

SWISS Taste of Switzerland Canton of Bern

Dear passenger

Welcome on board. During your flight, we would like to introduce you to a selection of traditional Swiss delicacies and today, our "SWISS – Taste of Switzerland" menu will be whisking you away to the canton of Bern.

Despite all the prestige and international renown, Gstaad remains a truly Alpine town, enchanting guests with its elegance, charm, serenity and authentic sense of tradition.

The Chesery restaurant is located on the site of the town's old cheese dairy. Its chef Robert Speth, who was crowned "Chef of the Year 2005" (Gault&Millau), has been creating his multi-award winning "Cuisine Pure" here since 1984. Whether selecting ingredients or preparing them, his priority is absolute quality. For Robert Speth, only the best is good enough, so wherever possible, he uses regional products and fish and shellfish from certified suppliers. He cultivates simplicity at the highest level: No superfluous decoration or complicated combinations, allowing the focus to remain firmly on the unique, unadulterated flavour of the product.

Experience genuine Swiss hospitality in SWISS First. Enjoy your meal!

Lieber Fluggast

Grüezi und herzlich willkommen an Bord. Während Ihres Fluges möchten wir Ihnen einige kulinarische Highlights aus der Schweiz näherbringen. Unser Konzept „SWISS – Taste of Switzerland“ entführt Sie heute in den Kanton Bern.

Bei allem Prestige und internationalem Renommee ist Gstaad alpin geblieben und verzaubert seine Gäste mit Schick, Charme, Gelassenheit...

Chère passagère, cher passager

Bienvenue à bord. Pendant votre vol, nous aimerions vous faire découvrir des spécialités de notre concept « SWISS – Taste of Switzerland » découverte du canton de Berne.

Malgré son prestige et sa renommée internationale, Gstaad demeure un authentique village alpin avec son élégance, son charme, sa sérénité et son sens authentique de la tradition.

Le restaurant Chesery se situe dans le village de Gstaad. Son chef Robert Speth, « Cuisinier de l'année 2005 » en 1984 sa « cuisine pure » primée à la priorité absolue, aussi bien dans la sélection des ingrédients que dans leur préparation. Il ne se contente donc autant que possible des produits locaux : poissons et crustacés de pêcheries locales, légumes de la région. La simplicité au plus haut niveau : pas de complications compliquées, il se concentre sur le produit.

Grâce à l'authentique hospitalité helvétique, vous serez comme chez vous en SWISS First. Bon appétit!

尊敬的乘客

歡迎搭乘我們的航班。我們在您的飛行中，為您介紹瑞士美食，而我們今天的「地道瑞士美食」是來自伯恩州的精選佳餚。

儘管已經遠近馳名，格施塔德（Gstaad）以其優雅、美麗、寧謐及真正...

Chesery 餐廳位於市鎮舊鮮奶廠（Robert Speth）曾獲「2005年最佳廚師」自1984年以來，便一直在「純粹美食」。無論是...

Menu

First course

Fillet of Balik salmon with blinis and sour cream

- ☞ Crabmeat salad with green apples and celery
Apple balsamic vinaigrette, spicy mayonnaise
Bernese cheese rolls filled with herb quark

A selection of meat specialities from the canton of Bern
Saanenland Mostbröckli, cured ham, hazelnut and chamois sausage

Seasonal salad with burrata and roasted pumpkin
Pumpkin seed oil vinaigrette and crackers

- ④ Venere risotto with oven-roasted beetroot and crumbled feta
(Can also be enjoyed as a main course)

Cauliflower soup with horseradish
Glazed beef and toasted seeds

Main course

- ☞ Saddle of venison with herb butter, lingonberry and juniper sauce
Spätzle, red cabbage, apple with lingonberries, glazed chestnuts

Corn-fed chicken breast and croquette, blackcurrant sauce
Buckwheat risotto, creamed savoy cabbage and pearl onions

- ☞ Halibut fillet with white wine sauce
Potato and leek ragoût

Swiss cheese

Selection of cheese from the canton of Bern and Switzerland

Dessert

- ☞ Tarte au vin cuit with plum compote
Almond ice cream and bricelet

Lemon soufflé with citrus fruits and blood orange sorbet

Breakfast

A selection of seasonal fresh fruit, artisanal Swiss yoghurt
and home-made Bircher muesli

