
SWISS Taste of Switzerland highlights Canton Zurich

By **Rachel Debling** on February, 27 2019 | Catering



Confit monkfish, one of the main course selections for SWISS' First Class guests

Beginning March 6, passengers in [Swiss International Air Line's](#) (SWISS) First and Business Classes on long-haul flights will be served the latest SWISS Taste of Switzerland menu, created by Chef Stefan Heilemann of the [Ecco Zurich](#) restaurant and inspired by Canton Zurich. The spring program will run for three months.

SWISS First Class guests can dine on marinated snow crab salad with dill, watercress and cucumber, followed by a main course of bison tenderloin with hazelnut crumble, port wine jus, mashed potato and carrots or a confit monkfish with tomato and escabeche sauce, potato gnocchi and fennel ragout. Dessert consists of yogurt mousse with pistachio and Felchlin white chocolate ganache, raspberry sorbet and shortbread. Zurich favorites Wiedikerli sausages from Keller butchers and Luxemburgerli from Sprüngli will also be available.

The menu for Business Class guests begins with Hiramasa kingfish with seaweed and radish salad, guacamole, calamansi and soy vinaigrette followed by a saddle of veal with braised onion sauce, mascarpone polenta, broccolini and pearl onions or fine Luma (of Schaffhausen) beef patties with red wine and balsamic jus, potato gratin and kohlrabi. The meal will end with a Felchlin chocolate mousse slice with passion fruit and tonka bean.

From March until June, the cheese, wine and cocktail selections on board will also be Zurich-inspired. Premium guests will taste cheeses from the region care of Sternenbergl cheese dairy. Top wines

including a pinot gris white by Erich Meier of Uetikon and a pinot noir Barrique red from the Zweifel winery will be offered in First Class; Business Class passengers will have the chance to sip a riesling-silvaner Zurich AOC or a Hors-Série Pinot Noir by the Zur Metzg winery.

On the cocktail front, Zurich start-up Mikks will offer a range of drink options in flight. “We are delighted to add this further appealing option to our extensive drinks selection,” said Jan Trachsel, SWISS’s Inflight Product Manager.



A slice of chocolate mousse rounds out the SWISS Taste of Switzerland Business Class spring menu