



Menu

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Introduction

Welcome to CLOUD50, an exclusive brand of the VAIS GROUP with locations in Zurich and Bern. Our focus is on exquisite catering for private aviation. At CLOUD50, classic craftsmanship, state-of-the-art technology, innovation and art merge to create a unique guest experience.

With the highest quality standards for hand-picked products and the freshest ingredients, we deliver to all Swiss airports. Our many years of experience in both in-flight catering and Michelin-awarded restaurants guarantee an unparalleled level of enjoyment that turns every journey into a culinary experience.

Discover the world of CLOUD50, where our chefs ensure that your senses are on cloud nine with plenty of flavour, creativity and expertise. We keep our finger on the pulse, follow trends and focus on innovative food products. Enjoy the art of exquisite in-flight catering with us - a journey for your palate high above the clouds.

Breakfast

Organic Cereals

All Cereals are Fresh & Homemade

Granola	15
Flavours - Hazelnut, Berry or Chocolate	
Porridge	14
With Cow's Milk, Plant Milk or Swiss Water	
Swiss Bircher Muesli	16
The Original	
Assorted Cornflakes	12
Most famous Brands	

Toppings (per 30g)	5
Coconut-Nut Butter, Dried Fruit, Nut crunch, seasonal Fruits, Maple Syrup, Wild Honey, Chocolate-Chips	

Fruits & Berries

Assorted sliced Fruit Platter	32
Seasonal ripe fresh Fruits. 3-5 varieties	
Fresh Berries	38
Mixed or Single-Origin	
Assorted Fruit & Berry Baked	40
Seasonal ripe fresh Fruits & Berries	

Healthy Shakes (0.25l)

All Shakes are Fresh & Homemade

Golden Turmeric Almond Milk 25cl	10
Matcha Tea Cashew Latte 25cl	11
Chocolate Chai Tea Latte 25cl	10
Mango Lassi with Vanille 25cl	15

Milk & Dairy Products

Swiss Mountain dairy Butter	5
Natural or with Swiss Alpine Salt	
Swiss organic milk	10
3.8% Fat – 0% Fat	
Yoghurt	6
Natural, Low-Fat, Lactose-Free, Greek, Fruit	
Quark	7
Natural, Low-Fat, Lactose-Free, Greek, Fruit	
Creme fraiche	6
Natural, Herbs, Lactose-Free	
Plant Milk	18
Almond, Rice, Soy, Oat, Pea	
Swiss assorted Cheese platter	38
From our Partner Jumi, sliced	
Cheese in a piece (60g)	10
From our Partner Jumi	
Cream cheese	6
Natural/ Herbs	
Cottage cheese	6
Natural/ Herbs	

Breakfast

Fresh from the Bakery

Assorted Bread Rolls (pcs)	3
Whole Loaf of local sourdough Bread From our Partner Massimo Calandra, (pcs)	15
Assorted Gluten Free Bread Rolls	6
Pain au Chocolat / Raisin	7
Butter Croissant	6
Mini Brioche	9
Babka with Blueberries	12

Homemade Jam & Sweet Spreads

(per 30g)	
Strawberry, Raspberry, Apricot, Cherry	5
Nutella, Maple Syrup, Wildhoney, Peanut Butter	5

Cheese, Charcuterie & Fish

Cold Cuts Bison, Duck, Beef, Pork, Chicken & Garnish	52
Assortment of Swiss Cheese „Jumi“ Soft, Semi Hard, Hard, Garnish, Mustard & Bread	39
Charcuterie & Cheese Homemade Pickles Bread, Salsas & Mustard Fruits	48
Cured & Smoked Swiss Salmon Homemade Pickles, Horseradish & Lemon	40
Smoked Swiss Trout Homemade Pickles, Horseradish & Lemon	40
Smoked Swiss Sturgeon Homemade Pickles, Horseradish & Lemon	45
Mixed Smoked Fish Platter Salmon, Trout, Sturgeon & Garnish	50
 Cloud 50 Platter Charcuterie, Cheese, Smoked Fish & Garnish	85
Smoked Beetroot Meat Homemade Pickles, Bread & Salsa	50
Smoked Carrot Salmon Homemade Pickles, Bread & Salsa	40

