

---

# Air France provides peek at new gourmet fall menu

By **Rachel Debling** on August, 6 2019 | Catering



Daniel Rose is the chef partner of Le Coucou in New York, and the chef and owner of Chez La Vieille and La Bourse et La Vie in Paris

This September, [Air France](#) will introduce a new signature menu created by Michelin-starred chef Daniel Rose in its Business Class cabin.

Three new dishes by Rose, an American chef with a passion for French cuisine, the chef partner of Le Coucou in New York, and the chef and owner of Chez La Vieille and La Bourse et La Vie in Paris, will be served on long-haul flights from select United States cities (Atlanta, Boston, Chicago, Dallas, Detroit,

Houston, Los Angeles, Minneapolis, New York, San Francisco, Seattle and Washington) and Canada (Montreal, Toronto and Vancouver) to Paris. The featured dishes will be renewed every two months.

Rose commented: "I am honored to be partnering with Air France, the airline that set me on my culinary journey 21 years ago. We look forward to sharing our version of classic French meals at 30,000 thousand feet that are as comforting and as delicious as in my restaurants."

**September to October 2019; March to April 2020**

*Poultry gratin with onions*



**November to December 2019; May to June 2020**

*Warm poultry pate with foie gras*



**January to February 2020 and July to August 2020**  
*Cod with turnip and 'beurre blanc'*

