CHEF YVES CAMDEBORDE SIGNS NEW DISHES ON AIR FRANCE BUSINESS CLASS MENU

News / Airlines

Chef Yves Camdeborde is taking over as signature chef for Air France's Business class menu on board its long-haul flights on departure from Paris and to a number of destinations on its medium-haul network*. This exceptional partnership forms part of the move upmarket of Air France's products and services.

Yves Camdeborde's cuisine focuses on simplicity and well-balanced flavours, while providing texture and conviviality in his dishes. The chef personalizes his cuisine with a variety of quality produce.

Chef Yves Camdeborde signs new dishes on Air France's Business class menu

Image courtesy Yves Camdeborde

The chef's eclectic range of dishes are typical samples of a new trend of cuisine invented by Yves Camdeborde himself - a mix of « bistrot » cuisine and classic gastronomy known as bistronomy.

The chef has created six new dishes for Air France customers. These gourmet creations will be available on the in-flight menu for a period of six months, with each dish renewed every 15 days:

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- Cod and smoked salmon with apple and celery, Parmesan crumble, Sunflower and Espelette pepper;

- Salmon papillotes with Paris mushrooms and tarragon, vegetable balls, clear lemongrass and ginger broth;

- Pan-cooked chicken with red onion pickles and grapes, supreme sauce and oven-steamed rice;

- Slow-cooked beef fondant with Banyuls vinegar, vegetable balls and chestnuts with orange zest** ;

- Confit of veal shank with preserved lemons, artichokes and penne in white sauce**;

- Tajine-style chicken with turmeric, fine semolina, kumquat and buckwheat.

YVes Camdeborde – Portrait of a renowned Chef

A native of Béarn, Yves Camdeborde learned his trade in the largest and most prestigious restaurants such as the Ritz, the Tour D'Argent and especially under the leadership of Mr Christian Constant at the Crillon. He opened his first restaurant in 1992, La Régalade in the 14th district of Paris. For over 10 years, he offered both traditional and reinterpreted regional cuisine.

He then became the owner of the charming 4-star hotel, Le Relais Saint Germain and its restaurant Le Comptoir in the heart of Saint-Germain-des-Prés. He offers « Bistrot Brasserie » cuisine, which promotes fresh market produce and tasty dishes to revive the tradition of refined French gourmet cuisine.

Very well known and after having published several cookbooks, Yves Camdeborde was recently on the jury of the famous TV programme «Master Chef» on TF1.

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