

SWISS introduces Ticino food delights for summer menu



The 'SWISS Taste of Switzerland' inflight culinary program includes specialties from Canton Ticino for the summer months

Swiss International Air Lines (SWISS) has announced that it will be offering long-haul premium customers specialties from Canton Ticino for the summer months as the latest chapter in its award-winning 'SWISS Taste of Switzerland' inflight culinary program. SWISS has teamed up with the Ristorante Vicania and its associated Castello di Morcote wine estate to present a multi-course range of dishes that are all accompanied by selected local cheeses and wines.

From June 2 until the end of August, SWISS will be offering Business and First Class passengers on its long-haul services from Zurich a selection of special dishes concocted by Francesco Sangalli, the creative young chef de cuisine at the Ristorante Vicania above the Ticino village of Morcote. The renowned restaurant stands on the Castello di Morcote wine estate, whose fine wines SWISS is also presenting on board.



Business and First Class passengers on long-haul services from Zurich are offered a selection of special dishes concocted by Chef Francesco Sangalli of Ristorante Vicania

Pikeperch with Valle Maggia bread in First Class

Sangalli's culinary creations for SWISS's First Class guests include a starter of a Swiss prawn cocktail with Merlot jelly and tomato cream. For their main course, passengers in First Class can choose between pikeperch with white polenta and toasted Valle Maggia bread and a veal fillet with herb demi-glace accompanied by potato purée with tonka bean. The Ticino-inspired selection is rounded off with a chocolate slice with cream cheese and blueberries.

Sea bass with almond sauce in Business Class

For SWISS's Business Class guests Francesco Sangalli offers a first course of vitello tonnato with lovage oil, anchovy crumble and celery salad. The choice of main courses comprises sea bass with almond sauce or corn-fed chicken breast with herb demi-glace accompanied by polenta bramata with Gottardo cheese. The special SWISS Business menu concludes with a dessert of elderflower panna cotta with salted walnuts and chocolate crumble.

Regional cheeses and wines from the adjacent estate

To provide SWISS's premium travelers with an even finer experience of Canton Ticino's wide culinary variety, the dishes in both seating classes are accompanied by a selection of regional cheeses such as Formagella and Gottardo from the Caseificio del Gottardo along with Brioso, Canaria and Val Blenio.

In partnership with the Ristorante Vicania and its associated Castello di Morcote estate, SWISS offers its guests both food and wines from the same single provider for the first time in 'Taste of Switzerland' history. In First Class, Sangalli's creations can be accompanied by a Favola Bianco

Ticinese DOC 2019 white or a Castello di Morcote DOC Merlot 2019 red, while the SWISS Business wine selection includes an Il Moro Merlot IGT 2018 red and a Bianca Maria IGT 2019 white.



SWISS teamed up with the Ristorante Vicania and its associated Castello di Morcote wine estate to present the dishes

Under the inflight culinary concept, SWISS has been inviting a new top chef from a selected Swiss canton aboard every three months since 2002 to present and share Switzerland's gastronomic diversity aloft.