

SWISS brings VISTA's Grisons cuisine onboard



The Main Business Class meal for SWISS passengers

For [Swiss International Air Lines'](#) (SWISS) latest iteration of its food and beverage program, "SWISS Taste of Switzerland," the airline is bringing culinary specialties from Canton Grisons to First Class and Business Class on outbound long-haul flights. The meals are created by chef Sandro Steingruber of the [VISTA gourmet restaurant](#) in the Grisons village of Sagogn. SWISS Premium Economy Class guests will also receive a three-course meal inspired by the new host canton's cuisine, the press release said. The rotating menu comes as part of SWISS' collaboration with [Gate Gourmet](#), whereby every three months, a new top chef is invited to create a varied selection of quality dishes from their 'home' canton.

VISTA, the gourmet restaurant in the canton's Surselva Valley, has earned 15 Gault&Millau points along with a reputation as a quality golfing eatery. Sandro Steingruber serves as both the VISTA's managing director and its chef de cuisine. Originally from Canton Ticino, he previously spent several years as executive chef of the nearby Waldhaus Flims Hotel.

"It's a privilege and, above all, a pleasure for me to present my culinary 'homeland' to people from all over the world," said Sandro Steingruber. "Every one of the dishes I have created for SWISS bears the tastes and the aromas of the Grisons mountains; and I truly hope that SWISS's guests enjoy their

gastronomic journey aloft.”

For the next three months, he will be sharing his take on Grisons gastronomic specialties with SWISS passengers.

“Sandro’s culinary skills are genuinely original and betray a keen devotion to detail,” said Julia Hillenbrand, SWISS’s Head of Brand Experience. “And I’m delighted that, through his creations for us, we can give our inflight guests such an enjoyable sensory insight into the flavours and the aromas of Grisons cuisine.”

Menu items will include traditional Swiss dishes with a twist, such as Bündnerfleisch (air-dried Grisons beef) tatar with pickled mushrooms and a Nusstorte (nut pie) parfait. SWISS Business Class passengers can look forward to veal goulash with cream accompanied by spinach pizokel and chocolate cake with cherries in Röteli liqueur for dessert.

In Premium Economy Class, the new inflight menu draws its inspiration from SWISS’s latest host canton. Dishes available for passengers include mountain cheese from Ftan and a classic Grisons nut pie.