

Lyria Catering service



AUGUST 2025

OUR MENUS

We offer you tasty, homemade dishes created with Fresh local products and Organic Farming Method.

Our dishes are served cold and presented on plates made from innovative and environment-friendly materials such has wood and sugar cane fiber.



BREAKFAST

GOURMAND BREAKFAST

1 MUFFIN 1 YOGHURT 1 STEWED FRUIT 1 BOTTLE OF WATER 33cl 1 ORGANIC ORANGE JUICE 25CL 1 HOT DRINK (Optional)



Available for a departure from France

FRENCH BREAKFAST

1 CROISSANT
1 BREAD, BUTTER & JAM
1 VANILLA & APPLE COMPOTE (Lucien Gorgelin)
1 ORANGE JUICE
STILL WATER
1 HOT DRINK





Available for a departure from France and Switzerland

HEALTHY BREAKFAST

1 CHOCOLATE MUFFIN
1 WHITE BREAD, 1 CEREAL BREAD,
BUTTER & 2 JAM
1 APPLE
1 ORGANIC ORANGE JUICE
1 HOT BEVERAGE



Available for a departure from Switzerland

BUSINESS BREAKFAST

1 VIENNOISERIE (croissant or pain au chocolat)

1 BREAD, BUTTER & JAM

1 SWEET PLATE (please ask us for the recipe)

1 SAVOURY DISH (please ask us for the recipe)

1 ORANGE JUICE

STILL WATER

1 HOT DRINK



Available for a departure from France

SWEET BREAKFAST

1 STRAWBERRY JOGURT

1 APPI F

1 CHOCOLATE MUFFIN

1 FRENCH PASTRY

1 BREAD, BUTTER & JAM

1 ORGANIC ORANGE JUICE

1 HOT DRINK



Available for a departure from Switzerland

SAVORY BREAKFAST

1 STRAWBERRY JOGURT
1 COLD PLATE
(BEEFBREASOLA, GOUDA & TÊTE DE
MOINE CHEESES, GHERKINS& CHERRY
TOMATOES)
1 WHITE BREAD, 1 CEREAL BREAD,
BUTTER & JAM
1 ORGANIC ORANGE JUICE
1 HOT BEVERAGE



Available for a departure from Switzerland



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« SUR LE POUCE » (served in a bag)

A SANDWICH OF YOUR CHOICE

Depending on the season

A DRINK OF YOUR CHOICE

Still or sparkling water 33cl / Coca cola normal or without sucre 33cl / Fuzetea 33cl / Organic orange or apple juice 33cl

A DESSERT OF YOUR CHOICE

Gourmets desserts

Drinks **not** included

ROLAND GARROS TRAY

STARTER

Anchoïade sauce with cherry tomatoes, green beans, olives, quail egg and anchovies

MAIN COURSE

Basil oil-glazed salmon, beurre blanc sauce, Tomato and basil risetti, braised fennel, sugar snap peas and cherry tomatoes

CHEESES

Assorted cheeses and dried fruits

DESSERT

Dessert of the moment

Accompanied by a bread roll

CONCORDE TRAY

STARTER

Artichoke, edamame, curried rémoulade and Chermoula sauce

MAIN COURSE

Roasted zucchini with Silk Road spices, crushed tomato, creamy carrot and pea risotto, feta, tomato salad jus

CHEESES

Assorted cheeses and dried fruits

DESSERT

Dessert of the moment

Accompanied by a bread roll





LUNCH



Drinks **not** included

TROCADERO TRAY

STARTER

Slow-cooked eggplant with garlic and balsamic vinegar, mozzarella pearls, parmesan shavings and basil oil

MAIN COURSE

Beef steak with barbecue sauceCarrot purée, green beans, ravigote sauce

CHEESES

Assorted cheeses and dried fruits

DESSERT

Dessert of the moment

Accompanied with bread

GRAND PALAIS TRAY

STARTER

Old-fashioned tomato salad, parmesan quenelle with basil oil heart, tomato and cream sauce, basil oil pearls

MAIN COURSE

Chicken supreme marinated in tomato, vegetable dariole with thyme, pea condiment and Piquillo pepper and tomato

