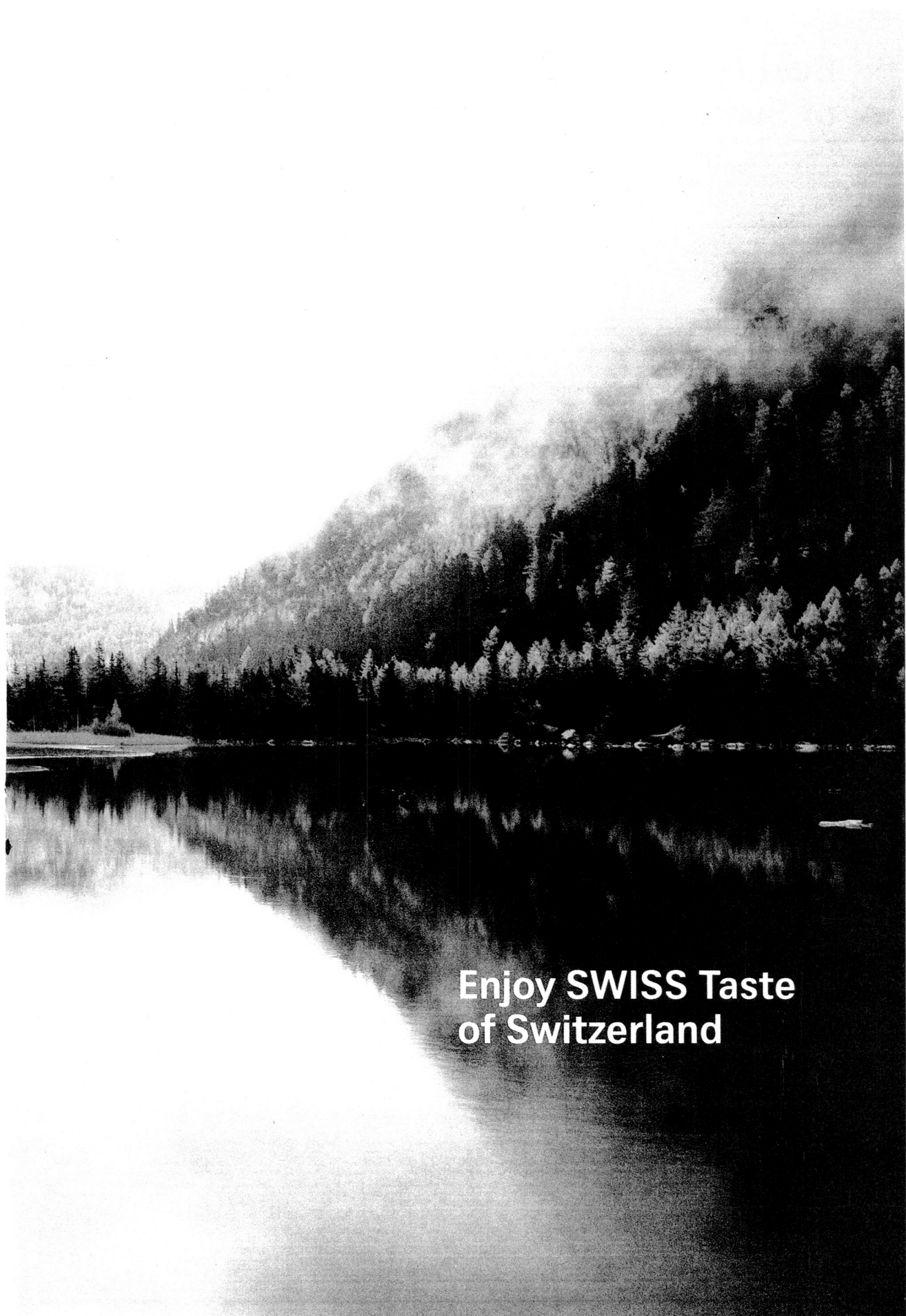


Menu

SWISS Business

A STAR ALLIANCE MEMBER 





**Enjoy SWISS Taste
of Switzerland**

Best of SWISS Taste of Switzerland

Dear passenger

Grüezi and welcome on board. During your flight we would like to introduce you to some culinary highlights from Switzerland. Since 2002, our SWISS Taste of Switzerland concept has taken you on a culinary journey through the world of Swiss cuisine.

