

## SWISS TO FEATURE MENUS FROM THE ALPINA GSTAAD ABOARD FIRST & BUSINESS CLASS FLIGHTS FROM SWITZERLAND

GSTAAD, Switzerland, December 2, 2015 – SWISS First Class and Business Class passengers on international flights from Switzerland are in for a special treat. Starting tomorrow and running through March 1, 2016, menus prepared by The Alpina Gstaad's award-winning Executive Chef, Marcus G. Lindner will be offered.

In collaboration with SWISS, Chef Lindner has created dishes with an international perspective that take inspiration from the luxury hotel's three restaurants: the Michelin-starred Restaurant Sommet (with 18 Gault Millau points), MEGU – with 16 Gault Millau points – serving contemporary Japanese cuisine and the Swiss Stübli, that features the bounty of the Bernese Oberland including Simmental beef, Saanen trout and Swiss farm duck.

SWISS First travelers can look forward to lobster medallions, Thai red curry soup with fried duck wonton, beef tenderloin with red wine sauce and Belper Knolle cheese served with herbed mashed potato, and Bernese meringue with mixed berries and vanilla ice cream. And for SWISS Business customers Marcus G. Lindner has created a starter of mildly smoked char with horseradish and buttermilk timbale, veal ragout with arugula spätzle and pike perch with cider compote. Chestnut cake with lingonberry compote will be served for dessert.

"It's a particular honor for my team and me to create meals for SWISS and its passengers," Marcus G. Lindner said. "We're truly delighted there will be a taste of The Alpina Gstaad on board SWISS flights for the next three months," he continued.

All the meals will be accompanied by select wines from Cantons of Valais and Bern, with both reds and whites from Switzerland's biggest wine-producing



canton and the small but excellent Spiez winegrowing area by Lake Thun. SWISS First customers can enjoy a fruity Spiez Pinot Noir or an elegant Petite Arvine Réserve Spéciale Maître de Chais white; and SWISS Business guests can savor a Cornalin Clos de Montibeux or a Spiez Riesling-Sylvaner.

A selection of these latest "SWISS Taste of Switzerland" in-flight meals will also be served In the SWISS Lounge at the 86th International Lauberhorn Ski Races, which will be held in Wengen in the Bernese Oberland in mid-January. On Saturday, January 16, Chef Lindner will be on hand in the Lounge at the finish line to personally present his creations.

For more information about The Alpina Gstaad's renowned cuisine, please visit The Alpina Gstaad. And for more information about SWISS, go to SWISS.

## **About The Alpina Gstaad**

The Alpina Gstaad is set on five acres in Oberbort, the exclusive hilltop area of the village, which is in Saanenland in the heart of the Bernese Alps. Part of a CHF300 million-luxury development which includes private chalets and apartments, The Alpina Gstaad is a contemporary interpretation of traditional Swiss architecture incorporating local materials and authentic Alpine style. The luxury hotel has three restaurants: MEGU, a contemporary Japanese restaurant, a traditional Swiss stübli, and Restaurant Sommet, a Michelin-starred restaurant serving contemporary cuisine. There is a bar and lounge, wine-tasting room, private cinema, cigar lounge, a ballroom and several boardrooms. The 56 spacious rooms and suites – all with balconies – range from 333 square feet to 4,305 square feet.

The Alpina Gstaad is a member of Virtuoso and is part of the Legend Collection of Preferred Hotels and Resorts. The hotel has made Conde Nast Traveler's "Hot List," Travel + Leisure's "It List" and The Robb Report's "Best of the Best" for 2013. Schweizer SonntagsZeitung (the Swiss Sunday Newspaper) named The Alpina Gstaad one of the "Top Ten" best holiday hotels in Switzerland and Handelszeitung (a Swiss German newspaper) anointed it, "Best hotel in the Ski-Spa" category. Gault Millau Swiss named The Alpina Gstaad "Hotel of the Year 2013." The hotel was a finalist in Virtuoso's "Best of the Best" awards for excellence in design and in November 2013 won European Design Hotel of the Year from the European Hotel Design Awards. Restaurant Sommet received its first Michelin star in November 2013.

## **Swiss International Air Lines (SWISS)**



Swiss International Air Lines (SWISS) is Switzerland's national airline, serving 106 destinations in 49 countries from Zurich and Geneva and carrying over 16 million passengers a year with its 95-aircraft fleet. The company's Swiss WorldCargo division provides a comprehensive range of airport-to-airport airfreight services for high-value and care intensive consignments to some 120 destinations in over 80 countries.

As "The Airline of Switzerland", SWISS embodies the country's traditional values, and is committed to delivering the highest product and service quality. With its workforce of some 8,250 personnel, SWISS generated total operating income of CHF 5.2 billion in 2014. SWISS is part of the Lufthansa Group, and is also a member of Star Alliance, the world's biggest airline network.