CHEESES

Assorted cheeses and dried fruits

DESSERT

Dessert of the moment

Accompanied with bread



LUNCH



Drinks **not** included

SAINT MORITZ MEAL

STARTER

Smoked trout, Royal of Dashi, Chives Cream, Potatoes and Golden Char Eggs

MAIN COURSES

Smoked Salmon, Apple Quinoa Ginger, Panacotta Coconut, Lemon Confit and Coriander Sauce Chili

CHEESES

Individual cheese

DESSERT

Royal Chocolate Dome

Accompanied with bread

MONTREUX MEAL

STARTER

Mozzarella mousse, tomatoand caper basilsalsa, black olive tapenade, herbed, croutons and Young Arugula

MAIN COURSE

Eggplants tartar with aromatic herbs, Vegetable Pickles and Carrots, Smoked Salt Emulsion

CHEESE

Individual cheese

DESSERT

Mango Passion Finger and Raspberry Coulis

Accompanied with bread





LUNCH



Drinks **not** included

BERN MEAL

STARTER

Délice Mini Sandwich, Philadelphia, Dried Meat and "Tête de Moine"

MAIN COURSE

Timbale of Barbecued shred Beef, Mustard Mousse and Beetroot Pickles

CHEESE

Individual cheese

DESSERT

Mango Dome with Raspberry Heart

Accompanied with bread

MARSEILLE MEAL

STARTER

Green papaya salad, crunchy vegetables Crunchy Vegetables and Thai Dressing

MAIN COURSE

Low Temperature Chicken Fillet, Tonnato Sauce Tonnato Sauce, Capers, Parmesan Shavings, Confit Tomatoes and Arugula

CHEESE

Individual cheese

DESSERT

Raspberry macaroon, vanilla and raspberry light cream fresh

Accompanied with bread





OUR COCKTAILS

Would you like to reward your staff, invite one of your one of your customers to celebrate the award of a contract, or simply enjoy simply treat yourself, come and organize your come and organize your cocktails during a journey on board the **TGV LYRIA**.

Our cocktails are prepared by "Festin de Bourgogne", a renowned caterer.

Burgundy", a caterer renowned for its creativity and inventiveness. They work with fresh seasonal produce to create exactly what you want.



OUR SAVOURY AND SWEET DISHES



Drinks **not** included

Geneva (70 pieces)

20 gougères

32 tapas and blinis

20 vegetable pressés

Lausanne (100 pieces)

20 gougères

32 galas

10 Grilled sun vegetables and cream of pepper bruschetta

10 Pitas (prawns and poultry)

20 Sweet treats

Paris (150 pieces)

24 Flavors

10 Salmon and cucumber rillettes turnovers

16 Mini chickenburgers, tomato, lightly garlic mayonnaise

50 Pieces of charcuterie

24 Surprise toast with cereals and 3 cheeses

32 Sweet petits fours





OR

OUR SALTED SERVED





Drinks **not** included

Varies according to the months of
the year

Shrimp tempura with thousand island sauce Truffle pearls and sour cream

Millefeuille of Grisons meat and Gruyère cheese

Niçoise salad-style

Homemade salmon gravelax on dill blini creme fraîche and dill mustard

Pissaladière tartlets

Tomato tarte tartin with honey and black truffle

Pressed chicken with curry and grapes, cauliflower graffiti

Dark chocolate foie gras ball with raspberry Balik salmon and sesame seeds on blini & wasabi mayonnaise

Tuna tartare with mango and coriander Balik salmon rillettes, sour cream and fresh dill

Beef and carrot empanada with homemade guacamole





OUR VERRINES



Drinks **not** included

Sweet items (12 pieces)

Chocolate Chantilly like a Liègeois Crumble with red fruit coulis White chocolate and orange blossom mousse Apricot panna cotta



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OUR SWEETS PLATERS



Drinks **not** included

Mini cocktails tarts
(20 pieces)

Mini Madeleines (10 pieces) Freshly baked sweets (40 pieces)

Mini donuts (10 pieces)

Chouquette (10 pieces)

Macarons (20 pieces)



OUR SWEET SERVED BY THE SLICE



Bern

Drinks **not** included

Varies according to the months of
the year

Financier with pistachio, flowing heart and pistachio cream

Green apple in jelly, vanilla rice pudding on a Breton shortbread

Popcorn cream tartlet

Mini black currant puffs

Orange and passion chocolate tartlet with matcha tea meringue

Crème brûlée macaroon

Coconut biscuit, coconut mousse and candied apricot

Peach and verbena macaroon

Bunged up like a "Bounty"

Mini lemon and jasmine cabbage

Pecan biscuit, vanilla mousse and melting caramel

Hazelnut biscuit, hazelnut cream and candied apricot





OUR SERVICES

To organize your service on board TGV LYRIA, you are choosing to be accompanied by the leader in the air and rail sector.