Hot Breakfast

International Savory Sunrise

Englisch Breakfast Porridge, Bacon, Sausage, Baked Beans, Champignons, Tomatoes, Hash Browns, Brioche	38
American Breakfast Scrambled Egg, Bacon, Butter Potatoes, Hash Brown, Sausage, Yoghurt, Granola, Fruits, Biscuit, Pancakes & Maple Syrup	42
 Cloud 50 Breakfast Poached Egg, Pata Negra Bacon, Butter Potatoes, Bison Sausage, Yoghurt, Granola, Japanese Pancakes & Juniper Honey	55
Egg Benedict Brioche, Ham, Poached Egg, Hollandaise	34
Egg Florentin Brioche, Smoked Swiss Salmon, Poached Egg, Hollandaise	38
Onsen Egg with Baeri Caviar Brioche, Hollandaise, Wild Herbs	76
Cheeky Meltdown Brioche, Beef Cheek, Gruyere, Caramelized Onions	45

**Choose your egg preparation &
add your favorite ingredients**

Customize your Egg Dish
Prices Vary Based on Selection

Choose your Supplement

Sausage Beef, Bison, Pork, Chicken, Plant Based	10
Baked Beans Fresh & Homemade	8
Glazed Portobello Mushroom with Swiss Mountain Alpes Herb Salt	8
Creamy Stuffed Heritage Tomato Gratinated with Herbs and Brioche	9
Swiss Potato Rösti The Original	18
Pata Blanca Bacon	20
Avocado Guacamole, Slices or Grilled Wedges	8
Périgord Truffle / White Alba Truffle Seasonal Availability - Daily Price per Gramm	Daily Price

International Sweet Sunrise

American Pancakes with Maple Syrup / Nutella	20
French Crepes with Nutella, Maple Syrup, Ham, Cheese or Fruits	24
Belgian Waffles with Nutella, Maple Syrup or Fruits	22

Hot & Cold Beverage

Fresh Fruit & Vegetable Juices

All Juices are freshly squeezed, per litre

Orange	35
Green Apple	38
Banana & Grape	35
Pineapple & Passionfruit	40
Carrot /Carrot-Ginger	36

Smoothies

All Smoothies are freshly squeezed, per litre

Green Smoothie	40
Fresh, Healthy, Leafy Greens, Fruits, Creamy	
Berrie Smoothie	52
Fruity, Berry, Refreshing, Creamy, Rich in Vitamins	
Protein Smoothie	42
Rich in Protein, Creamy, Fruits, Energy, Nutritious	
Detox Smoothie	45
Detoxifying, Fresh, Green Vegetables, Revitalizing	

If you didn't find your preferred Juice or Smoothie, let us know your favorite, and we will prepare it for you.

Refreshing Drinks

Homemade Lemonade (per l)	25
Homemade Mocktails (per l)	38
Local Zurich Water 37 (0.5 l)	6
Still, sparkling or infused	
Soft Drinks (0.33 l)	8
Most Famous Brands	

Coffee & Tea Selection

Homemade Iced Coffee (per l)	45
incl. Thermos flask	
Homemade Iced Tea (per l)	40
incl. Thermos flask	
Homemade Espresso Coffee (per l)	42
incl. Thermos flask	
Nespresso Capsules	25
10 Capsules	
Flat Nespresso Capsules	100
50 Capsules	
Tea Selection (per Bag)	3
Dammann Freres	
Homemade Chocolate (per l)	45
Hot, Cold or Iced, incl. Thermos flask	
Hot Milk (per l)	45
Cow's milk, plant-based milks, incl. Thermos flask	
Hot Water (per l)	45
incl. Thermos flask	

Signature Menu

We offer you a multi-course star menu specially tailored to private aviation, which is also available as a vegetarian option. The corresponding wines have been selected together with our sommelier and can be taken as a pairing.

Cloud 50

Pastrami Involtini with Smoked Eel
Cucumber, Dill, Rapeseed Oil, Buttermilk

–

Bisque from Swiss Farmed Shrimps
Smoked Sturgeon, Caviar

–

Pike Perch in Swiss Char Papillote
Herbs and Swiss Saffron

–

Bison Filet Rossini
Truffled Demi-Glace Sauce, Glazed Mushroom and
Red-Wine Plums

–

Chawamushi
Elderflower, Spruce Shoots, Cashew, Miso, White
Chocolate, Pandan Leaf

Cloud 50 – Vegetarian

Spicy Zucchini Carpaccio
Cucumber, Dill, Rapeseed, Buttermilk

–

Oyster Mushroom Consommé
Pulled Oyster Mushroom Zylinder, Herbs

–

Chicoree Terrine a l’orange
Belper Knolle and Black Garlic

–

Cabbage Roulade
Green Apple, Smoked Almonds and Vacherin Mont
d’or Sauce

–

Chawamushi
Elderflower, Spruce Shoots, Cashew, Miso, White
Chocolate, Pandan Leaf

3-course Menu Meat	215
5-course Menu Meat	260
3-course Menu Veg	120
5-course Menu Veg	190

Wine Pairing only available by the bottle (37.5cl),
price upon request.

