

Video clip: Air France elevates Paris lounge dining with Yves Camdeborde menu

Air France has introduced new seasonal dishes by French chef Yves Camdeborde in its long-haul lounges at Paris-Charles de Gaulle, bringing bistronomy-inspired cuisine to the pre-flight experience

[Air France](#) has expanded its culinary offering in its long-haul lounges at Paris-Charles de Gaulle Airport with a new seasonal menu created by renowned French chef Yves Camdeborde.

Available in the airline's Terminal 2E lounges in halls K, L and M, the lunch and dinner menu features dishes developed in collaboration with Sodexo Live! and reflects Camdeborde's signature bistronomy style, combining authentic French flavors with seasonal ingredients.

Current menu highlights include free-range chicken with candied lemon and ratatouille, a celeriac cake served with cod, hake and smoked trout, and creamy spinach, mozzarella and walnut lasagne topped with button mushrooms and roasted parsnips. The airline is also serving a Chocolate and Hazelnut slice by Lenôtre for dessert.

"In a lounge, the cuisine must be able to complement every moment of a customer's journey, whether brief or prolonged," said Camdeborde. "To suit every occasion, I have created dishes for Air France customers designed to be enjoyed on the go or at a more leisurely pace, with authentic cuisine rooted in our local regions and driven by the work of our local producers."

The new menu is part of Air France's continued focus on showcasing French gastronomy in its lounges while supporting more sustainable dining through seasonal menus and locally inspired cuisine.