

SWISS updates SWISS Taste of Switzerland program with Obwalden delights



A look at this year's SWISS Taste of Switzerland main course meal

[SWISS](#) is taking its premium travellers on a gastronomic trip to Canton Obwalden in Central Switzerland as part of the SWISS Taste of Switzerland inflight food and beverage program.

Beginning December 6, passengers travelling in SWISS First Class and Business Class on outbound long-haul flights from Switzerland can taste the culinary creations of Michèle Müller, Executive Chef at the luxury Kempinski Palace Engelberg hotel. SWISS Premium Economy passengers on these routes will be offered a three-course meal inspired by the Obwalden region.

The offerings from the kitchen of the Kempinski Palace Engelberg hotel will be available onboard for the next three months, the press release said. Müller's inflight offerings reflect her international experience, while also drawing inspiration from the Kempinski Palace Engelberg menus.

"I spent several years cooking in the Middle East," said Müller, "and my experiences there made a lasting impression on me. That's why I like to develop my dishes with exotic spices that breathe new life into classic concoctions. And I'm honoured that I can now share my creations with SWISS's passengers, too."

The five-star hotel, located in the Central Swiss Alps, is a member of the Kempinski Group and holds

14 GaultMillau points.

“We are delighted to be able to offer our inflight guests these creations by Michéle Müller,” said Julia Hillenbrand, Head of Brand Experience at SWISS. “Michéle works with surprising ingredients and interprets classic dishes with her own distinctive flair. So our passengers can look forward to some genuine culinary highlights from the Kempinski Palace Engelberg’s five-star kitchens.”

Inflight meals from the Kempinski Palace Engelberg

Müller’s main-course creations for the SWISS Taste of Switzerland program include a beef tenderloin served with za’atar spices and date jus, mashed potato with harissa, carrots and romanesco for SWISS Business travellers, and salmon trout with beurre noisette with smoked almond cream, parsley potatoes and cauliflower for SWISS First passengers. SWISS Premium Economy passengers will enjoy a three-course meal inspired by the Obwalden region featuring marinated chicken with honey with a lentil ragout, Obwalden cheese and a dessert of chocolate gingerbread with red wine pear compote.

More than two decades of gourmet dining

SWISS has been taking the First, Business and Premium Economy Class passengers on its long-haul services from Switzerland on a culinary journey through the country’s regions since December 2002. Every three months, a new Michelin-starred and GaultMillau-point top chef is invited by the airline to create a menu based on their home region.

The meals are accompanied by wines and cheeses from the same region to further elevate the passenger experience. In its more than two decades, the SWISS Taste of Switzerland program has welcomed aboard 82 guest chefs representing every one of Switzerland’s 26 cantons.