

Boutique Airline
LA COMPAGNIE

LA CARTE

FROM PARIS, NICE AND NEW YORK

CELLAR



La Compagnie has selected the best of French terroir in a bottle just for you. Relax and take the time to spoil yourself.

CHAMPAGNE

Piper-Heidsieck Cuvée brut

This signature cuvée of the House is round and vibrant, recalling the rich variety behind its blend, joining a hundred crus from across the patchwork of Champagne vineyards. With a predominance of crispy Pinot noir blended with wines from Meunier and Chardonnay grapes, it expresses the Cellar Master's savoir-faire and Piper-Heidsieck renowned style.

The PIPER-HEIDSIECK Cuvée Brut is a great classic Champagne, structured, ample and fruity. It is the ideal partner for your aperitifs and can also be paired with our finest appetizers and desserts.



COGNAC

Cognac « Cognac De L'Yeuse »

Cognac de l'Yeuse is an intentionally intimate craft brand, produced in small batches. A unique blend of the best eaux-de-vie exclusively produced from Grande Champagne Premier Crus, it is aged for more than ten years in Limousin oak barrels.

Tasting notes: With its pronounced honey color, characteristic of old eaux-de-vie, its nose is delicate, elegant and flowery with detectable prune notes. On the palate, this fine cognac reveals all its harmony and aromatic complexity.

Relax and take the time to enjoy a Cognac that will reveal all its secrets one by one.



CELLAR



VIN ROUGE

Saint-Émilion grand cru

« La Bienfaisance de Château Sanctus »



Blending 85% Merlot grapes with 15% Cabernet Franc, wines coming mainly from well-established vines planted in the clay soils on the hillsides of Saint-Émilion. They are aged for 12 to 16 months.

A beautiful deep ruby color, this spectacular wine boasts aromas of red fruits, fleshy and concentrated on the palate. This sensation is prolonged with silky, melted tannins. It is a supple wine, spherical and full of fruit.

It will pair perfectly with the most beautiful pieces of meat onboard, and also with well-aged cheeses of character.



Château Pavillon Beauregard 2016, Lalande de Pomerol

Pomerol, the smallest but probably the most prestigious of the great Bordeaux appellations is situated on a clay-gravel and sandy terroir that is also found at Lalande de Pomerol, a neighbouring appellation only 2 kilometres down the road and where Château Beauregard produces a wine of exceptional freshness and fruit character: Château Pavillon Beauregard.

This 2016 is a blend of 75% Merlot and 25% Cabernet Franc, which combine to give finesse, elegance and immediate drinking enjoyment. The vinification process benefits from the technical facilities of Château Beauregard's new vat cellar, which encapsulates the perfect expression of modernity together with respect for time-honoured methods as well as an eco-friendly wine-growing approach. Indeed, Château Pavillon Beauregard has been an Ecocert certified organic wine for several years now.

On tasting, the wine is very fruity, expressive and complex. On the palate, it has a smooth tannic structure and a classy style that augur well for long ageing. It pairs perfectly with red and white meat dishes as well as hard cheeses

These two wines are offered alternately on board.

CELLAR



VIN BLANC

Bourgogne Chardonnay « La Part des Anges »

A delicious white wine from Burgundy, “La Part des Anges” is a product of the best soils of the appellation. Aged in local oak barrels for 10 months, as with all spirits, a certain amount of wine evaporates through the pores of the wood during this period. This is known as “the angels’ share” – la part des anges.

On the nose, an intense bouquet of honey, hazelnuts and yellow fruits are in evidence while fruity, spicy notes reveal themselves on the palate with a rich and ample structure.

It is the perfect Chardonnay for an aperitif, or with fish or poultry.



VIN ROSÉ

Whispering Angel, Provence

Whispering Angels is a rosé wine produced in the Côte de Provence region. The grapes come from vineyards around La Motte-en-Provence.

On the palate, it is a delicate wine with herbaceous and lemony notes and persistent and tasty aromas.

It is a fresh, pronounced rosé wine that perfectly accompanies the appetizers and starters of your travels this summer.



APERITIVES



A large choice of aperitifs is available onboard.

Gin

Cointreau

Whisky

Pastis

Martini

Vodka

Bourbon

Calvados



SOFT DRINKS



JUICES

Tomato

Orange

Apple

Pineapple

SODAS

Coke

Coke Zero

Ginger Ale

Tonic Water

WATER

Still

Sparkling



HOT DRINKS



Coffee

Espresso

Black, long or decaf, enjoy a great coffee at 35,000ft with our espresso machine.

Latte

Tea/Herbal tea Kusmi

Hot Chocolate



FROM

PARIS



4 COURSE LUNCH

STARTER

Poached egg on asparagus cream and bacon chips

MAIN COURSE



Dish created by **Chef Frédéric Duca**
Lamb shoulder confit with olive oil
and herbs, artichokes and citrus
condiment

or

Red mullet, sweet potatoes and ginger aïoli

CHEESE SELECTION

Camembert, Morbier and apple

DESSERT

Paris Brest pastry

SNACK

Parmeggiano cream and copa baguette
with salted caramel rice pudding

or

Selection of sweet tartlets, red fruit sauce
and lamb's lettuce with parmesan chips



FROM

NEW YORK



LIGHT DINER

SOUP OF THE DAY

Cauliflower blue cheese soup with parmesan black pepper crisp

LARGE SALAD TOPPED

Lobster served with poached egg, salmon eggs, roasted root and salad

or

Beef bresaola with asparagus and zucchini

CHEESE SELECTION

Brillat Savarin, Blue Stilton cheese and pear

DESSERT

Chocolate dome with orange zest in marmalade

BREAKFAST

Chorizo omelette

or

Nutella French toast

Croissant by Eric Kayser

Seasonal fruit salad



FROM

NICE

4 COURSE LUNCH

STARTER

Aragula salad, grilled chicken and eggplant caviar

MAIN COURSE

Vegetable tian, risotto, roasted tomatoes
and green beans faggot

or

Olives and lemon confit veal medallion,
crunchy vegetable risotto

CHEESE SELECTION

Reblochon and ash cheese

DESSERT

Strawberry Tiramisu

SNACK

Zucchini clafoutis and panacotta
or

Lemon meringue, petit four passion fruit chocolate
and green salad with croutons

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