

Air France launches new signature menus in Premium Economy with Frédéric Simonin



Michelin-starred Chef Frédéric Simonin

[Air France](#) is offering a menu designed by Michelin-starred French Chef Frédéric Simonin. The curated menus for the long-haul Premium Economy cabin are the first to be prepared by a Michelin-starred French chef. Simonin is the 19th chef to work with Air France in 2023.

On departure from Paris, Simonin, holder of one Michelin star and Meilleur Ouvrier de France, has created two dishes for Air France passengers to choose from inflight. The offerings, which include a vegetarian option, are:

- Salmon risotto with orzo pasta, wild dill and lemon sauce
- Trofie pasta bake with porcini mushrooms and hazelnuts

"For Air France customers, I have carefully chosen products that I can transform with delicacy and precision, offering each passenger a unique culinary experience," said Simonin.

To prepare the special Premium Economy menus, Simonin worked with Servair, choosing fresh, local and seasonal produce, as well as fish from sustainable fisheries. His culinary creations are now available to enjoy onboard.

Air France is offering passengers a wide range of beverages with or without alcohol, to accompany the meal. This selection includes a wine and champagne list specially selected by expert Paolo Basso, World's Best Sommelier 2013.