



G A S T R O N O M Y

PRESS RELEASE

AIRFRANCE 

A HIGH-FLYING FRENCH DINING EXPERIENCE

As an ambassador of French fine dining and know-how around the world, Air France has always endeavoured to offer its customers a refined and varied dining offer throughout their trip. From its airport lounges to its travel cabins, in 2023, the company will be working with 17 talented chefs who focus on local products, their culinary heritage and passion to bring out the best in their gourmet creations.

The company is thus committed to introducing its customers to the quality and diversity of France's gastronomic heritage. By constantly renewing its offer, Air France also intends to celebrate the greatest culinary talents dedicated to creating gourmet menus exclusively for the company.

As part of an increasingly responsible approach, highlighting seasonal, local produce, Air France offers all its customers a selection of healthy and balanced menus designed with the expertise of its catering partner Servair, a global leader in in-flight dining and its Culinary Studio. With this dining offer of exceptional quality, the company brings the art of French travel to life, whether it is a snack enjoyed prior to boarding the plane or a gourmet dining experience in the sky.

AT A GLANCE



55 MILLION

meals served on board each year



1 MILLION

bottles of champagne served each year
in all travel cabins, including in Economy



300 KG

of caviar served annually in the
La Première suite



17 CHEFS

partner chefs and 1 dedicated sommelier



MADE IN FRANCE

100% French red and white meats,
milk products and eggs, as well as fish
from sustainable fishing in all travel cabins
and Paris airport lounges



1

systematic choice of vegetarian dish,
both on the ground and on board



ORGANIC

Kids and infants' menus made from organic
ingredients on flights departing from Paris

ON BOARD LONG-HAUL FLIGHTS

FROM PARIS

On its long-haul flights from Paris, Air France entrusts the creation of its dishes on the La Première and Business cabin menus to top Michelin-starred chefs. All of them are committed to showcasing the local produce of their regions in France, and offer travellers a selection of gourmet dishes to enjoy during the flight. Working with carefully selected seasonal produce, vegetarian compositions, meat or poultry from France and fish from sustainable fishing, the chefs create ever more refined dishes for the airline's customers to enjoy.

All year round, in the La Première suite, the chefs take turns to delight customers, with menus signed by Arnaud Lallement from the Champagne region and his refined cuisine, Mauro Colagreco and his creations inspired by his homeland Argentina and the region of Côte d'Azur since settling in Menton, Régis Marcon who draws his inspiration from the Ardèche and Auvergne regions and Emmanuel Renault, an enthusiast of the Savoie region.

As for pastries, the Meilleurs Ouvriers de France (MOF) chefs Philippe Urraca, with his love for French traditional pastries and Angelo Musa, with his unique technique, bring a sweet touch to the menus in this cabin worthy of the finest restaurants.

In the Business cabin, customers will be able to enjoy the culinary creations of Michelin-starred chef Michel Roth from Lorraine and Régis Marcon from Auvergne. Thierry Marx, one of the most renowned chefs of his generation, a Parisian by birth and passionate about Japan, will offer customers an exceptional gourmet experience around avant-garde textures and flavours. And last but not least, female chef Anne-Sophie Pic from Valence will end this year's signature chef cycle with dishes combining creativity and original flavours.



FROM AIRPORTS WORLDWIDE

On board its long-haul flights from airports worldwide, Air France offers a dining service that is just as rigorously prepared as for flights departing from Paris. Sourced products, French cuisine and refined dishes are on the menu for everyone to enjoy. In the La Première and Business cabins, on departure from certain destinations in its network, the company works with some of the most prestigious French chefs in the world of international cuisine, with an emphasis on fresh, seasonal ingredients, and a systematic choice of vegetarian dish.

For instance, on departure from Singapore, the triple-starred chef Julien Royer creates a tailor-made menu that is regularly renewed for Air France La Première and Business customers travelling to Paris-Charles de Gaulle. In the image of the city-state, the chef offers a cosmopolitan cuisine with meticulously selected produce. Originally from Auvergne, Julien Royer currently works at the Odette and Claudine restaurants in Singapore.

On flights departing from La Réunion, Air France has entrusted the menu in the Business cabin to chef Jofrane Dailly. Born in Réunion, he works with local and seasonal products. In his skillful creations combining Réunion's culinary heritage with his Indian origins, his dishes are original, refined and bursting with flavour. Jofrane Dailly also works at the Diana Dea Lodge, a five-star hotel set in the hills above Sainte-Anne.

On flights departing from Air France's destinations in Canada (Montreal, Toronto, Quebec and Vancouver), chef Olivier Perret combines French gastronomy with fresh ingredients from Quebec, on the Business menu. Originally from Burgundy, the chef now works at the Le Renoir restaurant at the Sofitel Montréal Le Carré Doré. He is a member of the prestigious Maîtres Cuisiniers de France organisation, Ambassadeur de l'Erable and the Académie Culinaire de France.

