

SWISS chefs bring Schaffhausen cuisine onboard long-haul flights



(From left to right) Alejandro Perez Polo, Katuska Villalba Paredes, Dan Rodriguez Zaugg

Starting September 2, Swiss International Air Lines ([SWISS](#)) will serve [culinary creations from the Canton of Schaffhausen](#) on its long-haul flights departing Switzerland for the next three months. The dishes have been created by the culinary trio Alejandro Perez Polo, Dan Rodriguez Zaugg and Katuska Villalba Paredes from Villa Sommerlust. Situated on the banks of the Rhine and just a few minutes from Schaffhausen's Old Town, the restaurant is the only Michelin-starred restaurant in the canton. In the restored 17th-century villa, the three chefs have developed a culinary concept for SWISS that combines strong regional roots with an openness to cuisines from around the world.

Heike Birlenbach, Chief Customer Officer at SWISS said, "Just like travel, culinary creations tell stories of their own. The culinary trio at Villa Sommerlust combines classic craftsmanship with fresh ideas, taking our guests on a culinary journey that begins in Schaffhausen and extends far beyond Switzerland's borders. I am delighted that our guests will be able to experience their distinctive culinary signature on board of SWISS over the next three months."

Alejandro Perez Polo, Head Chef at Villa Sommerlust said, "Our cuisine thrives on the interplay of different ideas, cultures, and experiences. For our menus on board of SWISS, we wanted to reinterpret regional ingredients and combine them with influences from around the world. It is a special honor for us to now serve these dishes to an international audience."

First Class: Catalan fish soup, beef short rib bourguignon and caramel flan

In First Class, the culinary journey begins with prawn salad with spicy corn soup, followed by Catalan fish soup with clams, red snapper and mojo rojo. For the main course, passengers can choose, among other options, between beef short rib bourguignon with mustard jus and fried bacon crumble, served with truffled parsnip purée or lobster and scallops with goat cheese beurre blanc. To finish on a sweet note, guests can enjoy caramel flan with caramelized popcorn and espresso ice cream.

Business Class: Smoked salmon tartare, hake and pistachio tartlet

In Business Class, passengers can start with smoked salmon tartare with Andalusian gazpacho, kimchi mayonnaise and quail egg. Main course options include beef short rib with mustard jus and mojo verde, Anna potatoes and sautéed baby zucchini, or hake with green sauce, fried rice and furikake. For dessert, passengers can enjoy a pistachio tartlet with berries and pistachio crumble.

Premium Economy Class: Fleischvogel, regional cheese specialties and chestnut cake

The three-course menu in Premium Economy Class is also inspired by Switzerland. Passengers can enjoy “Fleischvogel,” a beef roulade stuffed with vegetables, served with polenta bramata and glazed chestnut. SWISS also serves regional cheese specialties such as “Holzhofer” and “Tannhütte Chäsli” with Swiss pear bread. For a sweet finish, travelers can enjoy chestnut cake with vanilla whipped cream.