
served in a glass

Melon and mint soup
served in a glass

Millefeuille

Green tea mousse
served in a thin chocolate shell

Chocolate pistachio mousse
served in a thin chocolate shell

White chocolate and mint
served in a thin chocolate shell

White chocolate dome cherry heart

Creme brulee
assorted flavors, serve in a china dish

Gourmet Coffee <i>coffee Nespresso & assortment of mini desserts</i>	
Puffed rice cake topped with chestnuts mousse, citrus coulis <i>Winter 2013 selection</i>	
Pastriburger with pineapple fries <i>Winter 2013 Selection</i>	
Verbena poached pear <i>Poached pear with verbena on a Brittany shortbread</i>	
Chestnuts mousse <i>Chestnuts mousse with vanilla double cream and Swiss meringue</i>	

FRUIT	QTY
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Standard small fruit basket (4 pax)	
Fresh fruits mini skewer	
Fresh fruits skewer	
Seasonal sliced fresh fruits	
Fresh fruit salad	
Small fruits basket	
Medium fruits basket	
Large fruits basket	
Fresh fruits mini skewer	
Fresh fruits skewer	

BERRIES	QTY
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Red berries	
Red berries	

CAKES & TARTS	QTY
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Seasonal fruits Tartelette	
Raspberry sabl	
Tarte tatin	
Cheese cake	
Seasonal fruits Tartelette	
Tarte tatin	
Cheese cake	

PETIT FOURS	QTY
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Assorted Petit Fours, per piece

CHEESE	QTY
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Sliced assortment of cheeses
from Switzerland and elsewhere

Cheeses tray - 5 choices (1-4 pax)

Cheeses tray - 5 choices (6-8 pax)

Sliced assortment of cheeses
from Switzerland and elsewhere

Cheeses tray - 5 choices (1-4 pax)

Cheeses tray - 5 choices (6-8 pax)

BEVERAGES

MINERAL WATER	QTY
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Volvic, 1.5l

Evian, 1.5l

Evian, 50cl

Evian, 33cl

Badoit, 1l

Badoit, 50cl

Perrier, 50cl

SOFT DRINKS	QTY
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Coca Cola, 33cl can

Coca Cola light, 33cl can

Coca Cola zero, 33cl can

Fanta, 33cl can

Sprite, 33cl can

JUICES	QTY
Orange juice fresh, 1l	
Grapefruit juice fresh, 1l	
Carrot juice fresh, 1l	
Apple juice fresh, 1l	
Mango juice fresh, 1l	
Kiwi juice fresh, 1l	
Melon juice fresh, 1l	
Pear juice fresh, 1l	
Lemon juice fresh, 1l	
Pineapple juice fresh, 1l	
Water Melon juice fresh, 1l	
Strawberry juice fresh, 1l <i>price according to season</i>	
MILK & CREAM	QTY
Milk, 1liter <i>on request</i>	
BEER	QTY
Heineken, 33cl can	
CHAMPAGNE	QTY
Mumm, 75cl bottle	
LEMON	QTY
Whole lemon	
Sliced lemon	
Bar garnish (sliced orange & lemon) <i>medium foil</i>	
Bar garnish (sliced orange & lemon) <i>large foil</i>	

HOT BEVERAGES	QTY
Coffee, 1l	
Arab Coffee, 1l	
Hot water, 1l	
SPIRITS	QTY
Johny Walker Red, 70cl bottle	
J&B, 70cl bottle	
Johny Walker Black, 70cl bottle	
Jack Daniel's, 70cl bottle	
Chivas, 70cl bottle	
Gordon Gin, 70cl bottle	
Vodka Smirnoff, 70cl bottle	
NON-FOOD	
DISH WASHING & LAUNDRY	QTY
Laundry & dry cleaning <i>prices according to subcontractor's prices with an extra charge</i>	
ICE	QTY
Wet ice cubes, 1 kg	
Dry ice, 1 kg	
NEWSPAPERS & MAGAZINES	QTY
Le Monde	
Le Figaro	
L'Equipe	
Liberation	
France Soir	
Les echos	
Journal du dimanche	
La Tribune	
Tribune de Geneve	

Le Temps	
Le temps weekend	
Le Matin	
Le Matin weekend	
24 Heures	
24 Heures weekend	
Tages Anzeiger	
Financial Times	
Herald Tribune	
USA Today	
Wall Street	
The Times	
The Times Saturday	
The Times Sunday	
The Independent	
The Independent Saturday	
The Independent Sunday	
Daily Mail	
Daily Mail Weekend	
Daily Express	
Daily express Weekend	
Sunday Times	
Guardian	
Corriere Della Serra	
Gazzetta Dello Sport	
La Repubblica	
Die Welt	
Die Welt Weekend	
Frankfurter Allgemeine	
Suddeutsche Zeit	
Al Ahrham	
Al Hayat	

Asharq Al Aswat	
El pais	
Cosmopolitain (French)	
Elle (French)	
Express (French)	
Femme Actuelle (French)	
Gala (French)	
Vogue Femmes (French)	
Business week (English)	
Cosmopolitan (English)	
The Economist (English)	
Vogue (English)	
Glamour (English)	
Flying (English)	
Fortune International (English)	
National Geographic (English)	
News week (English)	
She (English)	
Times Magazine (English)	