A la Carte

Appetizer

Swiss Wagyu Pastrami Involtini Smoked Eel, Cucumber, Dill & Rapeseed	68
Tatar with Garnish Beef, Bison, Veal, Fish or Seafood	55
Duck & Chicken Liver Parfait Chasselas, Tarragon, Bengali Pepper	40
Swiss Char Ceviche Melothria, Ginger, Sesame, Red Onion, Cilantro	45
Zucchini Carpaccio Chili, Cucumber, Dill	30
Vitello Tonato Our Option for an Italian Classic	52
Okonamiyaki with Caviar Chive Garlic Mayo, Green Chili, Pickled Egg Yolk, Buckwheat	79

Soups

Oyster Mushroom Consommé Pulled Oyster Mushroom Cylinder	34
Roasted Potato Leek Consommé Creamy Truffle & Cheese Caramelle	34
Bisque from Swiss Farmed Shrimps Cold Smoked Sturgeon, Caviar	48
Sour Cherry Gazpacho Roasted Feta, Chives Oil	32
Swiss Free Range Chicken Velouté Foie Gras & Braised Chicken Leg Capuns	46

Salads

Seasonal Baby Leaves	18
Mixed Roasted Vegetables Rocket Leafes, Stracciatella, Hemp Seeds, Pesto Dressing	34
Caprese Salad Burrata and Old Tomato Varieties, Italian Dressing	42
Caesar Salad Baby Gem, Sbrinz, Fennel, Chicken or Lobster, Caesar Dressing	35/48

Toppings (per 30g)

Roasted Spiced Nuts, Roasted Seeds, Herb Marinated Croutons, Crispy Onions	8
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Dressings (per 75g) 10

French, Italian, Honey Mustard, Ceasar Dressing,
Veal- Head Vinaigrette, Mediterranean Tapenade
Vinaigrette, Pesto Dressing

A la Carte

Meat & Poultry

Bison "Filet Rossini" Truffled Demi-Glace Sauce, glazed Mushrooms & Madeira Plums	150
Wagyu Short Rib Chipotle and green Jalapeno- Lemon Gremolata	80
Veal Filet Sauce Bearnaise with Wagyu Fat & Butter	90
„Zürcher Geschnetzeltes“ with Filet The Original with Veal	75
Pata Negra Pork Secreto Charcoal Grilled, BBQ-Sauce with Garum	70
Pata Negra Pork Shoulder Garnished with dried Apricots	70
Lamb Sirloin Bread Spice Crust & Lamb Sauce	78
Lamb Shank Pomegranate Sauce & Marinated Micro Herbs	70
Spiced Duck Ballotine Manuka-Honey-Glazed	75
Coq au Vin Champagne- Sauce & Carbonated Raisins	60

Fish

Pike Perch in Swiss Char Papillote Swiss Saffron, Herbs	70
Lobster Raw & Poached Kohlrabi, Creamy Red Curry with Finger Limes	90

Vegetarian

Chicoree Terrine A l'orange, Cashew & Sesame	55
Cabbage Roulade Green Apple, Smoked Almonds & Vacherin Mont d'or, Mustard	48
Slow Roasted King Oyster Mushroom Kombu & Miso	58
Braised Beetroot Dark Chocolate, Blackberry & Cress	55
Confit Celery Rose Cafe de Paris Sauce & Estragon	50

Side dishes

Potato Dauphinoise	15
Mashed Potatoes Plain, Truffle, Mustard, Herbs	14
Creamy Ticino Polenta Mascarpone, Thyme, Garlic	16
Bread Dumplings Wild Mushrooms	18
Venere Rice with Black Garlic Caramelized Pear & Walnuts	18
Ratatouille Niçoise Style	15
Baby Spinach with Brown Butter	24
Bean Cassoulet with Spring Onions	15
Roasted Red Peppers Balsamic Vinegar & Chives	14
“Pro Specie Rara” Baby Vegetables Buttermilk Nage with Mustard	17
Sous Vide Poverade Hearts Barigoule, Gruyere Crust	15

International delights

Authentically prepared by specialized chefs.

