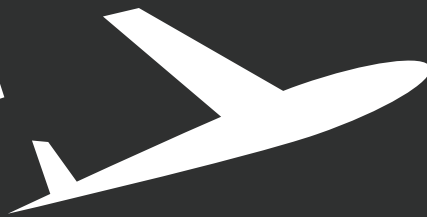


THE "TASTE" OF FLYING WITH US



T: +41 (0) 91 935 04 55 M: catering@1908.ch www.1908.ch

ALLERGENS TABLE



Fish



Crustaceans



Molluscs



Peanut



Dairy products



Lupins



Gluten



Eggs



Shell-fruit



Sulphur dioxide



Sesame



Mustard



Celery



Soya





1-Mini croissant
blank, apricot marmelade, custard cream or chocolate
(**00 flour, butter, eggs, milk**, sugar, baking soda, baker's yeast,
beer's yeast, lemon, chocolate, apricot marmelade)



CHF 4.00

2-Croissant
blank, apricot marmelade, custard cream or chocolate
(**00 flour, butter, eggs, milk**, sugar, baking soda, baker's yeast,
beer's yeast, lemon, chocolate, apricot marmelade)



CHF 6.00

3-Mini natural yoghurt
(**Natural yoghurt**)



CHF 5.00

4-Mini yoghurt with strawberries and berries
(**Natural yoghurt**, strawberries, raspberries, blackberries, blueberries)



CHF 6.00

5-Mini greek yoghurt with honey, strawberries and cereals
(**Milk, cream**, lemon, sugar, strawberries, cereals)



CHF 7.00

6-Natural yoghurt
(**Natural yoghurt**)



CHF 6.00

7-Yoghurt with strawberries and berries
(**Natural yoghurt**, strawberries, raspberries, blackberries, blueberries)



CHF 8.00

8-Mini greek yoghurt with honey, strawberries and cereals
(**Milk, cream**, lemon, sugar, strawberries, cereals)



CHF 9.00

9-Mini muffin with chocolate, lemon or vanilla
(**00 flour, butter**, sugar, baking soda, baker's yeast, chocolate, lemon, vanilla)



CHF 4.00

10-Mini omelette with ham and cheese or vegetables
(**Eggs, grana padano cheese, ham, edamer**, carrots, courgettes, string beans)



CHF 6.00

11-Blueberries pancake
(**00 flour, eggs, milk**, sugar, baking soda, baker's yeast, blueberries)



CHF 8.00

12-Beetroot, guacamole and smoked salmon pancake
(**00 flour, eggs, latte**, sugar, beetroot juice, baking soda, baker's yeast, avocado,
onions, lime, coriander, tomato, salt)



CHF 12.00

13-SWISS BREAKFAST
(1 croissant, 2 types of bread, butter, marmelade, yoghurt or birchermüsli)



CHF 32.00

14-CONTINENTAL BREAKFAST
(1 croissant, 2 types of bread, butter, marmelade, cheese, ham, fruit salad)



CHF 42.00



BREAKFAST



MINI SANDWICHES

20-Mini sils sandwich with lettuce, Philadelphia and grilled vegetables **CHF 8.00**

(00 flour, sugar, salt, **milk, butter**, baking soda, **Philadelphia**, courgettes, aubergines, lettuce)



21-Mini wholemeal flour sandwich with lettuce, tomato and buffalo mozzarella **CHF 8.00**

(00 flour, **wholemeal flour**, baking soda, baker's yeast, salt, lettuce, tomato, **buffalo mozzarella cheese**)



22-Mini slice of focaccia stuffed with ham and fontina cheese **CHF 8.00**

(00 flour, beer's yeast, **mayonnaise, ham, fontina cheese**)



23-Mini sandwich with ham and mustard grains **CHF 8.00**

(00 flour, **Manitoba flour, milk**, beer's yeast, sugar, salt, EVO oil, **ham, mustard grains**)



24-Assorted finger food sandwiches (8 pieces) **CHF 48.00**

(00 flour, **wholemeal flour, milk**, beer's yeast, sugar, salt, EVO oil)



25-Mini wholemeal flour sandwich with sour cream and smoked salmon **CHF 8.00**

(00 flour, **wholemeal flour, milk**, beer's yeast, sugar, salt, EVO oil, **sour cream, smoked salmon**)



26-Mini brioche sandwich with boiled eggs and chive mayonnaise **CHF 8.00**

(00 flour, **Manitoba flour, milk**, beer's yeast, sugar, salt, EVO oil, **eggs, mayonnaise, chive**)