Bakery basket with a varied selection of freshly baked breads,
Swiss jam and honey

Swiss cheese and cold cuts as well as an egg dish, bacon
or sausage

Coffee, espresso, cappuccino

A selection of black, fruit and herbal teas

Cheese

Berner Alpkäse AOP

Berner Alpkäse AOP is an organic product hailing from the Bernese Oberland. It is a hard cheese made from raw cow's milk and manufactured according to a centuries-old tradition over 500 mountain pastures. The diverse herbs and grasses of the Alpine meadows and crystal clear Alpine water give this hearty, healthy cheese a distinctive flavour that can be savoured in every bite.

Mauerhofer Truber

Master cheesemaker Martin Götschi produces this mountain cheese for Mauerhofer using certified Alpine raw milk, sourced from just seven dairy farmers. The Mauerhofer Truber is ripened for a year, resulting in a pleasantly tangy yet still slightly creamy cheese, with a bouquet as complex as a perfectly prepared fondue.

Lenker Berg Bleu

Lenk Milch AG produces this speciality cheese in Lenk using only the finest local Alpine milk. This Swiss semi-hard cheese gains its singular character from the Alpine blue mould and has a mellow flavour, with a long, tangy aftertaste.

Tomme Rougeмонт with truffle

Tomme Rougeмонт, a soft cheese made from raw cow's milk, has a natural, edible mould rind and is a speciality from Rougeмонт's master cheesemaker Michel Beroud. Our guest chef Robert Speth's truffle filling lends this exclusive, characterful cheese a hint of luxury: An unparalleled treat for the taste buds.

Swiss artisanal cheese

Cheese production is a centuries-old tradition in Switzerland. Swiss cheese is characterised by its high quality, natural purity and good flavour, due in part to strict production regulations, quality checks and environmental standards. The canton of Bern provides prime conditions for tangy and flavoursome cheese. During the summer the Simmental cows stay at higher Alpine meadows and in autumn the Alpine descent is traditionally celebrated with the cheese produced. We hope you enjoy our selection of exclusive Bernese and Swiss cheese specialities.

Schweizer Käsekunst

Die Käseherstellung hat in der Schweiz eine jahrhundertelange Tradition. Hohe Qualität, Naturbelassenheit und guter Geschmack sind Merkmale des Schweizer Käses, was auch auf die strengen Produktionsrichtlinien, Qualitätskontrollen und Umweltauflagen zurückzuführen ist. Der Kanton Bern bietet die beste Voraussetzung für würzigen und geschmackvollen Käse. Den Sommer verbringen die Simmentaler Kühe auf den höher gelegenen Alpweiden und im Herbst wird traditionellerweise der Alpbzug mit dem produzierten Käse gefeiert. Wir wünschen Ihnen viel Genuss mit unserer Auswahl exklusiver Berner und Schweizer Käsespezialitäten.

Fromage suisse artisanal

La production de fromage en Suisse est le fruit d'une tradition séculaire. L'excellente qualité, la pureté et le goût inimitable du fromage suisse s'expliquent par des procédés de fabrication naturels, ainsi que par une réglementation et des contrôles de qualité stricts. Le canton de Berne réunit les conditions propices à la production de fromages savoureux. Les vaches du Simmental passent l'été dans les alpages en haute altitude, et en automne, la tradition veut que l'on fête la transhumance avec le fromage produit. Nous vous souhaitons une excellente dégustation de notre sélection de fromages bernois et suisses exclusifs.

