

Air France launches La Première cabin experience from SFO



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[Air France](#) has introduced its La Première cabin on flights between Paris-Charles de Gaulle ([CDG](#)) and San Francisco International Airport ([SFO](#)). Available on selected 777-300ER aircraft, this new product will now be available daily on this route.

In the future, the La Première suites will be installed on more aircraft and serve additional destinations, with 19 equipped 777-300ERs operating to 13 destinations on departure from Paris-Charles de Gaulle by the end of the summer.

La Première experience

La Première passengers can enjoy a fully privatized and confidential airport experience at CDG, from their arrival at the airport to boarding the aircraft. Each passenger is welcomed by a porter who immediately takes care of their baggage. Customers are then escorted to a private check-in lobby where all their departure formalities are taken care of. This private lobby also caters to passengers on arrival of their flight, where they can dine, shower, and retrieve their checked baggage. Travelers also have access to an exclusive La Première lounge, designed to deliver a truly exceptional experience. With a gourmet dining area, dedicated relaxation, well-being and workspace areas, every aspect is designed to make every moment extra special. When it is time to board, La Première staff personally escort passengers to the aircraft via private transfers in Porsche Cayenne hybrid vehicles operating in electric mode.

Onboard, Air France's La Première suite spans five windows and features a fully modular design. Each suite includes both a seat and a day bed that converts into a full-size bed.

The seat adapts to every stage of the journey: takeoff, landing, dining or relaxation. Featuring soft ergonomic cushioning, it adjusts to each passenger's body for exceptional comfort. Opposite the seat is a day bed that allows guests to recline in their preferred position. For sleeping, the day bed extends

into a two-meter-long fully flat bed.

Each of the four suites onboard is enclosed by a thick mesh curtain extending from floor to ceiling, providing complete privacy and a peaceful atmosphere.

Passengers enjoy two 32-inch anti-glare 4K screens, allowing them to access more than 1,500 hours of entertainment from their seat, day bed or bed. Each suite also includes noise-canceling headphones, with Bluetooth connectivity available for passengers wishing to pair their own headphones or earbuds.

The suite is equipped with 110V/220V power outlets, USB-A and USB-C ports, wireless charging pads and a dedicated holder for smartphones or tablets. A wireless touchscreen tablet provides intuitive control over the suite, allowing guests to adjust their seat, day bed or bed, control the lighting and window shades and navigate the entertainment system.

Menus created by renowned French chefs

On departure from SFO, passengers can enjoy a menu created by French chef, Daniel Boulud. Options include truffle-stuffed sole with artichoke purée and mushrooms, or saffron chicken served with olive couscous, turnips and pumpkin. Boulud has created seasonal signature dishes for Air France passengers departing from all the airline's U.S. gateways.

To complement the dining experience, Air France has also partnered with Laurent Le Daniel, *Meilleur Ouvrier de France*, to create refined desserts. Travelers can enjoy desserts such as lime and ginger mousse or a chocolate tart. These desserts are regularly updated and are also served on flights departing from all Air France U.S. destinations.

On departure from CDG, renowned French chef Anne-Sophie Pic has created an exclusive menu for La Première passengers. From the starter to the hot dishes served during both the first and second services, travelers can enjoy a seasonal selection of the chef's creations, including lobster and crab ravioli with saffron and amaretto cream and smoked aubergine or grilled artichokes, creamy polenta with comté cheese and smoked vanilla.

For dessert, Air France is continuing its collaboration with Claire Heitzler, awarded the title of pastry chef of the year by Gault & Millau in 2013. On departure from CDG, she has created exquisite delicacies such as a dark chocolate fondant and an abricotine – an apricot and almond dessert- with an emphasis on French-sourced, seasonal products.