Tell us what you need, and we'll advise you to ensure that your trip is an unforgettable experience for you and your guests.

Don't worry, we'll take care of everything, from the design of your project to the delivery of your service from the design of your project to the delivery of your service on board.

So, once you've settled comfortably into one of the 3classes of TGV LYRIA, you can let yourself be carried away by the magnificent landscapes that you will cross in France and Switzerland.

Enjoy every moment of your journey our on-board staff will take care of you. Once you've arrived at your destination, rested and relaxed, all that's left for you to do is get back on track you can get on with your day.







MAKE THE SERVICE CHOICE TAILORED TO YOUR NEEDS

It means boarding **TGV LYRIA** with peace of mind. We offer you, at no extra cost, the option of choose how you want to collect your service. It will be delivered:

- on the platform, at your seat.
- in your car,
- or to be collected from the car bar, from our on-board staff.

MAKE THE CHOICE FROM SERVICE TO PLACE

It means having dedicated staff for your group. They will welcome you at the train door or at the foot of the carriage.

They will make sure your group settles in properly and will take leave of your guests at the train door on arrival at their destination.

Our hostesses and stewards, French and Swiss speak several languages.



MAKE THE CHOICE OF PERSONALISED HEADRESTS

You have the opportunity to enhance your TGV seats with our headrests, which are designed to provide exceptional comfort and a unique travel experience.

They can be personalized with your company logo, enhancing visibility of your brand.

Thanks to their easy installation and low maintenance, these headrests will be appreciated by your guests and will reinforce your company's image.

Several models are available, please contact us

MAKE THE CHOICE FOR WINDOW DECALS

You can also opt for window decals designed specifically for **TGV LYRIA**.

This is an excellent solution for reinforcing your company's identity both inside and outside the train.

You can also customize passenger areas, cabins and common areas to create a unique travel experience. Our decals can also enhance signage on board, making it easier for your guests to locate.

Our turnkey window graphics offer redefines the rail journey you want your customers to experience for your customers while reinforcing your brand image.



CHOOSE THE RECEPTION KIOSK

We can provide you with reception kiosks on the platform to welcome your guests. You can check in them, provide them with important information or give them welcome gifts.

If you wish, we can provide staff to carry out these tasks.

98,10 € / Reception kiosk



RATES FOR MEAL TRAYS: BREAKFAST

DEPARTING FROM PARIS		
Gourmand with hot beverage	24,65 €	
Gourmand without beverage	19,85 €	
Business with hot beverage	29,85 €	
« French » with hot beverage	24,65 €	

DEPARTING FROM SWITZERLAND			
« French » with hot beverage 24,65 €			
Sweet with hot beverage	34,15 €		
Savory with hot beverage 37,80 €			
Healthy with hot beverage	30,60 €		



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RATES FOR MEAL TRAYS: LUNCH

DEPARTING FROM PARIS		
Sur le Pouce	16,70 €	
Rolland Garros	48,00 €	
Concorde	48,00 €	
Trocadéro	48,00 €	
Grand Palais	48,00 €	

DEPARTING FROM SWITZERLAND		
Saint Moritz	59,15 €	
Montreux	51,75 €	
Bern 51,75 €		
Marseille	51,75 €	



RATES FOR COCKTAILS

NON-ALCOHOLIC DRINK	
Geneva	152,00 €
Lausanne	245,90 €
Paris	365,95 €
Zurich	Consult us

SWEETENED COCKTAILS (per platter)		
Sweet verrines	51,20 €	
Chouquettes	7,80 €	
Mini doughnuts platter	19,40 €	
Macaroons platter	52,40 €	
Almond pastries	50,45	
Mini cocktail tarts	48,50 €	
Freshly baked sweets	97,00 €	





RATES FOR DRINKS (Alcohol free)

