

CLOUD50
Elevating private aviation gastronomy

Dining Collection

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Welcome to CLOUD50

Fine dining. Built for aviation. Executed at Michelin level.

CLOUD50 brings true high-end cuisine into private aviation — defined by precision, consistency and a clear commitment to quality.

This is not standard catering.

Every dish is created by a top-tier culinary team and crafted to deliver a refined experience onboard — in taste, texture and presentation.

This menu follows the logic of a fine dining restaurant: clean flavour profiles, careful execution, and a level of reliability you can trust on every flight.

CLOUD50 defines a new standard for private aviation catering.

Breakfast

Organic Cereals

All Cereals are Fresh & Homemade

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

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

Healthy Shakes (0.25 l)

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 Natural or with Swiss Alpine Salt	5
Swiss organic milk 3.8% Fat – 0% Fat	10
Yoghurt Natural, Low-Fat, Lactose-Free, Greek, Fruit	6
Quark Natural, Low-Fat, Lactose-Free, Greek, Fruit	7
Creme fraiche Natural, Herbs, Lactose-Free	6
Plant Milk Almond, Rice, Soy, Oat, Pea	18
Swiss assorted Cheese platter From our Partner Jumi, sliced	44
Cheese in a piece (60g) From our Partner Jumi	10
Cream cheese Natural/ Herbs	6
Cottage cheese Natural/ Herbs	6

Breakfast

Fresh from the Bakery


Assorted Bread Rolls (pcs)	5
Whole Loaf of local sourdough Bread From our Partner Massimo Calandra, (pcs)	15
Assorted Gluten Free Bread Rolls	6
Pain au Chocolat / Raisin	8
Butter Croissant	7
Mini Brioche	9
Babka with Blueberries	14

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
 CLOUD50 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

English Breakfast 38
Porridge, Bacon, Sausage, Baked Beans, Champignons, Tomatoes, Hash Browns, Brioche

American Breakfast 42
Scrambled Egg, Bacon, Butter Potatoes, Hash Brown, Sausage, Yoghurt, Granola, Fruits, Biscuit, Pancakes & Maple Syrup



CLOUD50 Breakfast 55
Poached Egg, Mangalica Bacon, Butter Potatoes, Bison Sausage, Yoghurt, Granola, Japanese Pancakes & Juniper Honey

Egg Benedict 34
Brioche, Ham, Poached Egg, Hollandaise

Egg Florentin 38
Brioche, Smoked Swiss Salmon, Poached Egg, Hollandaise

Onsen Egg with Baeri Caviar 76
Brioche, Hollandaise, Wild Herbs

Cheeky Meltdown 45
Brioche, Beef Cheek, Gruyere, Caramelized Onions

Choose your egg preparation & add your favorite ingredients

Customize your Egg Dish
Prices Vary Based on Selection

Choose your Supplement

Sausage 10
Beef, Bison, Pork, Chicken, Plant Based

Baked Beans 8
Fresh & Homemade

Glazed Portobello Mushroom 8
with Swiss Mountain Alpes Herb Salt

Creamy Stuffed Heritage Tomato 10
Gratinated with Herbs and Brioche

Swiss Potato Rösti 18
The Original

Pata Blanca Bacon 20

Avocado 8
Guacamole, Slices or Grilled Wedges

Périgord Truffle / White Alba Truffle Daily Price
Seasonal Availability - Daily Price per Gramm

International Sweet Sunrise

American Pancakes 20
with Maple Syrup / Nutella

French Crepes 24
with Nutella, Maple Syrup, Ham, Cheese or Fruits

Belgian Waffles 22
with Nutella, Maple Syrup or Fruits

Hot & Cold Beverages

Fresh Fruit & Vegetable Juices

All Juices are freshly squeezed, per litre

Orange	35
Green Apple	38
Banana	35
Pineapple	40
Carrot	36

Smoothies

All Smoothies are freshly squeezed, per litre

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

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) Still, sparkling or infused	6
Soft Drinks (0.33 l) Most Famous Brands	8

Coffee & Tea Selection

Homemade Iced Coffee (per l)	45
Homemade Iced Tea (per l)	40
Homemade Espresso Coffee (per l) incl. Thermos flask	42
Nespresso Capsules 10 Capsules	35
Flat Nespresso Capsules 50 Capsules	100
Tea Selection (per Bag) Dammann Freres	4
Homemade Chocolate (per l) Hot, Cold or Iced	45
Hot Milk (per l) Cow's milk, plant-based milks, incl. Thermos flask	45
Hot Water (per l) incl. Thermos flask	45

Signature Menu

We offer you a multi-course michelin-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.