On this menu, you will find a selection of creations from some of the top Swiss chefs featured in previous years. Dishes made from the finest ingredients, from every region of Switzerland, accompanied by specialty regional wines and cheeses. To date, SWISS Taste of Switzerland has featured over 70 guest chefs from all 26 Swiss cantons. We look forward to celebrating Switzerland's culinary heritage on board with you today.

Experience genuine Swiss hospitality in SWISS Business. Enjoy your meal!

Lieber Fluggast

Grüezi und herzlich willkommen an Bord. Während Ihres Fluges möchten wir Ihnen einige kulinarische Highlights aus der Schweiz näherbringen. Unser Konzept „SWISS Taste of Switzerland“ nimmt Sie seit 2002 mit auf eine kulinarische Reise durch die Schweizer Küche.

Auf diesem Menü finden Sie eine Auswahl an Kreationen von einigen unserer Schweizer Spitzenköche aus den vergangenen Jahren – Gerichte aus den feinsten Zutaten und aus jeder Region der Schweiz, begleitet von regionalen Wein- und Käsespezialitäten. Bisher haben im Rahmen von „SWISS Taste of Switzerland“ über 70 Gastköche aus allen 26 Schweizer Kantonen ihre Kreationen präsentiert. Wir freuen uns, das kulinarische Erbe der Schweiz heute mit Ihnen an Bord feiern zu können.

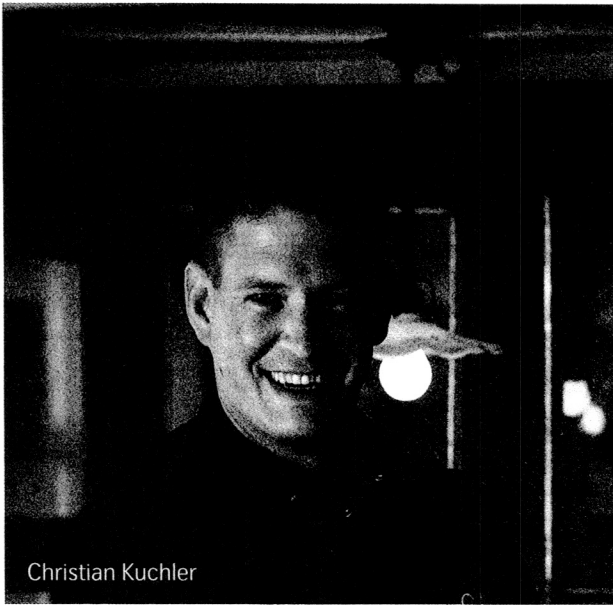
Erleben Sie echte Schweizer Gastfreundschaft in unserer SWISS Business. En Guete!

Chère passagère, cher passager

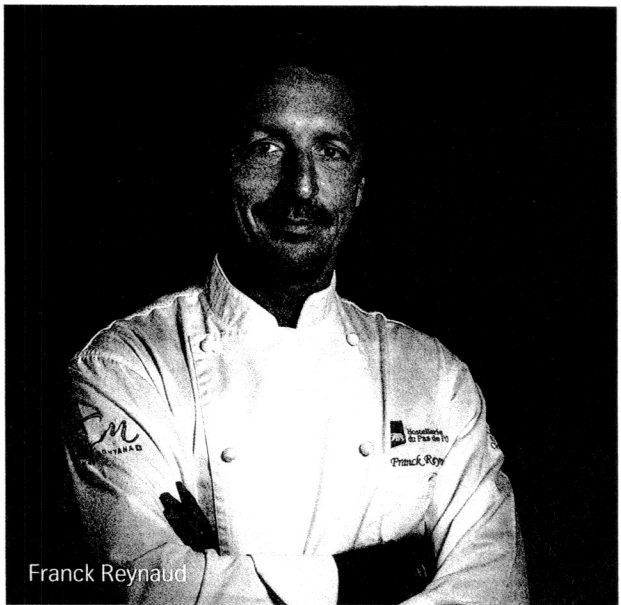
Grüezi et bienvenue à bord. Pendant votre vol, nous vous proposerons une sélection de spécialités culinaires de la Suisse. Depuis 2002, notre concept « SWISS Taste of Switzerland » vous fait voyager dans l'univers de la gastronomie suisse.

