

### LA COMPAGNIE UNVEILS ITS NEW 2026-2027 CULINARY COLLECTION

*A celebration of French and Italian gastronomy, thoughtfully curated for every season*

September 1, 2026 (New York, NY) — Every journey with [La Compagnie](#) is designed to celebrate the French art of living. This philosophy naturally extends to the tray table, where gastronomy has become one of the airline's defining features. For its new 2026-2027 Culinary Collection, La Compagnie unveils its collaboration with Michelin-starred chefs from eight acclaimed restaurants across France and Italy, inviting passengers to discover a new series of seasonal menus throughout the year—four for Paris, four for Milan, one for each season.

Departing from Paris, four renowned French chefs each take over one season. From Milan, passengers can enjoy exclusive creations by some of Italy's most celebrated culinary talents. Created for La Compagnie and built around the finest seasonal ingredients, every menu reflects the personality of its chef while celebrating the richness of European gastronomy.

“At La Compagnie, we believe exceptional travel deserves exceptional dining. Gastronomy has become one of the pillars of our onboard experience, and every new Culinary Collection is an opportunity to celebrate the creativity of remarkable chefs while offering our passengers an experience that is uniquely La Compagnie. From our exclusive Lounge&Co in New York to our seasonal menus served on board, every detail is thoughtfully designed to make the journey as memorable as the destination.”

**Christian Vernet, President of La Compagnie**



### A YEAR OF MICHELIN-STARRED CUISINE, FROM PARIS TO NEW YORK

Throughout the year, passengers departing from Paris will discover four menus imagined by some of the most lauded chefs working in French cuisine, each inspired by the spirit and flavors of its season.

#### Autumn 2026 - Franco Sampogna

Chef Franco Sampogna, of the Michelin-starred FREVO in New York, returns to La Compagnie with a menu honoring autumn's best French produce.

Passengers begin with leeks in vinaigrette, pistachio, tarragon and salted ricotta. For the main course, they may choose between a sea bream fillet served with peas, spinach, mushrooms, potatoes and yuzu kosho *beurre blanc*, or a braised lamb shoulder infused with lemon, accompanied by creamy polenta, olives and capers.

#### Winter 2026-2027 - Nolwenn Corre

Chef Nolwenn Corre, of the Michelin-starred Hostellerie de la Pointe Saint-Mathieu in Brittany, presents a refined menu inspired by the richness and comfort of winter.

The experience begins with a foie gras terrine served with mulled wine-poached pears. Passengers may then choose between sea bream with herring roe beurre blanc and crushed potatoes, or guinea fowl supreme with gingerbread, mushrooms, foie gras, candied pear and crushed potatoes.

### Spring 2027 - David Toutain

Spring welcomes David Toutain, chef of the two Michelin-starred Restaurant David Toutain in Paris, with a menu showcasing the season's brightest flavors and contemporary French cuisine.

Passengers will enjoy beef tataki with arugula and Bleu de Termignon cheese, then select either cod served with braised fennel and mint-coriander chimichurri, or beef Stroganoff accompanied by mashed potatoes and herb mayonnaise flavored with dill, parsley and chives.

### Summer 2027 - Stéphanie Le Quellec

Two-Michelin-starred chef Stéphanie Le Quellec, of La Scène in Paris, presents an elegant summer menu highlighting exceptional seafood with delicate Mediterranean influences.

The menu opens with lightly cooked blue lobster served with tomato and vanilla sauce vierge and creamy green peas. It continues with a choice between slow-cooked veal cheek with smoked eggplant caviar and chicory, or confit cod accompanied by celery, celtuce, almond milk, orange blossom and citrus.

## THE BEST OF CONTEMPORARY ITALIAN GASTRONOMY, FROM MILAN TO NEW YORK

Passengers departing from Milan enjoy an equally distinctive culinary experience, with seasonal signature starters imagined by some of Italy's most acclaimed Michelin-starred chefs.

### Autumn 2026 - Alessandro Negrini & Fabio Pisani

Chefs Alessandro Negrini and Fabio Pisani, of Milan's two-Michelin-starred Il Luogo Aimo e Nadia, bring one of their signature creations on board La Compagnie.

Their Panzanella di Aimo e Nadia starter combines red tuna, Torre Guaceto tomatoes, red onion, cannellini bean cream, extra virgin olive oil and wild fennel. Fresh, vibrant and unmistakably Mediterranean, it carries the last warmth of the Italian summer into the new season.

### Winter 2026-2027 - Lorenzo Cogo

Chef Lorenzo Cogo, of Trattoria Dal Cogo in Thiene, near Vicenza, celebrates the elegance of seasonal Italian cuisine through a refined and comforting winter creation.

His signature starter features a millefeuille of leek and potato layered with robiola cheese and black truffle. Rich in flavor yet beautifully balanced, it showcases the sophistication of contemporary Italian gastronomy.

### Spring 2027 - Felix Lo Basso

Spring sees the return of Puglia-born chef Felix Lo Basso, of Felix Lo Basso Restaurant, with a fresh interpretation of a beloved Italian classic.

His Squid alla Pizzaiola highlights the simplicity of exceptional ingredients while delivering the vibrant flavors and freshness that define Mediterranean cuisine.

### Summer 2027 - Richard Abou Zaki

For the summer season, chef Richard Abou Zaki, of the Michelin-starred Retroscena in Porto San Giorgio, presents a light and elegant creation inspired by Italy's Adriatic coast.

Passengers will discover semi-cooked yellowtail served with an Adriatic-inspired sauce and a trio of lemon preparations. Delicate, bright and refreshing, the dish embodies the flavors of an Italian summer.

## WATCH THE CHEFS IN ACTION

Discover the making of La Compagnie's 2026-2027 Culinary Collection through an exclusive video featuring our guest chefs as they prepare their signature recipes for the skies.

[Watch the video here!](#)

[High-resolution images are also available here](#)

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## About La Compagnie

Launched in 2014, La Compagnie is a French airline that has been reinventing business class through a unique, intimate experience. It has connected New York (Newark Liberty International Airport) to Paris Orly since its founding, Nice since 2019, and Milan Malpensa since 2022. More than a premium carrier, La Compagnie offers a fresh vision of smart business-class travel, designed for discerning travelers seeking a different, more personal, and more refined experience.

Its fleet of latest-generation Airbus A321neo aircraft, configured entirely in 100% Business Class with just 76 seats in an intimate 2x2 layout, delivers optimal comfort with fully flat beds, an innovative entertainment system, and free unlimited high-speed Wi-Fi, alongside gourmet seasonal dining created with renowned chefs. From the airport to arrival, travelers enjoy a seamless, all-inclusive experience that includes lounge access at every airport, including the exclusive "Lounge&Co" private space at Newark.

For more information, visit [LaCompagnie.com](https://LaCompagnie.com)