27-Mini brioche sandwich with roast beef and horseradish sauce **CHF 8.00**

(00 flour, **Manitoba flour, milk**, beer's yeast, sugar, salt, EVO oil, roast beef, **cream**, horseradich sauce)



28-Mini Club sandwich **CHF 8.00**

(00 flour, **Manitoba flour, milk**, beer's yeast, sugar, salt, EVO oil, turkey, **eggs**, tomato, lettuce, **mayonnaise, crispy bacon**)



29-Mini sandwich with edible 24k gold flakes with Norwegian wild salmon, soft cheese from Ticino, baby salad and Bronte pistachio cream **CHF 18.00**

(00 flour, **Manitoba flour, milk**, beer's yeast, sugar, salt, EVO oil, edible 24k gold flakes, **wild salmon, soft cheese**, lettuce, **pistachio cream**)





40-Half baguette with ham and cheese
(00 flour, beer's yeast, lettuce, **ham**, **fontina cheese**)



CHF 18.00

41-Half baguette with fresh tomato and fior di latte mozzarella cheese
(00 flour, beer's yeast, **fior di latte mozzarella cheese**, tomato, basil)



CHF 18.00

42-Half baguette with bresaola, rocket salad and grana padano cheese
(00 flour, beer's yeast, **beef bresaola**, rocket salad, **grana padano cheese**)



CHF 18.00

43-Half baguette covered in edible 24k gold with Norwegian wild salmon, soft cheese from Ticino, baby salad and Bronte pistachio cream
(00 flour, beer's yeast, edible 24k gold flakes, **wild salmon**, **soft cheese**, lettuce, **pistachio cream**)



CHF 36.00

44-Slice of focaccia stuffed with ham and fontina cheese
(00 flour, beer's yeast, **mayonnaise**, **ham**, **fontina cheese**)



CHF 18.00

45-Sandwich with ham and mustard grains
(00 flour, **Manitoba flour**, **milk**, beer's yeast, sugar, salt, EVO oil, **ham**, **mayonnaise**, **mustard grains**)



CHF 18.00

46-7-grain sandwich with cheddar and sun-dried tomato
(00 flour, **7-grain wholemeal flour**, **milk**, beer's yeast, sugar, salt, EVO oil, **cheddar**, **mayonnaise**, sun-dried tomato)



CHF 18.00

47-Wholemeal flour sandwich with sour cream and smoked salmon
(00 flour, **wholemeal flour**, **milk**, beer's yeast, sugar, salt, EVO oil, **sour cream**, **smoked salmon**)



CHF 18.00

48-Brioche sandwich with boiled eggs and chive mayonnaise
(00 flour, **Manitoba flour**, **milk**, beer's yeast, sugar, salt, EVO oil, **eggs**, **mayonnaise**, chive)



CHF 18.00

49-Brioche sandwich with roast beef and horseradish sauce
(00 flour, **Manitoba flour**, **milk**, beer's yeast, sugar, salt, EVO oil, roast beef, **cream**, horseradich sauce)



CHF 18.00

50-Club sandwich
(00 flour, **Manitoba flour**, **milk**, beer's yeast, sugar, salt, EVO oil, turkey, **eggs**, tomato, lettuce, **mayonnaise**, **crispy bacon**)



CHF 20.00

SANDWICHES



SALTY CONES AND TARTLETS

60-Waffle cones with zola mousse and nuts

(00 flour, vegetable fat, coconut, cocoa butter, rice flour, charcoal, spinach, curcuma, tomato, **gorgonzola**, **Philadelphia**, **walnuts**)



CHF 6.00

61-Waffle cones with Philadelphia, salmon tartare and wakame seaweed

(00 flour, vegetable fat, coconut, cocoa butter, rice flour, charcoal, spinach, curcuma, tomato, **Philadelphia**, **salmon**, **wakame seaweed**)



CHF 6.00

62-Waffle cones with bologna mousse and pistachio mayonnaise

(00 flour, vegetable fat, coconut, cocoa butter, rice flour, charcoal, spinach, curcuma, tomato, **mayonnaise**, **bologna**, **pistachio**)



CHF 6.00

63-Beetroot tartlet, soft peas cake and its sprout

(**Farina di frumento**, **segale**, **e farro**, **soya flour**, olio di palma, succo di barbabietola, peperoni, sale, **Philadelphia**, piselli)



CHF 6.00

64-Olive tartlet with broccoli bavarian and a Cantabrico's anchovy sphere

(00 flour, **soya**, green olives, rosemary, **cream**, broccoli, **anchovy**, isinglass)



CHF 6.00

65-White cabbage, veal kebab, tzaziki, tomato and avocado

(00 flour, lard, salt, baking soda, white cabbage, rice vinegar, **greek yoghurt**, cucumber, garlic)



