



Press Release

Yves Camdeborde trains Servair's chefs to prepare his signature dishes for Air France's new Business Class menu

Paris, April, 6 2016 – SERVAIR, the French market leader and fourth largest company worldwide in airline catering and logistics, is continuing its collaboration with top French chefs to further enhance its customers' experience. Yves Camdeborde was set the task of creating 6 dishes for Air France's new Business Class menu, and he has trained the Servair chefs to prepare them.

Yves Camdeborde creates 6 dishes for the Air France Business Class menu

For a period of six months, starting on 27 March, Servair will be offering Air France Business Class passengers on board long-haul flights from Paris the chance to savour one of six recipes specially created by Yves Camdeborde, in collaboration with Servair chefs. A different dish will be offered every fortnight to ensure that frequent travellers always have something different to enjoy.

This initiative forms part of Servair's series of collaborations with top chefs, a key element in the company's overall culinary strategy. Many French chefs, such as Joël Robuchon, Guy Martin, Michel Roth, Régis Marcon and Anne-Sophie Pic, have already proven themselves as ambassadors for French cuisine by creating dishes especially for Air France's Business Class menu.

Yves Camdeborde trains Servair's chefs

To ensure his recipes are perfectly executed, Yves Camdeborde has trained 64 of Servair's chefs, cooks and food preparation staff, who will be responsible for producing the dishes on a daily basis.

In total, six Servair centers in the Paris region will be responsible for preparing his six signature dishes:

- Cod and smoked salmon mousse, served with an apple and celery stack topped with a crumble of parmesan, sunflower and Espelette peppers.
- Salmon en papillote with tarragon and button mushrooms, served with balled vegetables and a ginger and lemongrass bouillon.
- Poultry cooked to a poule au pot recipe, with red onion and grape pickle, suprême sauce and oven-steamed rice.
- Slow-roasted beef in Banyuls vinegar, with balled vegetables and chestnuts accented with orange zest.

- Confit of veal shank cooked with candied lemons, sautéed artichokes and penne in a white sauce.
- Chicken and turmeric tagine, fine-grain couscous accented with kumquat and buckwheat.

Servair chefs also have an important role to play in these prestigious collaborations. Their expertise lies in their ability to adapt the dishes to the constraints of airline catering while at the same time preserving the soul of the great chefs' recipes.

Originally from Béarn, Yves Camdeborde learnt his trade in the greatest and most prestigious restaurants, including the Ritz, the Tour d'Argent and the Crillon, under the expert guidance of Christian Constant. In 1992, he opened his first restaurant, la Régalade, in Paris's 14th arrondissement. He worked there for over 10 years, offering a new take on traditional and regional cuisine. He then became owner of the 4-star hotel Le Relais Saint-Germain des Prés and its restaurant, Le Comptoir. Here, he serves a 'Bistrot Brasserie' style of cuisine, using mostly local and seasonal produce. Today, he is considered one of the forerunners of the 'Bistronomy' movement. He was a member of the jury on the well-known television series 'Master Chef' on French channel TF1.

SERVAIR is the leading French and African operator in the airline catering and cleaning business. Ranked fourth on a worldwide basis, with its partners and subsidiaries, SERVAIR offers airlines a range of services essential to air transport and passenger comfort at approximately 44 airports around the world. Its requirements in terms of quality and know-how have made Servair a real driving force for its 120 client companies, whose commercial offer to passengers it helps improve, whilst ensuring strict compliance with the requirements of transport protocol. For more information, please visit www.servair.fr

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