Dans ce menu, vous trouverez une sélection de créations de chefs suisses renommés mis à l'honneur lors des années précédentes : des plats originaux de toutes les régions suisses, conçus avec les meilleurs ingrédients et accompagnés de vins et fromages locaux. À ce jour, plus de 70 chefs invités des 26 cantons suisses ont participé à « SWISS Taste of Switzerland ». Nous sommes impatients de rendre hommage à la tradition culinaire suisse avec vous à bord aujourd'hui.

Grâce à l'authentique hospitalité helvétique, vous vous sentirez comme chez vous en SWISS Business. Bon appétit !



Christian Kuchler



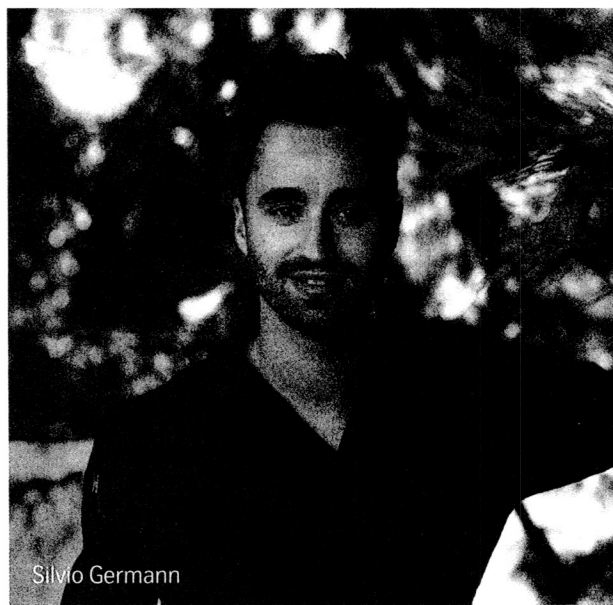
Franck Reynaud



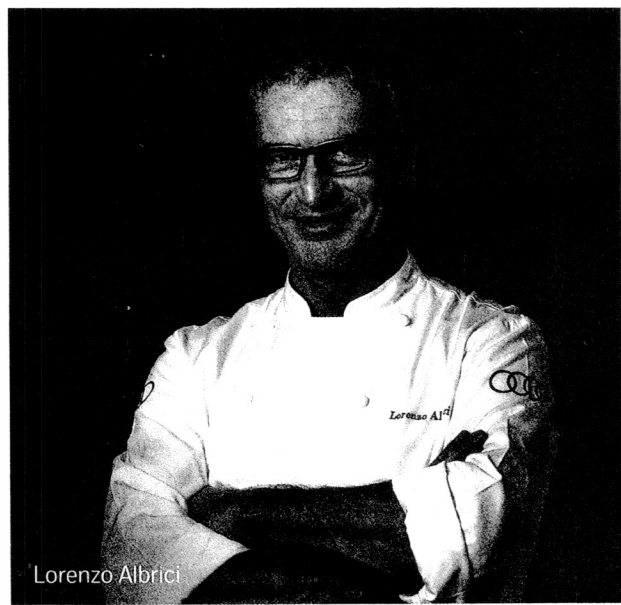
Hans Jörg & Anja Zingg



Rolf Hiltl



Silvio Germann



Lorenzo Albrici

Menu

First course

Balik salmon sashimi with avocado
Cucumber and ginger, wasabi vinaigrette
by Christian Kuchler, Taverne zum Schäfli, Wigoltingen, Canton of Thurgau

Beetroot tabbouleh with green pea guacamole and nut crumble
by Hiltl, first vegetarian restaurant in the world since 1898, Zürich, Canton of Zurich

Main course

Beef tenderloin with wholegrain mustard sauce
Valle Maggia polenta and root vegetables
by Lorenzo Albrici, Ristorante Locanda Orico, Bellinzona, Canton of Ticino

“Meat Love” – meatloaf with morel sauce
Mashed potato, green beans, bacon and spring onions
by Anja- & Hans-Jörg Zingg, el paradiso Mountain Club, St. Moritz, Canton of Grisons

Sautéed cod fillet with seafood nage
Potato and fennel brandade, pepper confit
by Silvio Germann, IGNIV by Andreas Caminada, Bad Ragaz, Canton of St. Gallen

Pumpkin and chestnut goulash with spelt spätzle and sour cream
by Hiltl, first vegetarian restaurant in the world since 1898, Zürich, Canton of Zurich

Selection of cheese from Switzerland

Fette Berta and Passo dello Spluga with pear bread

Dessert

Cheesecake with chocolate sponge and citrus fruits
by Franck Reynaud, Hostellerie du Pas de l'Ours, Crans Montana, Canton of Valais

Swiss chocolates

Casual dining

Enjoy a starter and a main course of your choice, brought to you at the same time, followed by cheese and dessert.

