

SWISS brings flavors of Nidwalden summer onboard



Fabian Inderbitzin, Head Chef at Seerestaurant Belvédère in Hergiswil, on the shores of Lake Lucerne

Beginning this month, Swiss International Air Lines ([SWISS](#)) is taking off into the Swiss summer with the latest edition of "SWISS Taste of Switzerland" featuring the Canton of Nidwalden. Over the next three months, Michelin-starred chef Fabian Inderbitzin from Seerestaurant Belvédère in Hergiswil, Nidwalden, will be responsible for the First and Business Class menus. Highlights include Black Cod with saffron beurre blanc, pistachio flan with fresh summer berries, and regional cheese and cured meat specialties from Nidwalden.

For the next three months, SWISS will serve [culinary creations from the Canton of Nidwalden](#) to its First and Business Class passengers on long-haul flights departing Switzerland. The dishes have been created by Fabian Inderbitzin, Head Chef at Seerestaurant Belvédère in Hergiswil, located on the picturesque shores of Lake Lucerne. With his passion for regional produce and his "haute cuisine du terroir," which combines tradition with influences from around the world, he has earned both a Michelin star and 17 GaultMillau points.

Inderbitzin's creations are inspired by the pleasures of a Swiss summer: fresh herbs, sun-ripened fruits, refined fish and meat specialties, and subtle international influences come together in a modern interpretation of regional cuisine.

Heike Birlenbach, Chief Customer Officer, SWISS said, “I am delighted to welcome the Canton of Nidwalden back on board as one of our culinary guest cantons after an absence of eight years. Fabian Inderbitzin has a remarkable ability to reinterpret the flavors of his home region in a modern and surprising way. His menus evoke memories of sunny days on the shores of Lake Lucerne and bring a taste of the Swiss summer to our guests around the globe.”

Inderbitzin, Head Chef at Seerestaurant Belvédère said, “When I think of Nidwalden, I think of Lake Lucerne, herbs, fruits, and high-quality products sourced directly from the region. For SWISS guests, I wanted to capture exactly that way of life and create dishes that are light, summery, and full of character. I am delighted to send these flavors on their journey around the world.”

First Class: Duck liver parfait, black cod and pistachio flan

In First Class, passengers can begin their culinary journey with responsibly sourced duck liver parfait served with quince gel, marinated shimeji and shiitake mushrooms, dried pear purée and Nidwalden meat specialties such as venison Mostbröckli, cured pork, and chili sausages. Main course options include lamb loin with an herb crust and eggplant purée or Black Cod with Piment d’Espelette, saffron beurre blanc, and beluga lentils. For dessert, guests can enjoy pistachio flan with strawberry essence, fresh summer berries and almond financier.



Black cod with Espelette pepper, saffron beurre blanc Beluga lentils and zucchini, pepper drops and basil oil

Business Class: Salmon trout, braised beef and chocolate marquise

In Business Class, the menu opens with marinated salmon trout served with caviar, horseradish cream, and ponzu-rooibos gel. Main course selections include braised beef with black truffle jus and potato-celeriac purée or pikeperch with pea velouté and saffron polenta. To conclude the meal on a sweet note, SWISS serves a chocolate marquise with raspberry gel and Chantilly cream.



Chocolate marquise with raspberry gel and Chantilly cream

Premium Economy Class: Beef stroganoff, Nidwalden goat cheese and lemon cake

The four-course menu in Premium Economy Class is also inspired by the Canton of Nidwalden. Passengers can enjoy beef stroganoff with tagliatelle and bell peppers, accompanied by regional cheese specialties such as "Langentannen" and "Dallenwiler Weichi Geiss" served with Swiss pear bread. To round off the meal, SWISS offers lemon cake with mascarpone cream and lemon gel.