
Air France adds Robuchon meals to La Première cabin

By **Rick Lundstrom** on July, 13 2015 | Catering



Throughout the summer, Air France will be serving new Joël Robuchon dishes in the La Première cabin on flights departing Paris-Charles de Gaulle Airport.

On flights departing from Paris-Charles de Gaulle and on all its long-haul flights, Robuchon has a new starter and four hot entrées on offer successively in June and July.

In June, passengers were able to enjoy lobster with corn penne pasta in a coralline sauce or roasted guinea fowl and garden pea printanière. Starting July 1, dishes on offer are free-range chicken, chutney and dates with pepper or lightly fried St Pierre fish fillets.

On flights departing from Paris-Charles de Gaulle, Air France also offers caviar for La Première passengers. The delicacy is now served throughout the year as an appetizer or starter. In June and July 2015, Joël Robuchon offers a starter of salmon tartare with shiso sprouts and caviar.



Since 2009, Air France has been working with the Servair culinary studio, chaired by Robuchon. The chef was voted *Meilleur Ouvrier de France* (France's best craftsman in cuisine) in 1976, then Chef of the year in 1987 followed by Chef of the Century in 1990. He is today the world's most Michelin-starred chef, with a total of 28 stars in the Michelin Guide.

At the age of 29, he took over the command of the Concorde Lafayette hotel's kitchens and managed 90 cooks, serving several thousand meals a day. He has worked at the hotel Nikko where he gained two Michelin stars and opened his restaurant in December 1981, *Le Jamin*. The first year he received his first Michelin star, the following year, the second one, and the year after, the third.

In 1994, Robuchon opened a restaurant bearing his name, and was awarded the title "Best Restaurant in the World" by the *International Herald Tribune*. At 50, he decided to bring cuisine to the television by way of his *Bon Appétit Bien Sûr* TV show.

