









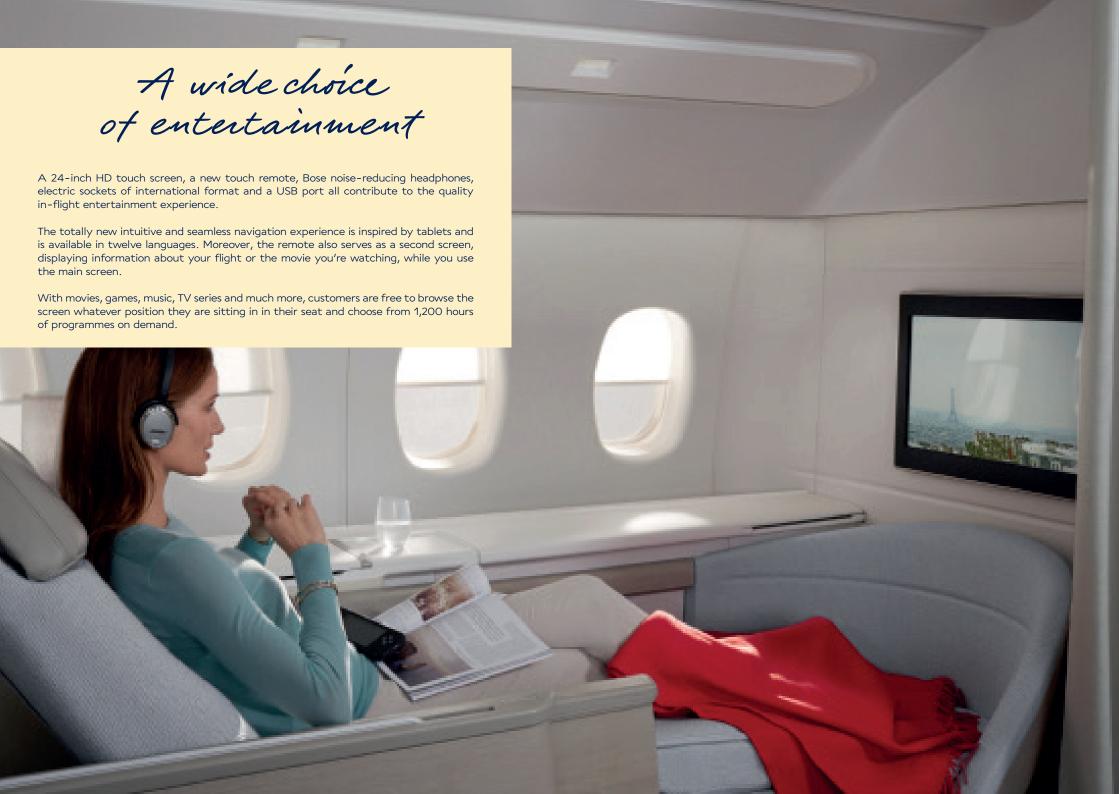
Your own personalized living space

In the seat's adjoining console, a large table is available for the passenger to dine or work. The suite can also be enjoyed with a fellow passenger. Opposite the seat, an ottoman enables the passenger to invite a guest for dinner, or simply for a conversation. Anything goes in this space which changes according to the passenger's desires.

The cabin's lighting intensity is also chosen by the passenger. They choose a lighting mood – ambient lighting, adjustable reading lamp, or the seahorse studded bedside lamp. The automatic window blinds close at the flick of a switch.









Enjoy one of Guy Martin's dishes – rack of lamb served in its juices with aromatic salsify and yellow and orange carrots.

Delicious disher

Menus prepared by Michelin-starred chefs, international flavours... La Première offers cuisine worthy of the finest restaurants and exceptional service.

With caviar available on departure from Paris, Champagne and foie gras, the finest ingredients can be found on the La Première menu. The desserts are signed by Lenôtre and the wine list is carefully chosen.

There are dishes to savour designed by Joël Robuchon, the chef with the most Michelin stars in the world, Régis Marcon, an iconic French chef specializing in regional dishes, Guy Martin, the renowned chef from the Grand Véfour restaurant, Michel Roth, Michelin-starred chef from the Ritz and several others.

exclusive cabin with 4 suites

3 sq.m.Total surface area available in the suite

57 cmWidth of the seat

2.01 m
Bed length

77 cm

Bed width

24 inches
Dimension of the new HD touch screen

famous Chefs to discover throughout the year

1,200 hours of programmes on demand

Gold Awards Travel Plus awarded in a row for the comfort kit

