Air France introduces chef Louis Philippe Vigilant's menus on Caribbean routes

Louis-Philippe Vigilant, Head Chef at La Côte d'Or

Air France has introduced new Business Class menus created by Martinique-born chef Louis-Philippe Vigilant on flights departing from the French Caribbean and French Guiana.

Launched November 1, the menus are available on long-haul flights departing Pointe-à-Pitre, Fort-de-France, Saint-Martin and Cayenne for Paris-Charles de Gaulle, as well as selected routes within the airline's regional Caribbean network.

Vigilant, Head Chef at La Côte d'Or restaurant at the two-Michelin-starred Relais Bernard Loiseau in Saulieu, Burgundy, has partnered with airline catering company Servair to create 12 original dishes that will be introduced progressively over the coming months.

The menus highlight local, seasonal ingredients and the flavors of the French Caribbean, with vegetarian options alongside fish, red meat and poultry dishes.

Among the creations are a fish and shellfish pot-au-feu with Madras curry sauce and ginger vegetables, and braised beef cheek in Burgundy sauce served with Cazette hazelnut potato purée.

The new dishes are also available on selected regional flights connecting Fort-de-France, Pointe-à-Pitre and Cayenne.

Vigilant becomes the fourth renowned chef to design menus for Air France flights departing the French Caribbean and French Guiana, marking a record number of culinary collaborations for the airline in the region.

A native of Martinique, Vigilant began his culinary training in mainland France at age 17. His career has included positions at L'Oustau de Baumanière and Strato de Courchevel, before leading Loiseau des Ducs in Dijon, where he earned his first Michelin star.

He returned to La Côte d'Or in 2022 as Deputy Head Chef before succeeding Patrick Bertron as Head Chef in September 2023.

As part of its efforts to reduce food waste, Air France also allows Business Class passengers to pre-select their hot meal up to 24 hours before departure.

Meanwhile, in the Premium cabin, Air France continues its collaboration with Michelin-starred chef Frédéric Simonin. Passengers departing Pointe-à-Pitre, Fort-de-France and Cayenne can choose between two regularly updated hot dishes, including a vegetarian option.

The culinary partnerships reflect Air France's continued focus on showcasing French gastronomy and regional flavors throughout the inflight dining experience.

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