

## La Compagnie unveils its new gourmet collaborations, paired with a natural wine list by Bettane+Desseauve

### A new season for the airline's Chefs&Co program between Paris and New York

Since its inception, La Compagnie has collaborated with the former chef of Matignon--the French Prime Minister's residence--Christophe Langrée, to elaborate menus that can accompany guests on flights throughout the year and the seasons. The menus are audacious and refined, in the style of the Brittany-bred chef. In their continued search for novelty, La Compagnie and Christophe Langrée launched the "Chefs&Co" program in 2017, inviting guest chefs to contribute their culinary *savoir-faire* for one month, collaborating on signature dishes that perfectly complement the menu. Below a rundown of upcoming food & beverage programming:

#### September 2023

An exceptional return of the program with acclaimed starred Chef Stephanie Le Quellec who joins the Chefs&Co family. Finding similar values in La Compagnie and its familial spirit than in her own restaurant "La Scène," she brings two signature dishes to this September's menu, an appetizer: **Blue obster, vanilla tahitensis, toasted buckwheat**; and a main course: **Coffee-infused confit veal with porcini mushroom ravioli**.

On Friday, September 1, Chef Stéphanie Le Quellec participated in a tasting on board the La Compagnie flight to New York, accompanied by La Scène restaurant manager Joseph Desserprix, who was recently named "Meilleur Ouvrier de France" in the category "maître d'hôtel, service and tableware." During the flight he offered a **unique tasting of cheeses accompanied by seaweed and juniper**.

#### November 2023

Michelin-starred Chef Nolwenn Corre is back for a second year of Chefs&Co with an homage to her Brittany roots, offering a **Lobster galette** as an entrée followed by **Sea scallops with cauliflower and almonds in a reduced sauce** for the main course.

#### December 2023

David Toutain, a loyal collaborator since 2017, returns with a **Vegetarian cannelloni with celeriac** starter, as well as a **Cod and salmon "ballotine" with butternut squash and orange** or a **Confit lamb "ballotine" with Jerusalem artichoke** as a main course.

#### March 2024

The highly-lauded Brazilian Chef Franco Sampogna – behind Frevo, a New York restaurant tucked behind an art gallery – also returns and will launch his menu at the beginning of March alongside artist Richard Orlinski: a **Grilled vegetable salad** to start and two main dishes to follow: a **Truffle ravioli with mushrooms and hazelnuts** and a **Ras el Hanout chanterelle chicken**.

#### April 2024

Marseille Chef Frédéric Duca, formerly of Racines in New York City and now owner of the Parisian hot spot Rooster Batignolles, will start summer off with **Marinated salmon “goujonnettes” with espelette pepper quenelles, peas and tarragon mayonnaise**.

#### July and August 2024

Acclaimed French Pastry Chef Yann Couvreur, now based in Miami and with two new stateside bakeries under his belt, will celebrate summer by surprising travelers with a new signature dessert.

#### A 100% natural wine list curated by experts at Bettane+Desseauve

Choosing a wine requires knowledge and expertise. Since 2020, La Compagnie has partnered with wine experts Bettane+Desseauve to develop a wine list, which is renewed every month and is comprised of 100% organic wines.

*“We cannot appreciate a meal without a good wine pairing. Natural wines are a new trend that is becoming increasingly popular in some of the most recognized and beloved restaurants, and we wanted to invite La Compagnie travelers to discover this new way of enjoying their food while sitting comfortably 10,000 meters above ground.”* **Thierry Desseauve, Bettane+Desseauve founder.**

Eager to offer a unique experience to passengers, La Compagnie seeks to encourage French winegrowers' efforts towards more sustainable practices, while simultaneously improving the quality of their offerings onboard. With this selection, they are choosing to highlight both established wineries and smaller, independent producers, including the likes of St Emilion Belair Monange, Pomerol Petit village, St Estèphe Les Pépins de Lafon Rochet, St Joseph de Romain Duvernay, Chateauneuf du Pape de la Maison Ogier, Sancerre La Moussière de Alphonse Mellot, Chablis Vieilles Vignes de Nathalie et Gilles Fèvre, as well as l'Heritage de Chasse Spleen.

\*\*\*

#### About La Compagnie

Launched in July 2014, La Compagnie is an exclusively 100% Smart Business Class airline operating regularly scheduled transatlantic flights between New York (Newark International Airport) and Paris (Paris Orly Airport) as well as New York (Newark International Airport) to Milan (Milan Malpensa Airport), and seasonal service between New York (Newark International Airport) and Nice (Nice Côte d'Azur International Airport). Offering competitively low business-class fares, La Compagnie Airbus A321neo fleet is fitted with 76 full-flat seats and provides thoughtful amenities including a state-of-the-art entertainment system, unlimited Wi-Fi service and a unique dining experience offering fresh menu items by renowned chefs. For more information: [www.lacompagnie.com](http://www.lacompagnie.com)

## **About Bettane+Desseauve**

Bettane+Desseauve is a company of experts in wine curation. In 2005, Thierry Desseauve and Michel Bettane produced wine supplements for major media such as Le Journal du Dimanche and Paris Match. In 2015, they launched their own quarterly magazine *En Magnum*. In order to provide customers with a more complete experience, they have also created annual wine fairs and events including Le Grand Tasting / Wine Experience in France and beyond (Shanghai, Hong Kong, Tokyo). For more information: [www.bettanedesseauve.fr](http://www.bettanedesseauve.fr)