

SWISS brings Michelin-starred cuisine from Canton Vaud onboard



Selections from the SWISS Canton Vaud menu

[Swiss International Air Lines](#) (SWISS) has announced it will serve up culinary delights from the renowned kitchens of the Restaurant de l'Hôtel de Ville in Crissier, Canton Vaud for the next three months to Business and First Class passengers on its long-haul flights from Switzerland. The gourmet restaurant has three Michelin stars and 19 Gault-Millau points. Located in Crissier's former town hall, the restaurant offers outstanding cuisine with strong traditional flavours and is situated a few minutes from Lausanne, the cantonal capital.

Franck Giovannini is the Chef de cuisine and general manager of the Restaurant de l'Hôtel de Ville; he has held the position since 2016.

"I have been working at the Restaurant de l'Hôtel de Ville in Crissier for some 29 years now," said Giovannini. "I've had the great good fortune to cook alongside such outstanding chefs as Frédy Girardet, Philippe Rochat and Benoît Violier. I'm carrying on this exceptional tradition, by preserving my predecessors' culinary philosophy while further developing it daily. And I am delighted to share the spirit and the heritage of this wonderful establishment with SWISS and its guests."

His Vaudois culinary concoctions have attracted acclaim beyond the canton's borders. Some of the classic creations by this starred chef will now be part of the SWISS inflight dining experience.

"Franck Giovannini's cuisine is highly innovative, and is based on seasonal and regional ingredients that are all combined into a truly sophisticated sensual experience," said SWISS Head of Brand Experience Julia Hillenbrand. "And we're delighted to be able to familiarize our inflight guests with Canton Vaud in all its gastronomic variety through Franck's creations."

SWISS First passengers will be able to order a starter of langoustine with tomato mousse. For the main course, Gionvannini has created a veal filet mignon served with conchiglioni pasta filled with aubergine caviar.

SWISS Business travellers can choose between a beef tenderloin served with pesto polenta or a grilled chicken breast accompanied by gnocchetti di Zita pasta for their main. The SWISS Business offering is rounded off with a gourmet-style classic Vaudois dessert: an éclair with raspberries and caramelized pistachios.

The new three-course SWISS Premium Economy Class menu also draws its inspiration from Canton Vaud. Premium Economy travellers can enjoy local cheeses such as Gruyère and Bleu du Village, with a classic apricot tart to round off the experience.

These offerings are part of the "SWISS Taste of Switzerland" program which was extended to the SWISS Premium Economy Class in 2022. Every three months, a new Michelin-starred and Gault-Millau-point top chef is invited to create a varied selection of quality dishes from their "home" canton, with a particular focus on regional and seasonal specialties.