

MEDIA RELEASE

East Meadow, NY, March 4, 2020

SWISS Taste of Switzerland

SWISS takes culinary specialities from Canton Zug aloft

SWISS is currently offering meal creations from the 16-GaultMillau-point WART restaurant in Hünenberg, Canton Zug to its First and Business Class guests on long-haul services from Switzerland. The modern dishes by the restaurant's chef de cuisine Sebastian Rabe are introduced today, and will be served for a three-month period.

For the latest chapter in its award-winning "SWISS Taste of Switzerland" inflight culinary programme, Swiss International Air Lines (SWISS) is bringing Canton Zug aboard. For a three-month period from today (4 March) to the beginning of June, Sebastian Rabe, chef de cuisine at the WART restaurant in Hünenberg whose history dates back to 1315, has created a series of spring-themed dishes using seasonal ingredients for the enjoyment of SWISS's Business and First Class guests. Sebastian Rabe was awarded 16 GaultMillau points last year for his consistently regional meal creations with accents of modern Nordic cuisine.

Braised beef in SWISS First

Suitably for spring, SWISS First customers are offered a range of seasonal specialities. For a starter, Sebastian Rabe has created a smoked trout mousse with roasted char jelly, red apple and cider vinegar pearls. His main course is a choice of braised beef brisket with herb demi-glace or poached pikeperch with cold cucumber emulsion. And his SWISS First menu is rounded off with a cherry-kirsch ice lolly with almond meringue crumble and cherry coulis.

Salmon trout in SWISS Business

SWISS's Business Class customers, too, can look forward to carefully created delights. For his first course here, Rabe offers a salmon trout terrine with yoghurt mousse and pumpernickel. His main course is a choice of sautéed beef fillet with wild garlic demi-glace or poached chicken breast with tomato and mushroom ragout sauce. And for dessert he has concocted a chocolate and spelt panna cotta with millet and apple crumble.

Zug cheese specialities, too

To ensure that SWISS First and SWISS Business guests enjoy the full range of Canton Zug's culinary attractions, the special meal creations are also accompanied by a selection of regional cheeses that include highlights from the Chäs-Hütte Rust in Walchwil, the Chäsladä Unterägeri and the Chäshuus in Steinhausen.

Under its “SWISS Taste of Switzerland” inflight meal concept, SWISS highlights the wealth and variety of its home country’s cuisine by inviting a different top chef every three months to showcase their local Swiss region and its culinary specialities.

Swiss International Air Lines (SWISS) is The Airline of Switzerland, serving over 100 destinations in 44 countries worldwide from Zurich and Geneva and carrying almost 19 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.

This media release will be found in the SWISS [Newsroom](#).

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