

Air France features menus signed by Michelin-starred chef Dominique Crenn



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Chef Dominique Crenn (Credit: @airfrance via X)

[Air France](#) is offering menus signed by triple Michelin-starred French chef Dominique Crenn in the La Première and Business cabins to accompany the twelve original dishes for passengers travelling in these classes. The updated menu offerings have been available on departures from Chicago, Los Angeles, Miami, New York-Newark, San Francisco and Seattle since February 1. The dishes will gradually be made available on departure from all Air France destinations in the United States during the spring and summer.

Every month, Air France will offer two signature dishes in each cabin, including a vegetarian option and a fish dish, in addition to the rest of the menu, the press release said. Lobster, pico de gallo and tea sauce or root vegetable mille-feuille with truffle sauce are some examples of options in La Première cabin. In Business, passengers can enjoy Californian charbonnier with quinoa and marinière sauce or open raviole, courgette and tomato, hazelnut and parmesan sauce.

Dominique Crenn is the only woman with three Michelin stars in the United States for her restaurant,

Atelier Crenn, in San Francisco. She is dedicated to developing poetic French cuisine offerings for Air France passengers incorporating local, seasonal produce.

Air France is combatting food waste by offering its passengers in Business Class the option to pre-select their hot dish up to 24 hours before their flight, guaranteeing a passenger's preferred meal is available onboard.