
SWISS features Canton Thurgau in First and Business Class

By **Rick Lundstrom** on September, 14 2017 | People



SWISS is now offering culinary creations by Christian Kuchler of the [Taverne zum Schäfli](#) in Wigoltingen, Canton Thurgau to its passengers in the latest chapter of its “SWISS Taste of Switzerland” inflight foodservice program.



The specialities are available to First and Business Class passengers on long-haul flights from Switzerland. SWISS will also be serving cuisine from the Northeastern Swiss canton, famed for its apples, to guests on selected European services to Switzerland in the month of October.

Canton Thurgau will again feature in SWISS’s inflight food offerings until early December. Christian Kuchler of the Taverne zum Schäfli in Wigoltingen, holds 18 GaultMillau points and a Michelin star. He has developed a range of inflight meals specially for SWISS’s long-haul First and Business Class customers: light, creative and contemporary, but with clear elements of classic French cuisine.

These include a starter of a chestnut velouté with olive oil and a main course of venison medallion with juniper and lime jus, saffron spätzle and red cabbage. A yogurt mousse with fresh fruit, star anise coulis and crunchy muesli rounds off the selection. 

Long-haul Business Class passengers, can enjoy a starter of balik salmon sashimi with avocado, cucumber and wasabi vinaigrette, followed by such main-course Christian Kuchler delights as a pikeperch fillet with smoked sturgeon sauce, potato with saffron and rosemary and champagne cabbage. A chocolate and nougat slice with crunchy muesli and calamansi pearls completes the culinary experience.

The new long-haul First and Business Class meals are also accompanied by local Thurgau cheeses. First Class passengers can enjoy a Holzhofer Bacchus or an Alter Schweizer, while a Herdern Schlosskäse and a Scharfe Maxx with pear bread will be offered in Business Class.

SWISS also celebrates Swiss customs throughout the year by serving local food specialities on board as part of its “SWISS Traditions” program. And from October 11-24, Canton Thurgau – a renowned apple-growing region – will be celebrated with the service of special dishes to SWISS Business

travelers on selected European flights. The action will mark the annual crowning of the Thurgau Apple Queen, which will take place this year on October 21. Apples feature accordingly in the specialities to be served, which will include veal on apple vinaigrette and millet salad and, on longer European flights, a choice of a Thurgau sauerbraten with potato, apple and celery gratin or a cheese “chnöpfli” gratin with apple slices. The dessert is apple-themed, too: apple cake with fruit juice cream