
Chef Michel Roth designs new dishes for Air France La Première

By **Rachel Debling** on January, 29 2019 | Catering



Michelin-starred chef Michel Roth

This winter, seven new meals by Michelin-starred chef Michel Roth will fly on [Air France](#)'s La Première cabin on long-haul flights from Paris-Charles de Gaulle.

Roth was awarded Bocuse d'or and Meilleur Ouvrier de France in 1991, was named Chevalier of the Legion of Honour in 2006, and in 2016 was named Romand of the year with a score of 18/20 in the [Gault & Millau](#) restaurant guide.

His collection of dishes will be flying from January until March, joining a lineup of other prestigious chefs in Air France's 2019 La Première menu:

- **January to March:** Michel Roth
- **April to June:** Joël Robuchon (in honor of the the memory of the "visionary and virtuoso chef")
- **July to September:** Régis Marcon

- **October to December:** Emmanuel Renaut

Roth's January 2019 menu includes:

- Free-range poultry glazed in rare pepper and citrus honey with caramelized pineapple and mango and slow-cooked vegetable sticks
- Duet of shrimp and squid in a tarragon lobster sauce, sautéed baby spinach and Camargue red rice (pictured below)

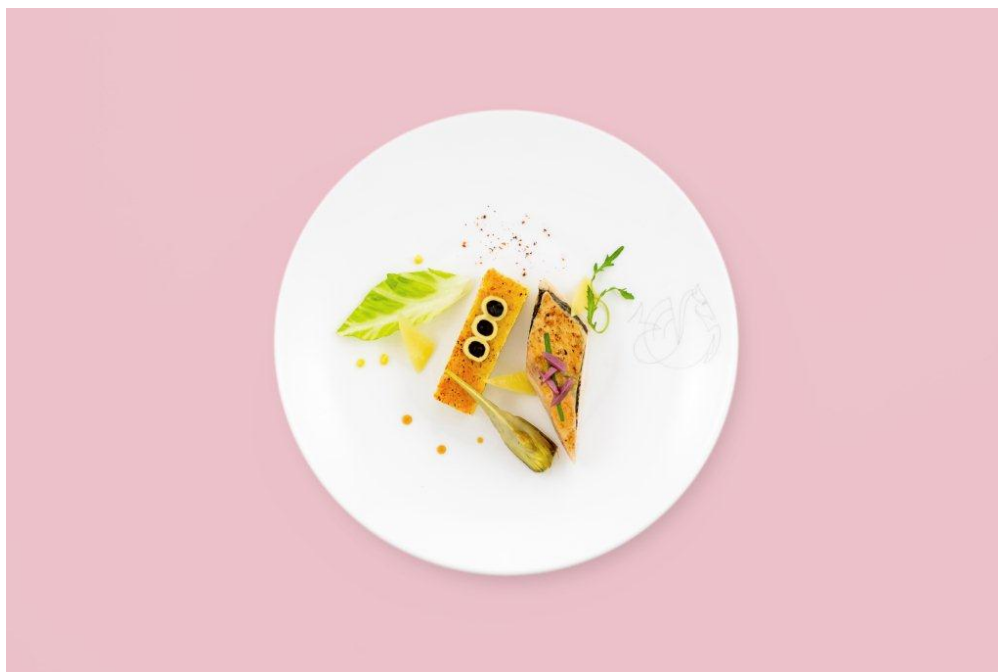


Options available in February 2019 include:

- Beef tenderloin, pan-fried foie gras in a truffle sauce with asparagus, ceps mushrooms and truffles
- Pan-fried scallops with tartuffon, golden polenta and mange-tout peas

Those traveling in March 2019 can select from:

- Brill in creamy mussel juice with stewed mixed green vegetables
- Chicken supreme with olives and black truffles, poivrade artichokes and macaroni gratin (pictured below)



- Stewed verbena veal, vegetable fricassee and morel mushrooms (pictured below)

