

SWISS features Canton Lucerne gastronomy from the Park Hotel Vitznau



Veal tenderloin in First Class will be flying on SWISS for the next six months

[SWISS](#) is putting the Canton of Lucerne center stage in the inflight cuisine on its long-haul services from Switzerland starting this week and for the next six months.

The airline's latest 'SWISS Taste of Switzerland' menus for its First and Business Class guests have been designed by by starred chef [Patrick Mahler](#) of the [Park Hotel Vitznau](#). In SWISS's new Premium Economy Class, too, the culinary offerings include specialities inspired by the Lucerne region.

Mahler is a two-Michelin-starred and 18-Gault&Millau-point chef de cuisine at the focus ATELIER fine dining restaurant of the Park Hotel Vitznau in Canton Lucerne.

For SWISS's First Class travelers Mahler has created a starter of marinated salmon trout with wild herb cream, accompanied by smoked trout mousse. The choice of main courses extends to a veal tenderloin with morel jus, gnocchi romaine and green and white asparagus or a cod fillet with mussel-beurre blanc and potato and lemon mousseline with caramelized chicory. The SWISS First culinary experience is rounded off with a Felchlin chocolate crèmeux tartlet with cassis and black vanilla ice cream.

The First Class food offerings are accompanied by a selection of regional cheeses including Rotkäppli, Goldwäscher and Blau Gibä and a 2020 Pinot Merlot red wine from the Brunner winery.



Salmon trout fillet is served in Business Class

SWISS's Business Class passengers can enjoy Mahler's marinated salmon trout with herb emulsion and ponzu vinaigrette for their first course. They may also opt for the 'Hiltl tartare', a vegetarian creation from the Hiltl restaurant in Zurich, SWISS's long-standing partner for vegetarian inflight meals. The SWISS Business main courses are a further culinary treat, and include a herb-stuffed chicken with shiitake mushroom jus, barley risotto and green asparagus or a pikeperch fillet with lemon beurre blanc, fregola sarda and saffron fennel. For dessert Mahler offers a white nougat mousse with sea buckthorn and hazelnut, while the regional Business Class cheeses extend to an Entlebucher Bergrahmkäse and a Rotkäppli soft cheese.

The 'SWISS Bistro' second service shortly before landing, offers a range that includes SWISS's inflight offering of roasted planted chicken, in a Hiltl Caesar salad.

SWISS is also offering passengers in its new Premium Economy Class a food and beverage menu inspired by regional specialities from Canton Lucerne on its services from Switzerland. The choice of main courses here includes 'Rindshacktätschli Luzerner Art' - Lucerne-style beef rissoles, which are served with potato gratin with Sbrinz cheese, broccoli and carrot. The Premium Economy cheese course offers an Entlebucher Bergrahmkäse and a Swiss brie with pear bread; and the meal is rounded off with a triple chocolate slice with Swiss Felchlin chocolate, apricot compote and caramelized hazelnuts.