

SWISS serves exclusive menu creations in collaboration with After Seven



First Class meal of lamb shoulder with jus, yogurt and cucumber sauce, couscous with cauliflower, roasted carrot, baby leek and fried onions with pine nuts

Swiss International Air Lines ([SWISS](#)) announced today that it is now serving its First and Business Class passengers culinary creations from the high-end After Seven restaurant in Canton Valais. The Michelin-starred establishment is part of the [Backstage Hotel](#), which comprises 20 luxury chalets and apartments set against the Matterhorn mountain. In charge at After Seven is managing director and executive chef Florian Neubauer — a “byword for innovative cuisine,” the release said.



Managing director and executive at After Seven, chef Florian Neubauer

Neubauer is the youngest chef in Europe to earn two Michelin stars and currently holds a combined 32 GaultMillau points. From today and for the next three months, premium travelers on SWISS long-haul flights from Zurich will enjoy Neubauer's creations featuring specialties of Canton Valais in the latest chapter of the "SWISS Taste of Switzerland" inflight culinary program.

"SWISS and After Seven share the same premium philosophy, and derive the same sheer pleasure from pampering their guests," said Julia Hillenbrand, Head of Brand Experience at SWISS. "We both attach huge importance to delivering the highest service quality. And I am delighted that, from today onwards, we can offer the culinary creations of this innovative Valais kitchen aboard our flights."

"For me, cooking and travel are closely connected," Florian Neubauer said. "It's my passion to discover the new and to play with ingredients from other countries."

SWISS is also offering its Premium Economy Class travelers on outbound flights from Switzerland the culinary option of a three-course meal featuring Canton Valais specialties. The new menu cards for [SWISS First](#), [SWISS Business](#) and [SWISS Premium Economy](#) can be viewed on the SWISS website.

Twenty years of inflight culinary delights

Every three months, the release said, a new Michelin-starred and GaultMillau-point top chef is invited to present their canton to SWISS passengers aloft by creating a varied selection of top-quality meals with a particular focus on regional and seasonal specialties. The meals are also accompanied by wine and cheese specialties from the region concerned. In its 20-year success story to date, "SWISS Taste of Switzerland" has welcomed aboard 76 guest chefs representing every one of Switzerland's 26 cantons.