Embark on a culinary journey with our Global Delights, where a symphony of international flavors awaits. Immerse yourself in a world of exquisite cuisines, each dish authentically prepared by our team of specialized chefs. From the vibrant street food markets of Southeast Asia to the refined elegance of European classics, every bite is a passport to the rich tapestry of global gastronomy.

Experience culinary freedom and order your personal favorite dish. We look forward to presenting you with an unbeatable range of international dishes at the very highest level.

All Day Dining

Snacks



Cloud 50 Snack Selection
Selection of Hot and Cold Snacks

Swiss Apero Set
Cured Meats, Pickled Leaves, Marinated Roasted Vegetables, White Bean Creme, Sour cream Sprouce Dip, Herb Marinated Grains, Stuffed Swiss Chard with Cheese, Mountain Lamb Skewer, Sourdough

Crispy Tartelette with Foie Gras
Chantilly
Caramelized Pecan Nuts, Finger Limes

Croustade with Smoked Pike Mousse
Barrel Matured Balsamic Tapioca, Red Onion

Swiss Bagel with Wagyu Pastrami
Baby Lettuce, Cucumber & Mustard Crème

Lobster Roll Caesar Style
Brioche, Sbrinz Cream, Fennel

150

140

34

26

38

44

Hot Snacks

Älplermagronen Croquette
Bacon-Apple-Jam 27

Homemade Quiche
Alpine Potato, Tomme Fleurette, Leek, Royale 32



Club Sandwich Cloud 50
Brioche, Sour Cream, Egg, Cheese, Alpine Herbs
Classic with Free-range Chicken or vegan with Portobello Mushroom 40

Croque Monsieur/ Madame
Smoked Ham & Schlossberger Cheese 32

Hot Dog New York Style
Sauerkraut, Mixed Pickles, Mustard Crème,
Fried Onion (Also Vegan Available) 29



Cloud 50 Cheese Fondue
Bread, Alpine Swiss Potatoes, Cornichons, Pepper 55

If you didn't find your preferred snack, let us know your favorite, and we will prepare it for you.

Special Collection


Platters

We are happy to serve you our Platters for 2 or more Persons; price p.p.

Swiss Alpine Apero Riche 105
Selection of 8 Items Warm and Cold

Swiss Cheese Jumi Selection 55
served with Sourdough & Fruit Bread, Roasted Nuts, Black Walnut & Mustard Fruits

Swiss Beef, Duck & Bison Charcuterie 100
served with Sourdough Bread, Swiss Mountain Dairy Butter, Cherry Tomato Tatar, Mixed Pickles

 Cloud 50 Seafood Platter 135
Smoked Salmon, Poached Salmon, Lucky Shrimps, Langoustine, Oysters, Scallops, Lobster, Garnished with Homemade Salsas, Sourdough Bread & Fresh Lemon Wedges

 Cloud 50 Dessert Platter 65
Selection of Petit Fours & Desserts

Oyster & Caviar

Oyster (6 pcs) Daily
Belon, Gillerdau, Marennes Oleron, Tsarskaya Price

All Oysters are served with Lemon, Mignonette Sauce & Horseradish- Cucumber Vinaigrette

Swiss Alpine Oona Kaviar Selection (30g) 160
Smoked Sturgeon, Bottarga de Caviar 30g/50g/125g/500g

Kaviari Caviar (30g) 120
Beluga or Oscietra - 30g/ 50g/ 125g/ 250g/ 500g

All Caviar is served with a Selection of Blinis, Finely Sliced Chives/ Parsley, Capers, Shallots, Egg White, Egg Yolk & Creme Fraiche

Desserts & Sweet Snacks

Dessert

Mousse au Chocolat with Orange Water & Lavender	30
Chocolate Layer Cake Caramel, Sel des Alpes & Gold	42
Lemon Tarte Baiser Confit Amalfi Lemon, Mascarpone, White Rum Ice-cream	28
Tiramisu Cheesecake with the World's Most Unique Coffee	30
Baba au Rum with Swiss Limited Rum	46
Millefeuille au Noisette Tonda Gentile delle Langhe Hazelnuts	32
Tarte Tatin with Pineapple Dulce de Leche, Mountain Ice Cream Vanilla	32
 Cloud 50 Sweet Chawamushi Elderflower, Spruce Shoots, Cashew, Miso, White Chocolate, Pandan Leaf	30

