



NEWS RELEASE

American Airlines celebrates popular summer travel destinations with new European-inspired inflight dining menu

2025-06-09

Having just launched new summer routes to Venice, Italy (VCE); Naples, Italy (NAP); Edinburgh, Scotland (EDI); and more, American Airlines is bringing a taste of travelers' favorite European cities to the skies with a revamped inflight dining menu beginning this Wednesday, June 11.

European flavors

Summer travel is all about discovery, and as travelers look to experience the magic of Europe, the airline is bringing the essence of European destinations straight to customers' seats with a new series of inflight summer menus. From bold, vibrant seafood dishes to timeless comfort food classics, every plate is designed to reflect the culture and cuisine of these iconic regions.

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French-inspired dishes: Ratatouille and porcini short rib
Spanish-inspired dishes: Mar y Mar paella and seared sea bass

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Customers flying in Flagship® Business, a Flagship Suite® Preferred seat or Flagship Suite® seats on routes to Paris (CDG); Nice, France (NCE); Rome (FCO); Milan (MXP); VCE; NAP; Barcelona, Spain (BCN); Madrid (MAD); Frankfurt, Germany (FRA); Munich (MUC); London (LHR); EDI; and Dublin (DUB) will be able to experience these curated menus that turn every meal into a destination.

UK and Irish-inspired dishes: Mustard-crumble lamb and peppercorn short rib

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Italian-inspired dishes: Pan seared halibut and herbed short rib

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German-inspired dishes: Schnitzel and spaetzle

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Looking to curate the perfect onboard dining experience? American has compiled the ideal pairing of entrees and travel inspiration.

European inspiration	Entrée option	Travel inspiration
The romantic and wistful landscapes of Provence, France	Rustic yet refined ratatouille or a decadent porcini short rib paired with creamy polenta, blue cheese, walnuts and a medley of roasted beets and zucchini	Paris Nice, France Rome Milan
The simple and timeless elegance of Italy's picturesque Amalfi Coast	Herbed short rib set against a colorful butternut squash medley and pea risotto, finished with a thyme demi-glace or a pan-seared halibut with fingerling potatoes and olive-caper relish	Naples, Italy Venice, Italy
Flavors from the verdant heartland of Germany	Spaetzle tossed with grilled zucchini, cremini mushrooms and sun-dried tomatoes or a crisp schnitzel accompanied by potatoes and blistered tomatoes	Frankfurt, Germany Munich
Spain's bold and vibrant spirit	Mar y mar paella — a seafood lover's dream — or seared paprika sea bass served with squid ink rice and piquillo pepper sauce	Barcelona, Spain Madrid
The comforting sophistication of the United Kingdom and Ireland	Mustard-crusted lamb served with tender turnips, peas and baby carrots in a rich lamb reduction or a peppercorn short rib dish with roasted potatoes and seasonal vegetables finished in a velvety demi sauce	Dublin Edinburgh, Scotland London

A smoother experience: new preorder cutoff time

American is giving customers more time to make their preorder selections by adjusting the preorder meal window to 20 hours before departure starting in June, four more hours than they have today. This change will provide greater flexibility for customers who receive upgrades closer to their departure time, ensuring they have enough time to select their inflight meal.

Whether customers are planning a culinary experience in advance or finalizing it close to takeoff, this update is designed to ensure every detail of the journey reflects comfort, personalization and care.

American continues to test an **afternoon tea service** this summer across all cabins on flights departing from London (LHR) and Paris (CDG).

Taking travel to the next level with AAdvantage

Customers can turn their trip into something even more rewarding when they join the AAdvantage® loyalty program and start earning miles on every flight. Members enjoy exclusive benefits like priority boarding, preferred seats and the opportunity to redeem miles for award travel, upgrades and vacation packages, all while earning

status with perks that enhance every part of the journey.

Whether booking a dream getaway or planning the next business trip, the AAdvantage® program helps members travel smarter, better and farther.

With thoughtfully curated dishes, premium service enhancements and a renewed focus on the customer experience, American invites customers to travel not just farther but better. From tarmac to touchdown, the airline is making customers' time in the air a destination in itself.

Bon appétit and welcome aboard.