

*Boutique Airline*  
**LA COMPAGNIE**

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**LA CARTE**

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**FROM PARIS, NICE AND NEW YORK**

FROM

# PARIS



## 4 COURSE LUNCH

### STARTER

Crab meat, black radish and fish egg

### MAIN COURSE



Signature dish by **David Toutain**

Poultry with artichoke

*or*

Marinated salmon, mushrooms,

pepper sauce

### CHEESE SELECTION

Camembert, Morbier and apples

### DESSERT

Paris Brest pastry

### SNACK

Chicken and Emmental Pretzel

Cottage cheese, strawberry sauce

*or*

Selection of sweet tartlets

Lamb's lettuce salad with

flaked almonds



FROM

# NEW YORK



## LIGHT DINER

### SOUP OF THE DAY

Caramelized onion soup with parmesan chips

### LARGE SALAD TOPPED

Sliced beef Château with quinoa and broccolis  
*or*  
Cooked smoked salmon with fresh vegetables

### CHEESE SELECTION

Cheddar and Swiss cheese

### DESSERT

Pistachio and walnut tart

## BREAKFAST

Plain omelet with country potatoes  
*or*  
Pecan bread pudding

Croissant  
Seasonal fruit salad



# BETTANE+DESSEAUVÉ



Bettane+Desseauve is a company of experts in wine 'prescription'. Thierry Desseauve and Michel Bettane, wine critics, have produced wine supplements for major media outlets such as Le Journal du Dimanche and Paris Match and, since 2015, put out their own quarterly review En Magnum. In order to provide consumers with a more complete experience, they have also created Le Grand Tasting BtoB and BtoC exhibitions in France and abroad (Shanghai, Hong Kong, Tokyo).

They kindly share their expertise with La Compagnie to suggest selections of fine wines every month for our passengers.



# WINERIES OF THE MONTH



## **Domaine de la Charmoise**

**Touraine Sauvignon, old vines transitioning to organic production**

The family has owned the estate since the mid 19th century and unlike so many of their counterparts in France, they kept control throughout the 20th century. Nestled in the village of Soings, deep in the forests of La Sologne, the family quietly continues, as they always have done, to make superb wines that are wonderfully refreshing and enliven your palate.



## **Domaine Silène**

**Grès de Montpellier, organic wine**

Domaine du Silène joined Domaines Paul Mas in December 2014. This estate, located along the Joncastre River, adjoins the Château Paul Mas estate and benefits from an excellent geographical location: it has the advantage of both the Mediterranean climate and the northern winds while being protected by the surrounded pine forest and scrubland.

# CELLAR



**bettane+desseuve** has selected to best of French terroir in a bottle just for you. Relax and take the time to spoil yourself.



## WHITE WINE

Domaine de la Charmoise 2019  
Touraine Sauvignon, old vines  
transitioning to organic production

Sauvignon Blanc is in the spotlight. The wine expresses a frank and tasty personality enhanced by aromas of citrus and white flowers with lots of freshness and even more energy.

Ideal as an aperitif, this beautiful Touraine Sauvignon pairs well with seafood as well.



## RED WINE

Domaine Silène 2018  
Grès de Montpellier, organic wine

Organically cultivated, the 26-hectare vineyard produces an elegant and distinguished blend of Grenache and Syrah which perfectly matches David Toutain's "Sot l'y laisse" and also pairs beautifully with cheese. Its slightly spicy blackberry notes and smoothness without heaviness make it a great Mediterranean wine.



# APERITIVES



A large choice of aperitifs is available onboard.

Gin

Cointreau

Whisky

Pastis

Martini

Vodka

Bourbon

Calvados or Cognac



# SOFT DRINKS



## JUICES

Tomato

Orange

Apple

Pineapple

## SODAS

Coke

Coke Zero

Ginger Ale

Tonic Water

## WATER

Still

Sparkling





# HOT DRINKS



Coffee

Espresso

Black, long or decaf, enjoy a great coffee at 35,000ft with our espresso machine.

Latte

Tea/Herbal tea Kusmi

Hot Chocolate



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