Sweet Treats & petite Fours

Chestnut Canelé	22
Lavender Madeleine	19
Best Swiss Macarons by Sprüngli, Various Types	44
Best Swiss Chocolate by Läderach, Various Types	46
Homemade Swiss Popcorn Refined with Salted Caramel, Dark Chocolate or Raspberry	18
Dried Swiss Fruits Coated in Chocolate Seasonal Fruits Dried & Refined in House	27



Afternoon Tea by Cloud 50

We are happy to serve you our Afternoon Tea for 2 or more
Persons, price p.p

Classic

85 /p.p.

Amuse Bouche, Mini Tarte Smoked Trout, Sable
with Cheese Mousse, Selection of Finger
Sandwiches - Chicken Katsu, Cheese & Egg,
Scones & Fruit Scones with Creme de la Gruyere
& Jam, Pastries & Macarons

Champagner

120 / p.p.

Classic Afternoon Tea Selection + 1 bottle of
Laurent-Perrier Cuvee Rosé 75 cl Champagner

Caviar

130 / p.p.

Amuse Bouche, Mini Tarte Smoked Sturgeon,
Sable with Bottarga, Selection of Finger
Sandwiches - Sturgeon Katsu, Cheese with
Chives & Caviar, Scones & Fruit Scones with
Creme de la Gruyere & Jam, Pastries &
Macarons

Kids menu

Sandwiches & Snacks

Sandwich Ham, Cheese, Egg, Tuna, Peanut Butter, Jam	22
Assorted fresh Vegetable Sticks Sour Cream Dip	16
Rice waffles Natural or with Honey, Blueberry, Chocolate	7
Fruits Freshly Cut Fruit Skewers or Slices	18
Yamo fruit purees or fruit bars Available in various Flavours, Bars from Age 3+	12/18
Various snacks Healthy Vegetable Crisps, Pretzel Sticks, Potato Crisps, Various Haribo Varieties	12/24

Hot meals

Spaghetti Bolognese or al Pomodoro	26
Organic homemade Chicken Nuggets with Züri Frites & Sauces	36
Fish Fingers from Swiss farmed Fish with Mashed Potatoes, Organic Carrots & Cream Sauce	40
Smashed Beefburger with Züri Frites	36
„Ghacktes“ with Hörnli Fresh Apple Puree & Grated Alpine Cheese	30
Grilled Sandwich with Filling of your Choice	26

If you didn't find your preferred kids meal, let us know your favorite, and we will prepare it for you.

Beverage

Soft Drinks

Water	6
Infused Water	8
Homemade Lemonade or Mocktails (per l)	25 38
Sweetened drinks Cola, Fanta, Sprite, Ice Tea, Pepsi	8

Wine & Champagner

Champagner	
Sparkling Wine	
White Wine	
Rose Wine	
Red Wine	
Sweet Wine	
We have a wide selection of international wines, we are happy to advise you on request	

Beers

Beers from local Breweries	8
Peroni	7
Heineken	7
Feldschlösschen	7
Moretti	7

Cocktails & Spirits

Sipclub – Ready to Drink Cocktails (10cl) Negroni, Margarita	24
Gin Tonic 25cl Swiss Turicum Gin, Gents Tonic Water, Lemon	24
Wodka Basil Lemon 25cl Schweizer Turicum Vodka, Gents Bitter Lemon, Basil	24
Grappa Etter Ticino Barrique (10cl)	48
Swiss Whiskey „Orma“ (3cl)	42
Turricum Master Blend Rum (5cl)	30

If you have not found your favorite drink, let us know and we will organize/prepare it for you.

Product declaration

Switzerland

Beef, Wagyu, Bison, Veal, Lamb, Pata Negra / Blanca Pork, Duck, Chicken
Char, Trout, Salmon-Trout, Pikeperch, Salmon, Prawns, Sturgeon
Sturgeon Caviar, Char Roe, Trout Roe, Free-Range Chicken Eggs

Import

Mackerel	- Atlantic, Northeast
Langoustine	- Denmark
Snow Crab	- Norway
Scallops	- United Kingdom
Lobster	- Canada
Oysters	- France
Kaviari Caviar	- China