
SWISS gets wintry with culinary treats

By **Jane Hobson** on December, 4 2019 | Catering



SWISS' First and Business Class passengers can enjoy a range of winter-inspired offerings, including this meatloaf, until early-March 2020

[Swiss International Air Lines](#) (SWISS) announced today that it is offering its passengers on long-haul services from Switzerland a range of culinary specialties from two restaurants in the heart of Switzerland's Engadine region; el paradiso Mountain Club and Lej de Staz.

As part of its award-winning 'SWISS Taste of Switzerland' inflight foodservice program, the airline is showcasing the cuisine of Southeast Switzerland from December 4 to the beginning of March 2020. Created by Frank Schuster, chef de cuisine at Lej de Staz and el paradiso Mountain Club, the dishes range from seasonal to classic, from rustic to exclusive and are paired with sweet desserts.

The First Class menu includes an allegra-poke bowl with barley, salmon trout and fig mustard dressing, meatloaf with morel sauce and a layered pastry cake. In Business, passengers can choose a smoked char with barley salad, braised beef in red wine sauce served with polenta and alpine cheese, and desserts which include a chestnut mascarpone mousse on a white chocolate and pear slice. SWISS has also added local cheese and wines to its onboard offerings. The First and Business Class cheese selection includes an organic mountain cheese and Engadin Forte, while the wines includes chardonnay, pint noir and Riesling-Silvaner.

According to today's press release, "Under its 'SWISS Taste of Switzerland' inflight catering concept, SWISS highlights the culinary riches and variety of its home country by inviting a different top chef every three months to present local specialties from their region."

Next up, in spring 2020, the airline will highlight the Canton Zug region of central Switzerland.