This menu will be served at the time you want, commencing one hour after take off.

Please note that some of the chefs mentioned above may now have moved on to other ventures.
Please accept our apologies should your first choice not be available.

Menü

Vorspeise

Sashimi vom Balik-Lachs mit Avocado
Gurke und Ingwer, Wasabi-Vinaigrette
von Christian Kuchler, Taverne zum Schäfli, Wigoltingen, Kanton Thurgau

Randen-Taboulé mit Erbsenguacamole und Nussstreusel
von Hiltl in Zürich – erstes vegetarisches Restaurant der Welt seit 1898, Kanton Zurich

Hauptgang

Rindsfilet mit grobkörniger Senfsauce
Valle-Maggia-Polenta und Wurzelgemüse
von Lorenzo Albrici, Ristorante Locanda Orico, Bellinzona, Kanton Tessin

„Meat Love“ – Hackbraten mit Morchelsauce
Kartoffelstock, grüne Bohnen, Speck und Frühlingszwiebeln
von Anja & Hans-Jörg Zingg, el paradiso Mountain Club, St. Moritz, Kanton Graubünden

Sautiertes Dorschfilet mit Meeresfrüchte-Nage
Kartoffel-Fenchel-Brandade, Peperoniconfit
von Silvio Germann, IGNIV by Andreas Caminada, Bad Ragaz, Kanton St.Gallen

Kürbis-Marroni-Gulasch mit Dinkelspätzli und Sauerrahm
von Hiltl in Zürich – erstes vegetarisches Restaurant der Welt seit 1898, Kanton Zurich

Auswahl an Schweizer Käse

Fette Berta und Passo dello Spluga mit Birnenbrot

Dessert

Cheesecake mit Schokoladenbiskuit und Zitrusfrüchten
von Franck Reynaud, Hostellerie du Pas de l'Ours, Crans Montana, Kanton Wallis

Schweizer Schokolade

Casual dining

Geniessen Sie eine Vorspeise und einen Hauptgang Ihrer Wahl, die wir Ihnen gleichzeitig servieren, gefolgt von Käse und Dessert.
Wir bringen Ihnen dieses Menü zu der von Ihnen gewünschten Zeit, beginnend eine Stunde nach dem Start.

Bitte beachten Sie, dass sich einige der oben genannten Köche mittlerweile neuen kulinarischen Herausforderungen widmen.
Wir bitten um Verständnis, falls Ihre erste Wahl nicht erhältlich sein sollte.

Menu

Entrée

Sashimi de saumon Balik à l'avocat

Concombre et gingembre, vinaigrette au wasabi

Création de Christian Kuchler, Taverne zum Schäfli, Wigoltingen, canton de Thurgovie

Taboulé à la betterave, guacamole de petits pois et crumble de noix

Création du Hiltl, premier restaurant végétarien du monde depuis 1898, Zurich, canton de Zurich

Plat principal

Filet de bœuf, sauce moutarde à l'ancienne

Polenta de la Valle Maggia et légumes racines

Création de Lorenzo Albrici, Ristorante Locanda Orico, Bellinzona, canton du Tessin

« Meat Love » : pain de viande, sauce aux morilles

Purée de pommes de terre, haricots verts, bacon et ciboule

Création d'Anja & Hans-Jörg Zingg, el paradiso Mountain Club, Saint-Moritz, canton des Grisons

Filet de cabillaud sauté à la nage de fruits de mer

Brandade aux pommes de terre et au fenouil, confit de poivrons

Création de Silvio Germann, IGNIV by Andreas Caminada, Bad Ragaz, canton de Saint-Gall

Goulash au potiron et aux châtaignes, spätzle à l'épeautre et crème aigre

Création du Hiltl, premier restaurant végétarien du monde depuis 1898, Zurich, canton de Zurich

Assortiment de fromages suisses

Fette Berta et Passo dello Spluga, pain aux poires

Dessert

Cheesecake, génoise au chocolat et agrumes

Création de Franck Reynaud, Hostellerie du Pas de l'Ours, Crans-Montana, canton du Valais