HOT DRINKS	
Coffee	3,75 €
Tea selection	3,75 €

NON-ALCOHOLIC DRINKS		
Stillwater Vittel 33cl	3,75 €	
Sparkling water San Pellegrino 33cl	4,30 €	
Coca-Cola / Coca-Cola sugar-free	4,25 €	
Organic apple or orange juice 25cl	5,40 €	
Craft drinks 25cl	5,30 €	



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RATES FOR DRINKS (with alcohol)

BEER	
Craft blond or white beer 33cl	7,80 €

WINES	
French white or red wine 18,7cl	7,80 €
Swiss white red or rosé wine 50cl	25,90 €
French white or red wine 75cl	28,25€
Swiss wine or red wine 75cl	28,25€

CHAMPAGNE	
Pannier 75cl	61,15 €



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RATES FOR TRAIN ATTENDANT

PARIS ↔ GENEVA	
Departure of the train between 06:00 - 14:00	465,70 €
Departure of the train between 14:00 - 23:00	642,45 €

$PARIS \leftrightarrow BASEL$	
Departure of the train between 06:00 - 14:00	465,70 €
Departure of the train between 14:00 - 23:00	642,45 €

PARIS ↔ ZURICH	
Departure of the train between 06:00 - 14:00	550,35 €
Departure of the train between 14:00 - 23:00	727,10 €

PARIS ↔ LAUSANNE	
Departure of the train between 06:00 - 14:00	550,35 €
Departure of the train between 14:00 - 23:00	727,10 €



WELCOME YOUR GUESTS ON THE PLATFORM	
From Paris or Switzerland	98,10 €



INFORMATION

We organize group catering from 10 people up to full privatization of the train The service ratio is 1,2 agents per 22 passengers.

We can provide additional dedicated staff.

We offer cold catering at your seat.

In the case of total privatization of the **TGV LYRIA** and with a maximum of 70 passengers, we can provide you with a hot service.

Our recipes are by Michel Roth, the famous Michelin-starred chef.

The quote must-be signed 10 working days before the date of the service (can be cancelled 5 working days before departure).

Instant purchase required.

For more information, see our general terms and conditions of sale.

Non-contractual photos, products subject to change according to the season.



1. Services

Lyria had hired an external supplier to serve catering onboard. This contract governs the development of group requests for the TGV Lyria Bar and on-board on Lyria trains or special trains.

An order for catering in advance of the products that are available for purchase on board the TGV, for which it provides the train catering service, is known as a group request.

2. Framework conditions

- 2.1. Regular service trains as well as additional trains may provide on-board catering. There are rare instances where catering may happen at a station or outside the train. The operating structure, schedule, rolling stock selection, and route selection fall under the authority of the transport corporations.
- 2.2. There aren't many on-board cooking, loading, and storage options. There aren't many storage spaces on board. As a result, limitations on the offer and/or service are possible. If an additional journey requires our staff to spend the night in a hotel, a fixed fee will apply. The length of the journey, the number of employees who need to remain overnight, and the expense of overnight lodging in the area all affect how much is spent.



- 2.3 When it comes to services that are provided overnight, on public holidays or on Sundays, and generally for any special requests made by the customers, they will depend upon the customer accepting a quotation.
- 2.4. Quotations drawn up by the company are valid for a period of 1 month from their date of issue.
- 2.5. The basic terms and conditions of sale are subject to change at any time by the catering provider. Should the general terms and conditions of sale be modified, the terms and conditions that will apply will be those that were in effect on the date of issuance; the customer may obtain a copy of the terms and conditions dated as of this date.

3. Order and order confirmation

- 3.1. You must submit your request in MyRailEurope at least 30 days before travel. (=Product Family=Itiremia).
- 3.2. Orders may be collected from the bar, unless the customer wishes to have a staffed service instead. This service will be billed according to the conditions detailed in the catalogue.
- 3.3. An agent may not provide more than 24 services.
- 3.4. An email with the order confirmation will be sent to the customer. Until the seller provides the buyer with confirmation that the seller has accepted the order, the sale will not be considered completed.



- 3.5. The supplier reserves the right to cancel or refuse any order from a customer with whom there is a dispute relating to the payment of a previous order.
- 3.6. Reservations for on-board services must be made at least 30 days before departure.
- 3.7. The final number of participants must be known no later than 15 working days before the planned date of departure, and the order cannot be cancelled D-7 of the train and 100% payable.

