

LOT Polish Airlines brings more Michelin-Star flavors to Business Class



Developed by Artur Skotarczyk, Head Chef at the Michelin-starred Muga restaurant, the menu reflects local flavors and traditions

[LOT Polish Airlines](#) is continuing its commitment to world-class inflight dining with the launch of the second edition of “Michelin-Starred Flavors in LOT Business Class.” The project offers passengers on selected long-haul flights departing from Warsaw the chance to enjoy a menu created by Artur Skotarczyk, Head Chef at the Michelin-starred Muga restaurant, blending local Polish flavors with the highest culinary standards.

Developed by Skotarczyk, the menu reflects local flavors and traditions woven from the best recipes and carefully selected products. The new edition of the premium inflight offering is a testament to the success of the original version of the undertaking and continues to contribute to a top-level travel experience, reads the January 28 press release.

LOT Business Class passengers can select from four main courses, each prepared with precision and attention to detail:

- Label Rouge Salmon with Saffron – Silky confit salmon with glazed carrots and saffron beurre blanc, finished with a buttery mussel sauce and caviar
- Braised Beef with Gratin Dauphinois – Slow-braised beef shoulder with creamy gratin, black lentils with chorizo, and a rich wine sauce

- Guinea Fowl “Coq au Vin” – Tender guinea fowl with truffled celeriac purée, glazed pearl onions, pancetta, and an aromatic sauce
- Hokkaido Pumpkin Gnocchi – Velvety pumpkin gnocchi with pear in port, chestnuts in brown butter, walnut dressing, and fresh stracciatella

“When creating the menu for the project ‘Michelin-Starred Flavours in LOT Business Class,’ my goal was to bring the experiences and tastes I have been developing for years on board the aircraft. Each dish is a combination of precision, the highest quality ingredients and my own creative interpretation so that the journey itself becomes a true culinary pleasure, meeting Michelin-level standards,” said Skotarczyk.

“[This edition] is a natural continuation of our previous efforts aiming to enhance the level of comfort and respond to the expectations of our passengers. The project fosters the prestige of the LOT brand, simultaneously providing our passengers with a host of new opportunities and allowing them to enjoy a true world-class travel experience,” said Izabela Leszczyńska, Director of Product Development and Customer Experience at LOT Polish Airlines. “By cooperating with the most talented chefs, we are able to offer not only exceptional quality of inflight service, but also a great level of excitement and inspiration our passengers are exposed to from the moment they board our aircraft. We do believe that a contemporary definition of luxury encompasses authenticity, attention to detail and remarkable experiences that remain with us long after the trip is over.”

The project is conducted in partnership with the Polish Tourism Organisation (POT), a Michelin Guide Partner, highlighting Poland’s culinary heritage.

The Michelin-Starred Flavors menu is available for passengers from February 1 to July 31.