瑞士手工製作芝士

在瑞士，芝士製作已是多個世紀的傳統。大抵因著嚴格的生產規定、品質檢查及環境標準，這些芝士質量甚高、天然純正、口味出眾。伯恩州為製作濃郁而美味的芝士提供了優質的條件。夏季的時候，西門塔爾牛留在阿爾卑斯高原草地；而到了秋季，牠們與以其鮮奶所製作的芝士，一同慶祝當地「趕牛下山」節日。希望您喜歡我們精選的伯恩州及瑞士各地芝士！

White wine

Switzerland

Chasselas 2017
Steiner – Schernelz Village, Bern
Chasselas

The winery Steiner is nestled in the vineyards of Ligerz in the small hamlet of Schernelz, with an exceptional view over Lake Biel and the Alps. Since 2007, this family-run winery has been a member of the *Mémoire des Vins Suisses, The Treasury of Swiss Wine*. This pure Chasselas is produced using grapes grown in limestone soils and celebrates a clean freshness on the palate. Light in body and driven by fresh, crisp fruit aromas. Perfect as an aperitif or with fish.

France

Chablis Premier Cru Sécher 2013, Joseph Drouhin
Domaine Drouhin-Vaudon – Chablis, Burgundy
Chardonnay

In northern Burgundy are the famous vineyards of Chablis. Owned by the Drouhin family, this particular vineyard is biodynamically farmed and was classified a Premier Cru thanks to its excellent exposure and unique limestone soil. This vibrant wine features a pale yellow hue with a greenish glint so typical of the region. On the nose, the aromas recall citrus, white flowers and delicate apricot and on the palate, the first impression is clear-cut and fresh. Fruity and mineral, the wine has a honey-like mouthfeel and a lovely long aftertaste.

Australia

Voyager Estate Chardonnay 2015
Voyager Estate – Margaret River, South Western Australia
Chardonnay

Voyager Estate is located in the premium wine-producing region of Margaret River, Western Australia. Voyager's oldest vines date back to 1978, just over ten years after vines were first planted in the area. The 2015 Chardonnay is a highly rated estate-grown wine fermented and matured in French oak. On the palate it shows a wonderful purity of fruit and minerality, with notes of pineapple, honey and some nougat. The finish is long with a fine acidity and smoky complexity. An excellent accompaniment to starters as well as poultry, fish or vegetarian dishes.

Red wine Dessert wine

Switzerland

Maganoir Auberson 2016
Auberson & Fils – La Neuveville, Bern
Gamaret, Pinot Noir, Mara

The family-run winery was founded in 1954 by Jules Auberson and is located in the heart of the vineyards of Lake Biel. The Maganoir is the house's limited edition top blend. The grapes come from a special plot with a mild climate and many hours of sun. The wine is barrel-aged for 11 months and shows a good complexity with notes of dark berry, clove, pepper and dark chocolate. The tannins are dense and well integrated.

France

Château Pichon Baron 2011
Château Pichon Baron – Pauillac, Bordeaux
Cabernet Sauvignon, Merlot

Since 2000, Château Pichon Baron has been a strong performer in the best vintages, but this 2011 proves they can perform just as well in more challenging years. They really are making the most of their great terroir. The wine features a virtually unrivalled weight of controlled, focused fruit on the palate. Layered with a wonderful creamy texture, which is lifted and enhanced in a prolonged, powerful, fresh finish.

Argentina

Catena Alta Malbec 2014
Bodega Catena Zapata – Mendoza
Malbec

Nicolás Catena is known as the man who revolutionised Argentinian wine and introduced high altitude Malbec to the world. The Catena Alta Malbec is a medley of grapes harvested from historic vines of various ages and heights, aged for 18 months in French oak. The result is a powerful Malbec with pure, aromatic red fruit, delicate yet powerful tannins and a good freshness to the finish. Plum, blueberry and rose petals, as well as tobacco and cocoa notes, are dominant and complemented by subtle violet and clear, spicy accents. Goes well with meat dishes.

France

Château Lafaurie-Peyraguey 2015
Château Lafaurie-Peyraguey – Sauternes, Bordeaux
Sémillon, Sauvignon Blanc, Muscadelle

Swiss entrepreneur Silvio Denz bought this historic estate in 2014. The Sauternes remains the flagship wine of the winery, which has just opened up a new luxury hotel and restaurant. This pale, sweet wine shows lovely aromas of orange marmalade, citrus sorbet and candied apricots, as well as some honey notes. It is full-bodied but very fresh in the finish and received 94 points from Robert Parker.