

LA COMPAGNIE CELEBRATES FLAVOR WITH A RENEWED CULINARY EXPERIENCE ON BOARD

September 2025 (New York, NY) – The 100% smart business-class airline La Compagnie ushers in a new travel cycle with a creative touch, unveiling exclusive menus by returning guest chefs of their coveted Chefs&Co program. Each menu, inspired by the rhythm of the seasons, showcases ingredients chosen with the utmost care for their freshness and authenticity.

Created to surprise and delight, these new recipes offer a unique culinary experience on board. Specially designed for La Compagnie, they are carefully paired with wines selected by Bettane+Desseauve, renowned experts in the world of wine, featuring prestigious appellations such as Châteauneuf-du-Pape, Château Beaugard, and La Croix de Carbonnieux.

Throughout the year, these renowned chefs take turns crafting La Compagnie's menus, bringing their own distinctive signature and treating passengers to a refined gastronomic journey above the clouds.

THIS SEASON'S GUEST CHEFS

Franco Sampogna – October 2025

A Brazilian chef who sharpened his knives alongside the likes of Alain Ducasse and Guy Savoy, he distinguished himself early on by winning second place in the San Pellegrino Young Chef competition. In 2019, he opened FREVO in New York, quickly receiving high praise from The New York Times and earning a Michelin star in 2022.

On board, he will be inviting passengers to **savor a shrimp starter with almond, apple, and celery**, followed by a choice of **sea bream fillet with shimeji mushrooms, potato, beurre blanc, and yuzu kosho**, or **poultry served with a suprême sauce, pistou and gratinéed ziti pasta**.

Nolwenn Corre – December 2025

A graduate of Institut Paul Bocuse, she has been at the helm of the Restaurant de la Pointe Saint-Mathieu and Bistrot 1954 in Brittany since 2016. Her cuisine blends classic and modern influences, with a strong emphasis on seafood and locally sourced products from short supply chains.

In December, she will present a menu beginning with **trout goujonnettes served with an open raviolo of candied beetroot and a pomegranate-celery vinaigrette**. For the main course, passengers will be asked to choose **between lobster meat accompanied by celery purée and hazelnut truffles**, or **guinea fowl with foie gras, oyster mushrooms, and candied pear**.

David Toutain – March 2026

Since 2019, his eponymous restaurant in Paris shines bright with two Michelin stars. There, he presents modern, creative, and welcoming cuisine inspired by his experiences and travels.

His in-flight menu will begin with **cured salmon with citrus zest and baby spinach**, followed by **cod with zucchini ribbons, coriander, and toasted pine nuts**, or **chicken breast served with rigatoni in an olive and tarragon cream**.

Frédéric Duca – June 2026

Originally from Marseille, he was named Best Chef of the Year in 2013 by French critic Gilles Pudlowski and was awarded a Michelin star at L'Instant d'Or in Paris. After several years in New York, where he led the acclaimed neighborhood spot Racines, he returned to Paris in 2019 to open Rooster. There, his creative and refined cuisine celebrates Mediterranean flavors with a focus on exceptional ingredients.

Next June, his signature menu will start with **a pressed terrine of confit vegetables with basil**, followed by a choice of **cod fillet with fennel and squid prepared with chorizo and preserved lemon**, or **slow-cooked lamb shoulder infused with olive oil and aromatic herbs**.

THE CHRISTOPHE LANGRÉE SIGNATURE

La Compagnie's resident consulting chef, Christophe Langrée—formerly head of the kitchen at Matignon—delicately crafts menus that are both daring and elegant. Year-round, he complements the airline's rotating guest chef program with signature dishes that are thoughtfully tailored to the season.

While renowned guest chefs take turns designing special menus for each collaboration, Christophe Langrée ensures a sense of culinary continuity by offering, month after month, his own seasonal interpretations.

AN ENHANCED EXPERIENCE ON THE GROUND AND IN THE AIR

Before departure from New York, passengers can enjoy dinner at Lounge&Co, La Compagnie's exclusive lounge, with unlimited service ahead of boarding.

On board, the meals take a lighter, balanced approach and, this year, are accompanied by a unique selection of American cheeses: Beecher's Flagship from New York, Bijou from Vermont, Vermont Creamery's Coupole, and Prairie Breeze Cheddar from Iowa. All available throughout the flight, further sealing the culinary link between New York and Paris.

Images [HERE](#)

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About La Compagnie

Launched in July 2014, La Compagnie is an exclusively 100% Smart Business Class airline operating regularly scheduled transatlantic flights from New York (Newark International Airport) to Paris (Paris Orly Airport), Milan (Milan Malpensa Airport), and seasonally to Nice (Nice Côte d'Azur International Airport). La Compagnie is more than just an airline, it represents a new vision of business travel. Its modern fleet of Airbus A321neo aircraft, renewed in 2019, offers just 76 seats in an intimate 2x2 configuration, each transforming into a fully flat bed for the ultimate in comfort and rest. On board, travelers are treated to refined seasonal cuisine with monthly menus created in collaboration with celebrated chefs including David Toutain, Frédéric Duca, Nolwenn Corre, and Franco Sampogna—alongside free unlimited Wi-Fi, complimentary Caudalie amenity kits, and state-of-the-art entertainment. To book, please visit LaCompagnie.com, call La Compagnie's call center at 1-800-218-6820, or contact your preferred travel advisor.

PRESS CONTACT

August Twenty Eight – Jennifer Reich – jennifer@august28studio.com