In 2023, Air France intends to further develop its partnership with these exceptional signature chefs, notably on departure from the French Caribbean, USA and Japan.



CHEFS & SOMMELIER 2023

LA PREMIÈRE LONG-HAUL ON DEPARTURE FROM PARIS



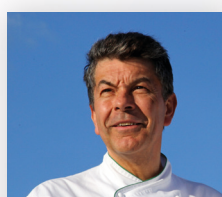
**ARNAUD
LALLEMENT**

JANUARY - FEBRUARY 2023



**MAURO
COLAGRECO**

MARCH - JUNE 2023



**REGIS
MARCON**

JULY - OCTOBER 2023



**EMMANUEL
RENAUT**

NOVEMBER - DECEMBER 2023



**PHILIPPE
URRACA**

JULY - OCTOBER 2023
(Pâtisserie)



ANGELO MUSA

MARCH - JUNE 2023
NOVEMBER - DECEMBER 2023
(Pâtisserie)

BUSINESS LONG-HAUL ON DEPARTURE FROM PARIS



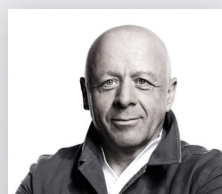
**MICHEL
ROTH**

JANUARY - FEBRUARY 2023



**REGIS
MARCON**

MARCH - JUNE 2023



**THIERRY
MARX**

JULY - OCTOBER 2023



**ANNE-SOPHIE
PIC**

NOVEMBER - DECEMBER 2023

CHEFS & SOMMELIER

2023

ON DEPARTURE FROM INTERNATIONAL STATIONS



JOFRANE DAILLY
LA RÉUNION
BUSINESS



JULIEN ROYER
SINGAPORE
LA PREMIÈRE & BUSINESS



OLIVIER PERRET
CANADA
BUSINESS

BUSINESS MEDIUM-HAUL



FRANÇOIS ADAMSKI

WINE & CHAMPAGNE



PAOLO BASSO

ALL CABINS
+ PARIS LOUNGES

PARIS LOUNGES



LA PREMIÈRE LOUNGE
AT CDG
**ALAIN DUCASSE
AND HIS TEAMS**



CDG LOUNGES AT T2E
(Halls K, L and M)
DUCASSE PARIS



LOUNGE AT ORLY 3
GUY MARTIN



LOUNGE AT CDG T2F
FRANCOIS ADAMSKI
+ **CHLOE CHARLES**
JANUARY - MARCH 2023
+ **AMANDINE CHAIGNOT**
APRIL - SEPTEMBER 2023



LOUNGE AT ORLY 2
PHILIPPE URRACA

PATISSERIE

CHIC TABLEWARE IN THE SKY

Each La Première and Business menu is served in tableware designed especially for Air France by Jean-Marie Massaud, the world-renowned French designer. Each piece is made with the airline's logo by the most famous French companies such as Bernardaud, the Limoges porcelain manufacturer, for La Première cabin and Guy Degrenne in Business. In these two cabins, the cutlery is signed Christofle.



FRENCH FLAVOUR

In the Economy and Premium Economy long-haul cabins, all customers are offered champagne, wine and numerous other drinks.

In Economy, Air France offers each customer a complete "French-style" meal consisting of a starter, a hot dish, cheese and a dessert. In Premium Economy, the dishes for the starter, main course and dessert are prepared exclusively for this cabin, in a French bistro style.

In these two cabins, the dishes are systematically labelled Nutri-Score A or B on departure from Paris. A vegetarian option is systematically available, as well as special meals adapted to individual diets*.

On flights lasting more than 7 hours, self-service gourmet snacks are available and a second service to take away or to eat on board is offered.

***Special meals must be ordered at least 24 to 48 hours before departure.**



SPECIAL SERVICES FOR OUR YOUNGER TRAVELLERS

At every stage of their trip, Air France pays special attention to children travelling on board its flights. The airline now offers a catering service dedicated to young travellers, made exclusively from organically grown produce on flights from Paris.

On its long-haul flights, for all infants up to the age of 2, Air France provides a meal tray with a small savoury and sweet jar of baby food as well as a fruit purée for a healthy menu meeting the nutritional needs of young children.

On flights from Paris, the airline also offers a children's meal tray* adapted to the tastes and needs of younger children. It is designed to be balanced, fun and easy to eat (meat cut into small pieces, fruit purée for dessert, etc.). This includes a salad, a hot dish, cheese, fruit purée and a dessert.