Rail Europe provides a quotation once the logistic fees have been communicated by the supplier. The price may change according to fluctuation and logistic reasons before the order confirmation.

This product is not commissionable.



4. Minor deviations

The supplier reserves the right, in the event of short-term changes in the market, for reasons of shortages of goods or massive price rises, to modify its massive price increases, to make minor changes to its services in connection with the services in connection with the delivery.

In doing so, it will take account of the customer's interests and offer an identical service.

5. Appeal to third party's supplier reserves the right, if necessary, to call on the services of a third party to fulfill the obligations associated with the contract to fulfill its obligations under the contract.

In this case the supplier undertakes to choose the third party carefully and to instruct them.

6. Prices

- 6.1. Prices for drinks and catering are set out in the supplier catalogs or outside catalogs (special customer requests). We reserve the right to change prices, products, or the year for wines remain reserved. All prices include VAT at the current rate. rate.
- 6.2. The supplier reserves the right to modify its prices at any time, at any time, it is understood that the prices appearing in the catalog on the day of the will be the only ones applicable to the Customer.
- 6.3. Staff, logistics, and infrastructure costs are invoiced separately. Invoiced separately. Their amount depends on the hours of work and the scheduled hours, the catering service and the infrastructure, as well as the personnel, logistics, and infrastructure requirements.



7. Invoicing and payment

- 7.1. Services confirmed in writing by the supplier will be invoiced once the itinerary is "Issued". In all cases, the services confirmed on the order will be invoiced.
- 7.2. Invoicing is in Euros. The supplier reserves the right to request a deposit of 30% of the total price of the order. This under no circumstances qualifies as a deposit.

The invoice thus is payable on receipt.

8. Liability & Warranties

- 8.1. Because of legal provisions and without additional payment, the supplier guarantees the customer against products that appear to be defective, damaged, or mismatched with the order; defects in material, design, or manufacturing that affect the delivered products and make them unfit for use; and, lastly, against any irregularity or hidden defect resulting from a defect in the provision of the ordered services.
- 8.2. In order to assert his/her rights, the customer must inform the supplier, in writing, of the existence of any defects or lack of conformity within a maximum period of 4 days from the date of supply of the products and services.
- 8.3. The supplier undertakes to respect the conditions relating to the contract.



- 8.4. The supplier accepts no responsibility for compliance with timetables, any service interruptions, delays, changes to the route or delays, changes of route or inconvenience caused by operational disruptions, loss, theft, or damage to valuables, force majeure or events that cannot be foreseen preventable by the supplier.
- 8.5. Any liability for other damages or claims, in particular claims for claims, in particular claims for compensation for consequential or consequential damages, loss of profit or lost savings as well as loss of earnings, is excluded in its entirety.
- 8.6. The liability of transport companies lies within the direct scope of their legal liability.
- 8.7. The supplier is liable for damage caused by a company that has been called in, the victim will in this case give his claim for claim for damages to the supplier.
- 8.8. Non-contractual liability refers to legal decisions in which the supplier's the supplier's liability for fault remains limited.
- 8.9. The supplier will reimburse the products or services deemed to be defective as soon as possible after the supplier of the defect or fault.
- 8.10. Customers can select whether they want their refund issued as a credit note for their future customer service, a credit deposited into their bank account, or a physical cheque delivered to them.
- 8.11. The supplier's guarantee is restricted to the customer's reimbursement for the products and services that were paid for; the supplier is not liable or responsible for any delays or non-performance that arise from the occurrence of a case of force majeure, as French case law usually recognises.



10. Applicable law and jurisdiction

- 10.1. All complaints must be addressed to the Groups Department of Rail Europe who will escalate to a third party.
- 10.2. The customer is hereby informed that he/she may in any event have recourse to conventional mediation, in particular with the Mediation Committee of the Consumer ,0(C. Consom. art. L 534-7) or existing sectoral existing sectoral mediation bodies, or to any alternative dispute resolution dispute resolution (conciliation, for example).
- 10.3 In the event of any dispute relating to the order form and these terms and conditions of sale, the competent court will be that of the defendant's domicile of the defendant.



Thank you



