

## LA COMPAGNIE TAKES IN-FLIGHT DINING TO NEW HEIGHTS WITH CHEFS & CO.

*The boutique airline's Head Chef Christophe Langrée taps culinary talents from both sides of the Atlantic*

**June 7, 2017 (New York, NY)** - La Compagnie, the exclusively business-class boutique airline offering travel between New York and Paris, is set to launch its brand new **Chefs & Co.** program on board all flights, featuring monthly menu additions from renowned chefs.

Each month passengers will be able to discover one chef, one recipe and one style of cuisine. The participating chefs include:

- **July: David Toutain**, the Michelin-starred talent behind **Restaurant David Toutain** located on the Left Bank in Paris, starts with a Salmon Ballotine with basil macédoine.
- **September: Frédéric Duca**, the former Michelin-starred chef of **L'Instant d'Or** in Paris and Executive Chef of **Racines NY** since 2014 in Tribeca will offer passengers Cod Fish with fennel puree, chorizo, squid and citrus condiment.
- **October: Jody Williams**, New York City-based chef and owner of **Buvette** in the West Village will offer a light snack of Chicken Pot au feu with horseradish vinaigrette from New York to Paris.
- **November: Christophe Saintagne**, formerly of Alain Ducasse's restaurant at Le Meurice in Paris, and now the talent behind **Papillon** in the city's 17<sup>th</sup> arrondissement will defend French gastronomy with a Duck Raviole, cilantro and celeriac.

"Chef Langrée has been committed to improving our onboard food experience throughout his three-year partnership with La Compagnie and we are excited to expand our current offering under his leadership. We're thrilled to be partnering with these exceptional chefs to offer our passengers a variety of the finest food and wine at 30,000 feet," said Jean-Charles Perino, La Compagnie Co-Founder and Executive Vice President for Sales and Marketing.

Chef Langrée will be onboard La Compagnie flight B0102 out of Paris on Sunday, June 11 to celebrate the launch of the new Chefs & Co. monthly recipes program with a special wine tasting to accompany his menu. Dishes and wine pairings include **roasted prawns with hummus** matched with Cassis Fonfon 2016 (White, Provence), **Sea Bream Fillet, shallot and candied orange compote, broad beans and wine sauce** with Saint Romain 2014 (White, Bourgogne) and **Veal Rump with horseradish and baby leeks** paired with Minna Vineyard 2011 (Provence).

As an independent airline, La Compagnie continues to demonstrate its innovative approach by offering its passengers unique and engaging experiences in the air, in addition to providing competitively low business-class fares, lounge access, lie-flat seats and thoughtful amenities including Samsung Galaxy Tablets and full size Caudalie cosmetic kits.

To learn about the Chefs & Co. program, watch [this video](#).  
For high res images please [click here](#).

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**About La Compagnie:**

Launched in July 2014, **La Compagnie** is an exclusively business-class airline operating regularly scheduled transatlantic flights between New York (Newark International Airport) and Paris (Charles de Gaulle). Offering competitively low business-class fares, La Compagnie is outfitted with 74 lie-flat seats and provides thoughtful amenities including Samsung Galaxy Tablets, Caudalie cosmetic kits and a "La Carte" dining service. All passengers can take advantage of La Compagnie's frequent flyer program, MyCompagnie, receiving points that can be used towards tickets. For reservations please contact the airline's call center at 800-218-8187, visit [LaCompagnie.com](http://LaCompagnie.com) or contact your travel advisor.

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