
SWISS adds Bernese Oberland flavors to premium menus

By **Rachel Debling** on November, 27 2018 | Airline & Terminal News



As part of SWISS' new menu, Business Class passengers will receive a yogurt and sour cream terrine (pictured above) as their first course

This December, [SWISS](#) is launching a menu featuring the cuisine of the Bernese Oberland as part of its award-winning "SWISS Taste of Switzerland" program.

From December 5 until the beginning of March, the airline's premium long-haul guests on outbound flights will enjoy the culinary creations of Robert Speth, chef de cuisine at the renowned [Chesery](#) restaurant in Gstaad and the recipient of 18 GaultMillau points. According to [SWISS](#), Speth's specialty is simplicity, favoring genuine flavors from "outstanding" ingredients.

First Class guests will be served a starter of Bernese cheese rolls filled with herb quark; a main course of saddle of venison with spätzle and glazed chestnuts or halibut fillet with white wine sauce, served with a potato and leek ragout; and a tarte au vin cuit with plum compote for dessert.

Passengers in Business Class can expect a yogurt and sour cream terrine with prawns and a cucumber carpaccio to start; their choice of a main course such as a char fillet with calamansi beurre blanc served with mashed potato, or braised beef brisket with parsnip purée; and a nougat slice with toasted hazelnuts and marinated oranges to finish the meal.



Saddle of venison with spätzle and glazed chestnuts is just one of the main course choices for SWISS' long-haul First Class guests

Guests will also be offered a selection of regional cheeses such as a Tomme Rouge-mont which a truffle filling in First and a Bernese Alpkäse, Hobelkäse and a Weichkäse from the Gerzensee in Business.

The latest SWISS Taste of Switzerland wines are from the Lake Biel region: a Chasselas white from the Steiner winery in Schernelz-Village and a Maganoir Auberson, a red *assemblage* by Auberson & Fils of La Neuveville, in First; and in Business Class passengers have access to a Chasselas (Schafiser Bielersee AOC Chasselas) white and a Pinot Noir (Schafiser Bielersee AOC Pinot Noir) red, two wines from the City of Bern's La Neuveville estate.



SWISS' First Class cabin menu will feature a tarte au vin cuit with plum compote for dessert