***Children's meal offered automatically up to the age of 6. Beyond the age of 6, it must be pre-ordered up to 24 hours before departure.**



ON BOARD MEDIUM-HAUL FLIGHTS

On its medium-haul network, Air France adapts its catering offer to the flight duration and the time of day.

In the Business cabin, a full meal tray is offered to each passenger. At breakfast, a cold snack is served with a Lenôtre croissant and warm bread, as well as jam, butter, fresh fruit or fromage blanc. For the rest of the day, a cold dish by François Adamski, Servair's corporate chef, Meilleur ouvrier de France and Bocuse d'Or, is served with PDO/PGI cheese, a dessert and warm bread. On the longest flights, a selection of biscuits and chocolates is also offered along with hot drinks and liqueurs. A range of wines and champagnes as well as a wide selection of hot and cold beverages accompany the meal.

In the Economy cabin, sweet biscuits or sandwiches including a vegetarian choice are available depending on the departure time. A range of alcoholic and non-alcoholic beverages is also available.



GOURMET DELIGHTS IN AIR FRANCE LOUNGES

Before a flight or while waiting for a connection, Air France offers its La Première, Business and Flying Blue Elite Plus customers dedicated areas in all the airports it serves. These real havens of peace allow everyone to enjoy something to eat and promote French cuisine with a range of dishes that change throughout the day. Savoury or sweet dishes as well as healthy vegetarian options inviting you to discover the flavours of the season are on offer, accompanied by a range of alcoholic and non-alcoholic drinks. In its lounges at Paris-Charles de Gaulle and Paris-Orly, Air France also offers a range of gourmet dishes designed by renowned chefs.

At Paris-Charles de Gaulle, La Première guests are welcomed in a lounge exclusively dedicated to them. In this private space, Alain Ducasse, the world's most starred chef, and his teams create exceptional dishes and a tailor-made wine and champagne list. On the menu, guests can enjoy the chef's famous ham and black truffle coquillettes or the rum or Armagnac baba made famous in Monte-Carlo. The Ducasse Paris teams have also prepared dishes to be enjoyed in the long-haul lounges in terminal 2E (halls K, L and M). In particular, customers can enjoy Ducasse Paris' signature "Burgal" a 100% plant-based, healthy and local alternative using French cereals and vegetables.

In the short and medium-haul lounge in terminal 2F, chef François Adamski has worked together with talented chefs who succeed each other throughout the year. In 2023, chefs Chloé Charles, who specialises in responsible cuisine, and Amandine Chaignot, a Bocuse d'Or winner, will work alongside François Adamski to present hot dishes - including a vegetarian option - which will be renewed according to the season for lunch or dinner.

At Paris-Orly, in the long-haul lounge located at Orly 3, the starred chef from Savoie, Guy Martin, signs one of the dishes on the menu that is regularly renewed according to the season. One of the tasty dishes on offer is a pork confit with orange and carrots. In the Orly 2 short-haul lounge, customers can savour the famous assortment of choux pastries by MOF pastry chef Philippe Urraca in a variety of flavours.



AN EXCEPTIONAL WINE AND CHAMPAGNE LIST

In all travel cabins, including Economy on long-haul flights and in its airport lounges, the airline offers its customers a wine and champagne list designed by Paolo Basso, world's best sommelier in 2013. Recognised as one of the world's most competent sommeliers, the oenologist is committed to selecting the best wines made exclusively from French grape varieties and to promoting these wines worldwide.

Alcohol abuse is dangerous for your health, consume in moderation.



A MORE SUSTAINABLE CATERING OFFER

On all its flights departing from Paris, Air France is committed to offering 100% French meat, milk products and eggs, as well as fish from sustainable fisheries in all its travel cabins and lounges at its Paris airports, where the airline offers a selection of fresh, local and seasonal products. A vegetarian option is also systematically available in all cabins. In addition, children's and infants' menus are prepared using only organically grown products.

Air France is also committed to recycling and eliminating 90% of single-use plastic on board its flights by the end of March 2023. On board, it is continuing to deploy plastic-free containers such as paper cups, cellulose trays, bagasse serving dishes and "Bon Appétit" kraft paper bags. On the ground and on board, it pays particular attention to selective waste sorting and the recycling of catering products. In addition, in line with French regulations, it provides its customers with water fountains in its lounges.

As part of the fight against food waste, Air France enables passengers to pre-select their hot dish in the Business cabin before their trip. This service combines the guarantee of availability of the customer's choice with a fairer consumption on board.

Air France's climate impact is mainly linked to the CO₂ emissions generated by its flight operations. The airline's priority is to reduce these emissions as quickly as possible by renewing its fleet, eco-piloting and using more sustainable fuel. In addition, Air France is working on all its areas of responsibility to reduce the environmental footprint of its activities as far as possible. The company's initiatives are grouped together under the Air France ACT label at **airfranceact.airfrance.com**.



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