LA CARTE

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
- Marinated salmon, mushrooms, pepper sauce

**CHEESE SELECTION**
Camembert, Morbier and apples

**DESSERT**
Paris Brest pastry

**SNACK**
- Chicken and Emmental Pretzel
- Cottage cheese, strawberry sauce
- Selection of sweet tartlets
- Lamb's lettuce salad with flaked almonds
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+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.
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.
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.
A large choice of aperitifs is available onboard.

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<th>Aperitif</th>
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<td>Gin</td>
<td>Martini</td>
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<td>Cointreau</td>
<td>Vodka</td>
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<td>Whisky</td>
<td>Bourbon</td>
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<td>Pastis</td>
<td>Calvados or Cognac</td>
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SOFT DRINKS

JUICES
- Tomato
- Apple
- Orange
- Pineapple

SODAS
- Coke
- Coke Zero
- Ginger Ale
- Tonic Water

WATER
- Still
- Sparkling
HOT DRINKS

Coffee
Expresso
Black, long or decaf, enjoy a great coffee at 35,000ft with our expresso machine.
Latte
Tea/Herbal tea Kusmi
Hot Chocolate