
SWISS picks Zermatt resort for winter culinary delights

By **Rick Lundstrom** on December, 9 2013 | Catering



The creations of the Findlerhof alpine restaurant for SWISS First customers and the Chez Vrony mountain restaurant for SWISS Business guests mark the latest three-month chapter in the “SWISS Taste of Switzerland” inflight culinary program. Service with the new meals began December 1

“With their extensive use of various local produce, the new meals offer travelers a wonderful opportunity to experience the Valais flavors and traditions,” said a release from Swiss. “And Business Class guests on selected European services will also sample the delights in February of the region’s “Tschägättä” custom.”

From December to early March, premium travelers from Zurich will also be able to sample meals developed by Franz Schwery of the 14-GaultMillau-point Findlerhof gourmet restaurant for First Class travelers on SWISS’s outbound long-haul services. Business Class guests are served meals from the Chez Vrony restaurant by Max Cotting-Julen.

SWISS First passengers will be served starters that include Heida wine soup with Valaisian cheese, Zermatt cured meat and croutons, followed by a main course of pike-perch fillet with saffron sauce and sepia noodles. In a first for the program, passengers will also be served Valais raclette on request. SWISS Business travelers will enjoy starters such as locally sourced smoked perch with saffron mayonnaise, and main courses that include “Walliser Geschnätzelttes” – sliced veal Valais-style

with mushroom and dried apricot cream sauce. The desserts on offer also include a local speciality: Valaisian rye bread mousse and crumble with spiced orange compote.

Also on the menu are cheeses from local Valais producers including Aletsch Carnotzet, Gommer Bergkäse and Aletsch Grand Cru. Wines includes such local Valais delights as a 2012 *Cornalin Montibeux* by Rouvinez Vins in Sierre, a 2011 *Cayas Réserve* Syrah by Germanier of Vétroz and the 2006 *Hans Erni Cuvée du Centenaire, Grain Nobles* dessert wine by Marie-Thérèse Chappaz.

Valais accents on European flights

SWISS Business travelers on selected European flights to Switzerland will also enjoy a taste of Canton Valais traditions between February 12-24. For these two weeks, the “SWISS Traditions” program will be spotlighting the local “Tschäggättä” custom, which takes place every spring in the region’s Lötschen Valley. In the period between Candlemas and Ash Wednesday, local residents dress up as the titular “tschäggättä” with huge carved wooden masks, animal-pelt cloaks and bells fastened to their belts. To mark this custom, SWISS Business passengers on the European flights will be offered various regional specialities including veal with apricots, a vegetable pie with potatoes and cheese and a dessert of plum compote with rye bread mousse.