CLOUD50

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

CLOUD50 – Vegetarian

Spicy Zucchini Carpaccio
Cucumber, Dill, Rapeseed, Buttermilk

–

Oyster Mushroom Consommé
Pulled Oyster Mushroom Zylinder, Herbs

–

Chicoree Terrine à 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 Meloethria, 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 Leaves, 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	38/48

Toppings (per 30g)

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

French, Italian, Honey Mustard, Ceasar Dressing, Veal- Head Vinaigrette, Mediterranean Tapenade Vinaigrette, Pesto Dressing	10
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A la Carte

Meat & Poultry

Bison "Filet Rossini" Truffled Demi-Glace Sauce, Glazed Mushroom & Madeira Plums	150
Wagyu Tri-tip 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
Mangalica Pork Neck BBQ-Sauce with Garum	70
Mangalica 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 & Seafood

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

 CLOUD50 Snack Selection Selection of Hot and Cold Snacks	150
Swiss Aperó 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	140
Crispy Tartelette with Foie Gras Chantilly Caramelized Pecan Nuts, Finger Limes	34
Croustade with Smoked Pike Mousse Barrel Matured Balsamic Tapioca, Red Onion	26
Swiss Bageł with Wagyu Pastrami Baby Lettuce, Cucumber & Mustard Crème	38
Lobster Roll Caesar Style Brioche, Sbrinz Cream, Fennel	44

Hot Snacks

Älplermagronen Croquette Bacon-Apple-Jam	27
Homemade Quiche Alpine Potato, Tomme Fleurette, Leek, Royale	32
 Club Sandwich CLOUD50 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
 CLOUD50 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 Selection of 8 Items Warm and Cold	105
Swiss Cheese Jumi Selection served with Sourdough & Fruit Bread, Roasted Nuts, Black Walnut & Mustard Fruits	55
Swiss Beef, Duck & Bison Charcuterie served with Sourdough Bread, Swiss Mountain Dairy Butter, Cherry Tomato Tatar, Mixed Pickles	100
 CLOUD50 Seafood Platter Smoked Salmon, Poached Salmon, Lucky Shrimps, Langoustine, Oysters, Scallops, Lobster, Garnished with Homemade Salsas, Sourdough Bread & Fresh Lemon Wedges	135
 CLOUD50 Dessert Platter Selection of Petit Fours & Desserts	65

Oyster & Caviar

		Daily Price
Oyster (6 pcs) Belon, Gillerdau, Marennes Oleron, Tsarskaya		
All Oysters are served with Lemon, Mignonette Sauce & Horseradish- Cucumber Vinaigrette		
Swiss Alpine Oona Kaviar Selection (30g) Smoked Sturgeon, Bottarga de Caviar 30g/50g/125g/500g		160
Kaviari Caviar (30g) Beluga or Oscietra - 30g/ 50g/ 125g/ 250g/ 500g		120
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, Limoncello	28
Tiramisu Cheese cake 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 & Vanilla Ganache	32
 CLOUD50 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
Home made 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 CLOUD50

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 Champagne

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 Meals

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	8
Fruits Freshly Cut Fruit Skewers or Slices	18
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.

Onboard Pet Dining

Freshly prepared, nutritionally balanced meals for dogs — developed with the same culinary precision, ingredient quality and operational standards as our main menu.

All meals are designed to be served cold. Gentle reheating possible if required.

Meals (Cold Ready)

Free- Range Chicken, Rice & Carrot Gently cooked chicken, jasmine rice, carrots (Light / Digestive)	42
Grass-Fed Beef, Potato & Vegetables Slow-cooked beef, potatoes, seasonal vegetables (Strength / Energy)	50
Line-Caught Fish & Sweet Potato Delicate fish preparation, sweet potato, herbs Light /Skin & Coat)	48
Alpine Lamb, Rice & Zucchini Slow-cooked lamb, soft rice, zucchini (Sensitive)	46
Turkey, Quinoa & Pumpkin Lean turkey, quinoa, pumpkin	44

Optional Warm Service

Gentle reheating available upon request.	8
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Add-ons

Omega-3 Oil For a healthy skin & naturally glossy coat	8
Joint Support Complex For mobility, comfort and long-term joint health	10
Digestive Boost For a stable digestion – especially during travel	9
Calming Support (Flight Comfort) For a more relaxed and comfortable flight experience	12
Protein Boost For increased energy and satiety	10
Vitality Mix For overall wellbeing and daily balance	9

If you do not find your preferred meal, we are happy to prepare a tailored option upon request.

Beverage

Soft Drinks

Water	6
Infused Water	8
Homemade Lemonade or Mocktails (per l)	25 38
Sweetened drinks Cola, Fanta, Sprite, Ice Tea	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	9
Peroni	8
Heineken	8
Feldschlösschen	8
Moretti	8

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, Mangalica-Pork, Duck, Chicken
Char, Trout, Salmon-Trout, Pikeperch, Salmon, Prawns, Sturgeon
Sturgeon Caviar, Char Roe, Trout Roe, Free-Range Chicken Eggs

Import

Eel	- Pacific Ocean FAO 81
Mackerel	- Atlantic, Northeast
Langoustine	- Denmark
Snow Crab	- Norway
Scallops	- United Kingdom
Lobster	- Canada
Oysters	- France
Kaviari Caviar	- Switzerland / China