Lacroute & Buffet

A whole world of discoveries to share.

Captain LACROUTE, 9.000 hours of flight Operating on Airbus A320 range Appointed to the medium-haul network of a major French airline company.

Captain BUFFET, 12.000 hours of flight Operating on Airbus A340 and A330 Appointed to the longhaul network of a major French airline company



launches the Gastronomical Guide for Heavy Travelers.

www.lacrouteetbuffet.fr*

*free access to the website only on demand of sponsorship

For years now, two airline pilots have published gastronomical columns in order to share with crews addresses of good restaurants around the world.

They have now created the eponymous culinary guide, Lacroute&Buffet bringing together a community of Heavy Travelers around their discoveries made on all corners of the planet. The website federates a great number of crew members from international airline companies and from business aviation, Air Force personnel, and very Heavy Travelers (business men and women) who go to and fro continuously across the planet.

They all share and submit onto the website www.lacrouteetbuffet.fr their gastronomical discoveries made in stopovers throughout the whole world: typical or atypical restaurants, economical or gastronomical.. These *discoveries* are then validated by hundreds of Ambassadors, selected upon their reliability, their commitment and their base points. When on their trips, they try out the places offered and complete, before publication on the site, the experience described by the Discoverers. These places, which are visited, are not submitted to any kind of grading or judgment; it is a matter of expressing a subjective experience, which gives the reviews all of their

suggested values. In accordance to the ethical charter of the site, no commercial compromise is accepted. In fact there is a space clearly identified and dedicated to restaurant owners in order to promote their establishments and advertise their current affairs.

Culinary cultural columns, reviews on books, movies, exhibitions, and more (There is even a "sexy" column!), are offered. Advice on good manners according to countries and cultures is also given, as for useful links for Heavy Travelers, a chat room, a magazine, an impertinent blog, an agenda etc.

Lastly, certain discoverers have made it their specialty to hunt down symbolical products to bring back in our suitcases. Therefore never missing out on the best from our stopovers to put on our tables at home. These products are also available in the e-boutique, as well as a very rigorous selection of items and objects useful to Heavy Travelers.



In 1999, two pilots met in a cockpit during a four-day flight rotation, which brought them from one European city to another. Quickly, the conversation centered on their gastronomical discoveries made on their stopovers. Once they realized that their last names destined them to a common passion, they broke out in laughter.

The idea of creating a guide for their colleagues, putting together addresses of good restaurants on stopovers, had just been born at an altitude of 33,000 ft.

For almost ten years, they published a gastronomical column in the in- house magazine intended for airline company crews. Their notoriety was immediate. More than 20,000 pilots and flight attendants consult **Lacroute&Buffet** daily for their outings on stopovers.

But the nice surprise comes from the desire of sharing, which is instantly set up: Lacroute&Buffet receives an impressive amount of good addresses offered by their flying colleagues but also by Heavy Travelers (their passengers) who journey around the planet: so and so knows of THE atypical and inexpensive restaurant which one must not miss when in Buenos Aires, someone else the place to savior the best meat and dance in Bogota... Address books belonging to the Heavy Travelers' community are open for the joy of everyone: New York, Bombay, Tokyo, Rio, and Paris... The flying personnel of international airline companies (especially the stewardesses) know them well. Philippe Lacroute and Jimy Buffet are two captains with predestined last names.

The flying personnel of airline companies pass on the Two French captains' name all throughout the world. Flight crews have the habit of meeting together in crew lounges before going to dinner in either small groups or large animated tables. These areas, offered by hotels for pilots and flight attendants, are a place for living and for essential exchanges made by these modern nomads subjected for more than half of their existences, far from their homes, to jet lag..

Because of their careers, crewmembers bring people together. By dint of travelling, all Heavy Travelers know that everywhere one goes meals are a special moment favorable to bringing together all kinds of people, individuals, human groups etc. It is one of the first physiological needs for each and every one of us, an essential element for the well being, both physical and moral. Your next question when arriving at destination might as well be:

> «Captain, where are you taking us to dinner tonight?»

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