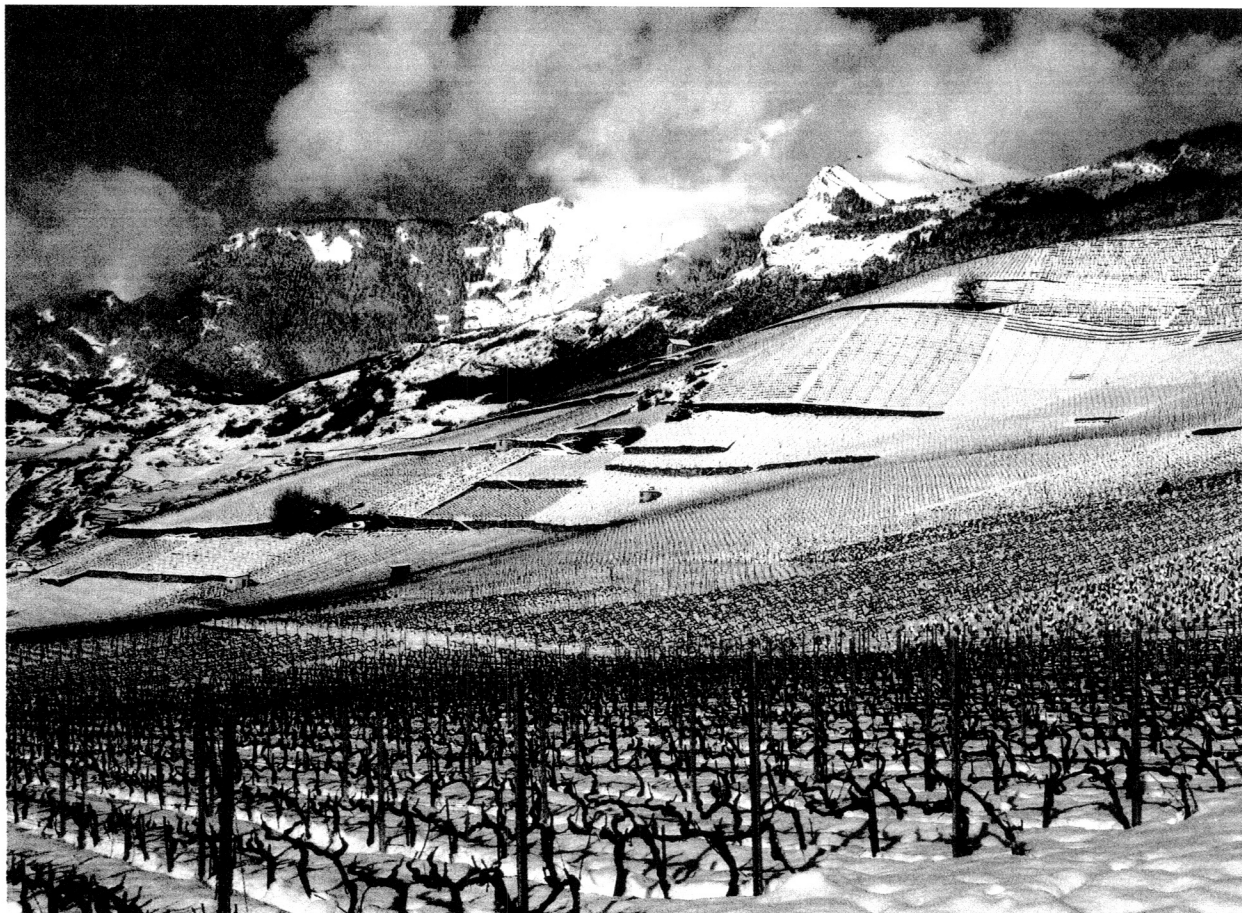
Chocolats suisses

Casual dining

Savourez l'entrée et le plat principal de votre choix, servis en même temps, suivis d'un fromage et d'un dessert.

Ce menu peut être servi quand vous le souhaitez, à partir d'une heure après le décollage.

Veillez noter qu'il est possible que certains des chefs n'officent plus dans les restaurants mentionnés.
Veillez nous excuser si votre premier choix n'est pas disponible.



Switzerland: An Alpine Wine Country

Switzerland's winegrowing history dates back to the Romans. The country comprises 26 cantons and is divided into six official wine regions: Geneva, Valais, Vaud, German-speaking Switzerland, Ticino and the Three Lakes Region. Nearly 15,000 hectares of vines are cultivated here, representing around half of France's Champagne region or 0.2% of the world's total area of vines.

