

La Compagnie announces new menus and unveils an original list of all organic wines curated by experts Bettane+Desseauve

Following the success Le Fouquet's Paris' signature "Profiteroles Tart" this September and Chef Lorenzo Cogo's "Baccala Mantecato" over the summer, La Compagnie is thrilled to be launching new menus crafted by acclaimed guest chefs, on flights between New York and Paris or Milan, to be paired with a selection of organic wines curated by experts Bettane+Desseauve.

A new season with Chefs & Co onboard flights to and from Europe

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 airline continues to strive to offer travelers bold and refined gastronomic experiences, and since 2017, alongside Chef Langrée, La Compagnie has been inviting guest chefs to contribute their culinary *savoir-faire*, collaborating on signature dishes that perfectly complement the menu. Below a rundown of upcoming food & beverage programming:

Between New York and Paris

- **December 2022:** two Michelin-starred chef, **David Toutain**, proposes Pressed Beef with mashed potatoes and eggplant caviar, along with Monkfish Stew served with a coconut lemongrass sauce and a carrot lemon balm terrine. The menu will be served for Christmas Eve onboard the flight to New York with Maison Bellorr who will be offering to add truffles or caviar to the meal to mark the holiday celebration.
- **February 2023:** newly minted starred chef from Brazil, New York based **Franco Sampogna** will propose a Sea Scallop and Cauliflower Stew to continue ringing in the new year in the air.
- **May 2023:** Marseille-born chef **Frédéric Duca**, of the restaurant Rooster Batignolles, will launch the summer season with a Marinated Salmon dish, seasoned with espelette pepper and accompanied by kumquat and a tarragon mayonnaise.

Between New York and Milan

Joining chef Lorenzo Cogo alongside his appetizing Baccalà Mantecato onboard the new route between New York and Milan, highly acclaimed Italian chef partners of Bros, **Floriano Pellegrino and Isabella Poti**, created a menu featuring strong savory and sweet flavors; from Floriano's Cauliflower with black garlic and horseradish, a preparation that is light yet satisfying and fulfilling, to Isabella's decadent dessert, a Coffee and Hazelnut Tart, one of her favorite combinations and a nod to the famous Affogato.

A fully organic wine list curated by experts Bettane+Desseauve

Selecting a good wine requires knowledge and expertise, which is why La Compagnie has chosen to collaborate with long-time experts Bettane+Desseauve to craft an original list featuring natural wines, produced using organic cultivation methods.

“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 different 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.

Some wines travelers can expect to find on the list are Pessac Léognan *Hauts de Smith*, *Domaine de la Solitude* and *Croix de Carbonnieux*, as well as Pomerol *Benjamin de Beauregard*, Chablis *Simonnet Febvre*, Mercurey *Château de Chamirey*, Chateaufeuf du Pape from *Romain Duvernay* or even Margaux *Tour de Mons*.

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.

About Bettane+Desseauve

Michel Bettane and Thierry Desseauve are two internationally acclaimed wine experts. In 2005, after spending 15 years running the most important French wine magazine, Michel Bettane and Thierry Desseauve created *bettane+desseauve*, a media group which publishes notably the “*Guide bettane+desseauve des vins de France*” seen as the most comprehensive and influential guide in its field, working with numerous French and international newspapers. In 2015, they launched wine magazine *En Magnum*. They are also the organizers of annual events including *Le Grand Tasting / Wine Experience* in Paris (8th year) and beyond: London (2nd year), Hong Kong (5th year) and Shanghai (2nd year). For more information: www.bettanedesseauve.fr