

TRAVEL AND HOSPITALITY

Haute cuisine takes off as Air France undergoes menu refresh

April 2, 2024



Guests can now enjoy Michelin-starred meals in the sky. Image credit: Air France

By LUXURY DAILY NEWS SERVICE

This month, airline company [Air France](#) is introducing passengers to brand new culinary offerings aboard its luxury planes.

New in-flight menus have been revealed, featuring seasonal and sustainable dishes made with classically French ingredients. Triple-Michelin-starred chefs Glenn Viel and Arnaud Lallement, and award-winning pâtisseries Philippe Rigolot and Nina Mtayer worked together to bring haute cuisine to the skies.

"I am proud to be working with Air France, which has established itself as the flagship of French aviation and highlights our country and French gastronomy throughout the world," said Mr. Viel, in a statement.

"For the company's La Première customers, I wanted to highlight the French art de vivre, high standards, elegance and refinement."

Transforming in-flight food

Air France considers itself to be an ambassador of its country's fine dining scene, and dishes from the four talented gastronomical celebrities will be available in La Première and Business cabins to uplift this mission.

They worked with in-flight catering company Servair to use fresh produce from the area local to the airline.



From pickled lemons to onion compote, the concepts on the menu exude traditional French-ness. Image credit: Air France

Furthering this commitment to eco-friendly eating, all animal products are of French origin as well, the seafood served onboard Paris departures is sourced from sustainable fisheries and vegetarian menus can be enjoyed on all flights.

Guests departing from the French capital can feast on flavors imagined by Mr. Viel and Mr. Lallement. For fliers with a sweet tooth, pastries are additionally on offer from Mr. Rigollot and Ms. Mtayer.

Two of these food masters have worked with luxury giants in the past, connecting their art to the craftsmanship behind high-end consumer products ([see story](#)) and gracing the pages of Champagne coffee table books ([see story](#)).

On the dessert side of this latest participation, Mr. Rigollot, the Meilleur Ouvrier de France and world pastry champion, leads the French menu. A selection of six pastries include strawberry gateau, Black Forest gateau and apricot tartlet topped with rosemary whipped cream.



Desserts air on the light side as far as texture goes, with chefs embracing France's famous pastry techniques to achieve flaky crusts and cloud-like creams. Image credit: Air France

"For Air France, I worked on light treats made of cream and sugar," said Mr. Rigollot, in a statement.

"I wanted to introduce different flavors and textures to the travelers of our wonderful airline."

For the savory lineup, Mr. Viel spearheaded the development of 12 fresh dishes.

Each fuses the food traditions of Provence and Brittany, his homeland. The colorful plates vary, from preserved pepper-topped Mediterranean bread with rosemary, rocket and pickled lemon to sea bream fillet with fondant potatoes to guinea fowl with crunchy zucchini mosaic and caramelized-onion compote.

In a new video that is just over a minute long, the chef talks audiences through the dozen creations, sharing that his favorite is the vegetarian dish with bread and peppers. He states that it smells like the South of France.

For the first time, the airline is providing guests of La Premire class, its most exclusive travel cabin, with menus signed by Mr. Viel.

Mr. Viel shines a light on Air France's La Premire cabin menus

The culinary effort continues internationally, with original menus featuring the signatures of chef Julien Royer, another triple-Michelin-starred chef, given to La Premire and Business customers coming from Singapore to Paris.

On flights leaving from the United States, Air France is granting menus signed by triple-Michelin-starred French chef Dominique Crenn to the same class of customers.

Since February 2024, the professional's dishes have been available on passages coming from Chicago, New York-Newark, Miami, Los Angeles, Seattle and San Francisco. Now, they are also part of the experience aboard departures from Washington, D.C., Detroit and New York-JFK.

With culinary travel on the rise, Air France is not the only prestige airline to reimagine its in-flight meals. Its new menus follow suit with some of the most popular strategies defining these roll-outs, such as sea-to-sky dining ([see story](#)) and going plant-based ([see story](#)).

LuxuryDaily is published each business day. Thank you for reading us. Your **feedback** is welcome.