These culturally, geographically and climatically diverse regions are tended by passionate independent winegrowers, cultivating over 240 grape varieties, including the popular Pinot Noir and Chasselas, alongside an extraordinary range of indigenous and newly introduced varieties. Red wine production is slightly more widespread at 57%.

The majority of cultivation is sustainable or organic and grapes are located between 270 and 1150 meters above sea level, classifying Switzerland as an alpine wine country.

Uniquely, Swiss wine is primarily enjoyed within the country itself. So what better platform to discover the beauty of Swiss wine culture than on board with us?

Champagne

White wine

France

Duval-Leroy Brut

Duval-Leroy – Vertus, Champagne
Chardonnay, Pinot Noir, Pinot Meunier

Made by the family-owned winery Duval-Leroy, this award-winning Champagne is the perfect balance of finesse and power. It displays a fine mousse, with aromas of citrus, baked apple tart and honey and a fresh, powerful finish marked by notes of ginger and cinnamon.

Switzerland

Château de Châtagneréaz 2019 - 1er Grand Cru

Château de Châtagneréaz – Vaud
Chasselas

The Château dates back to 1177 and is now one of Vaud's finest domaines, as well as a member of the "Clos, Domaines et Châteaux" association. This 1er Grand Cru is a classic, easy-drinking "vin de soif", made from Chasselas, Switzerland's most important white grape variety. Wonderfully precise and light-footed, with notes of linden flowers, young apples, honey and yeast, with a light, dry finish. Perfect as an aperitif or with light snacks.

Spain

La Almendrera 2018/20

Val de Vid – Rueda DO
Verdejo

This modern winery is known the world over for its high-quality white wines and is located near the city of Rueda in Spain. This pure Verdejo is aged in stainless steel tanks and shows fruity aromas of passion fruit, lime and melon. Juicy on the palate and dominated by sweet fruit on the finish. Perfect with aperitifs, light meals or vegetarian creations.

Red wine

Discovery wine

Switzerland

Syrah Classique AOC 2019

Domaine Jean-René Germanier – Valais

Syrah

The estate of Jean-René Germanier dates back to 1886 and is one of the top estates in the Valais, Switzerland's largest wine region. This classic Rhône-style Syrah was recently awarded an outstanding 93 Parker points. A pure, charmingly ripe red and full-bodied, juicy and intense on the palate. An elegant finish with a delicate tannin structure and aromas of black pepper, plum and hints of dark chocolate and violet. Perfect with meat, poultry, cheese or just to relax.

Spain

Altos de Losada Bierzo 2017/18

Bodega Losada Vinos de Finca – Bierzo DO, Castilla y León

Mencia

Finca Losada wines are made by a group of young winegrowers, whose mission is to produce the finest wines in the whole of Bierzo. This highly awarded wine is made from spirited Mencia grapes, grown on 21 small plots of old vines, planted on clay-rich slopes facing various directions. Intense and juicy on the palate with hints of prune, clove and dark chocolate. Perfect with red meat, vegetarian dishes or cheese.

Discovery wine

Exclusive discoveries from around the world

In addition to our wine selection, we take great pleasure in offering a specially selected range of unique vintages from around the globe. Your Flight Attendant will be pleased to tell you more about the white or red wine currently on offer.

Aperitif

Beer

Soft drinks

Aperitif

Campari
Gin 27 Appenzeller Dry Gin
Smirnoff Red Label
Bacardi White Rum

Beer

Appenzeller Quöllfrisch Lager
Seasonal Appenzeller beer

Soft drinks

Coca-Cola
Coca-Cola Zero
Sprite
Tonic water

Juices

Orange
Apple
Tomato

Water

Still
Sparkling

Tea Coffee Digestif

Tea

by **SIROCCO**

Earl Grey
Breakfast
Green
Jasmine
Mint
Camomile
Verbena
Rooibos Vanilla

Coffee

by **NESPRESSO.**

Espresso Forte
Cappuccino
Decaffeinato

Regular filter coffee

Digestif

Original Swiss Etter Kirsch
Original Swiss Etter Williams
Grappa di Pinot e Malvasia Nonino Monovitigni
Cognac Rémy Martin Cellar Master VSOP
Appenzeller Alpenbitter

Whisky

Johnett – Swiss Single Malt 7 years old
Glenlivet Single Malt 12 years old
Chivas Blended Scotch 12 years old

Port wine

Porto Niepoort Tawny
Douro, Portugal