

## Media release

East Meadow, June 12, 2019

SWISS Taste of Switzerland

### **SWISS offers its inflight passengers specialties from the canton of Vaud**

**SWISS will be serving food and drink delights from the canton of Vaud for the next three months in the latest chapter of its award-winning “SWISS Taste of Switzerland” inflight culinary program. The new dishes were created by Philippe Gobet, Executive Chef at the EHL Hospitality Management School in Lausanne.**

From June to early September, Swiss International Air Lines (SWISS) will be offering new menu creations to its First and Business Class customers traveling on long-haul services from Switzerland. The canton of Vaud, in western Switzerland, will be the featured region in this latest edition of the “SWISS Taste of Switzerland” inflight culinary program, for a period of three months. As the main partner of the “Fête des Vignerons 2019”, SWISS has joined forces to serve the new meals with Philippe Gobet, Executive Chef of the EHL Hospitality Management School in Lausanne, another partner of the once-in-a-generation festival that will take place in Vevey this summer.

The EHL Hospitality Management School is known well beyond Switzerland and is the only school in the world to have a gastronomic training restaurant – Le Berceau des Sens – which is the proud holder of a Michelin star, along with 16 Gault Millau points. The creations of Executive Chef Philippe Gobet, who received the title “Meilleur Ouvrier de France” in 1993, skillfully blend the finesse of French cuisine with Swiss produce and local savoir-faire.

As part of this latest “SWISS Taste of Switzerland” collaboration, Philippe Gobet has adapted his culinary creations to the realities of the airline world in order to offer SWISS passengers an exceptional inflight dining experience. Several factors must be taken into account. For example, the ingredients of the meals should not have too much textural change when the food is reheated on board. The seasoning must also be adjusted: The passengers’ sense of taste is slightly influenced by the cabin environment. The design and presentation of the food must also take into account both the requirements for interim storage and for on-board service demands.



Since 2002, the award-winning “SWISS Taste of Switzerland” program has been highlighting the culinary diversity of SWISS’s home country, inviting a guest chef from a different Swiss canton every three months to create special meals for SWISS passengers to enjoy on board.

**SWISS First: Veal tenderloin or lemon-crusted turbot**

SWISS First travelers can opt for Philippe Gobet’s scampi with yuzu gelée, watercress mayonnaise and aubergine cream as their starter. The selection of appetizers also includes local produce in the form of a selection of Vaudois meat specialties and Fête des Vignerons sausage. For the SWISS First main course, the guest chef has prepared a veal tenderloin with truffle sauce, served with a carrot puree with brown butter, fava beans and chanterelles or, for the more seafood inclined, a lemon-crusted turbot with sauce vierge, mashed potatoes and peas and a courgette flower stuffed with vegetables. The Gobet First Class selection is rounded off with a layered chocolate cake with salted caramel, praline ice cream and caramelized hazelnuts or a “Mirliton” apricot and almond tart.

**SWISS Business: Tomato-crusted chicken breast or pike perch with red wine sauce**

For SWISS Business travelers, the Philippe Gobet culinary experience begins with a Bündnerfleisch air-dried meat and cheese millefeuille, accompanied by a Parmesan sablé, artichoke purée and pickled vegetables. Gobet’s main course offering includes a tomato-crusted chicken breast stuffed with olives and spinach, served with polenta galette with courgette, a pike perch with red wine sauce or South Indian coconut noodles with date chutney. Philippe Gobet completes his Business Class creations with an apricot and vanilla slice with pistachio sponge and raspberry coulis.

**A selection of Vaudois cheeses and wines**

SWISS First and SWISS Business’s selection of cheeses and wines will also highlight the canton of Vaud over the next three months. The inflight meals in both classes will be accompanied by a range of regional cheeses produced by small cheese dairies, including Le Maréchal, an artisanal raw milk cheese from the heart of the Vaud countryside, which is a fitting tribute to the meticulous local cheese making tradition.

On the wine front, SWISS Business travelers can look forward to a Lavaux - Château de Montagny Grand Cru Villette AOC 2017 Chasselas from Jean & Michel Dizerens or a Domaine Grange Volet 2017 Pinot Noir from Henri Badoux’s cellars in Ollon. SWISS First customers will enjoy a Médinette Dézaley 2017 Chasselas from the Domaine Louis Bovard in Cully or a Clos du Rocher Grand Cru Rouge blend from Obrist in Vevey.



Swiss International Air Lines (SWISS) is The Airline of Switzerland, serving over 100 destinations in 44 countries worldwide from Zurich, Geneva and Lugano and carrying some 18 million passengers a year with its fleet of around 90 aircraft. The company's Swiss WorldCargo division provides a comprehensive range of airport-to-airport airfreight services for high-value and care-intensive consignments to around 175 destinations in more than 80 countries.

As The Airline of Switzerland, SWISS embodies its home country's traditional values, and is committed to delivering the highest product and service quality. With its workforce of some 9,000 personnel, SWISS generated total revenues of over CHF 5 billion in 2018. SWISS is part of the Lufthansa Group, and is also a member of Star Alliance, the world's biggest airline network.

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