CHF 8.00

66-Spit-roasted pork "Porchetta", tuna sauce, stracciatella cheese and lettuce

(00 flour, lard, salt, baking soda, **mayonnaise**, **tuna in oil**, capers, **buffalo stracciatella cheese**, lettuce)



CHF 8.00

67-Caramote prawn, mango, fennel, soya sauce and chilli

(00 flour, lard, salt, baking soda, **caramote prawn**, **brandy**, fennel, tabasco, **soya**)



CHF 8.00

68-Oriental chicken, lettuce, peanut butter and soybean sprouts

(00 flour, lard, salt, baking soda, **milk**, **peanut butter**, **sesame seeds**, **soybean sprouts**)



CHF 8.00

69-Thai vegetables, noodles and teriyaki sauce

(00 flour, lard, salt, baking soda, bamboo, **soya sauce**, sugar, **edamame beans**, carrots, peppers, **soya noodles**)



CHF 18.00

MINI WRAPS

70-Caprese salad with buffalo mozzarella cheese
(Mixed salad, tomato **Buffalo mozzarella cheese**, basil)



CHF 30.00

71-Niçoise salad
(Mixed salad, string beans, potatoes, **eggs**, cherry tomatoes, black olives, **tuna in oil**)



CHF 30.00

72-Tuna and eggs salad
(Mixed salad, carrots, corn, beetroot, cherry tomatoes, **eggs**, **tuna in oil**)



CHF 30.00

73-Caesar Salad
(Romaine lettuce, **grana padano cheese**, bread croutons, chicken breast, **french sauce**)



CHF 30.00

74-Greek salad
(Romaine lettuce, cucumbers, cherry tomatoes, black olives, **feta cheese**, red onion)



CHF 30.00

75-Vegetable crudité (400g)
(**Celery heart**, fennel bulb, carrots, cucumbers, peppers, cauliflower, broccoli, chicory)



CHF 35.00

76-Ham and melon
(Parma ham, melone)

CHF 32.00

77- Charcuterie and cheese platter (200g)
(Parma ham, "coppa", local salami, matured pork loin, **Tilsiter cheese**, **Gottardo grotta cheese**, **Blenio's cheese**)



CHF 35.00

78-Smoked salmon dish with dill (150g)
(**Smoked salmon**, lettuce, dill)



CHF 35.00

79-Dry meat plate (100g)



CHF 34.00

80-Mixed cheese platter (200g)

CHF 34.00

YOUR POKE

SALADS AND COLD DISHES

85-Basmati rice, avocado, mango, cherry tomatoes, edamame, julienne carrots, green salad, tuna marinated in soya sauce
(basmati rice, avocado, mango, cherry tomatoes, **edamame**, carrots, lettuce, **saku tuna**, **soya sauce**)



CHF 35.00

86-Brown rice, mango, papaya, edamame, green salad, cherry tomatoes, red cabbage, salmon marinated in chilli sauce
(brown rice, mango, papaya, **edamame**, lettuce, cherry tomatoes, black kale, **salmon**, **soya sauce**, tabasco)



CHF 35.00

87-Basmati rice, mango, pineapple, soya beans sprouts, julienne carrots, cherry tomatoes, edamame, duck marinated in soya sauce and cooked at low temperature
(basmati rice, mango, pineapple, **soya bean sprouts**, carrots, cherry tomatoes, **edamame**, duck breast)



CHF 35.00

SALTY FINGER FOODS

98-Salted macaroons with goat cheese and figs

(*Egg albumen, almond flour, icing sugar, salt, pepper, dill, **goat cheese**, fig jam*)

99-Salted macaroons with tomato and basil

(*Egg albumen, almond flour, icing sugar, salt, pepper, **Philadelphia**, tomato, basil*)

100-Falafel meatballs with mint-flavoured yoghurt and harissa

(*Chickpeas, onion, garlic, parsley, cumin, salt, pepper, fresh chilli, coriander, mint, EVO oil, **peanut oil**, natural yoghurt*)

101-Cucumber aspic, tomato water, feta cheese and olive powder

(*Cucumber, isinglass, jelly, tomato, feta cheese, Taggiasca olives*)

102-Edible 24k gold nest of Tobiko, quail egg and soft potatoes

(*Potatoes, **cream**, salt, **Tobiko eggs**, **quail egg**, edible 24k gold foil*)

103-Assorted canapés (per piece)

104-Mini assorted canapés (per piece)

91-Beef tartare and avocado

(*Beef, avocado, salt, pepper, EVO oil, ketchup*)

92-Seared tuna with black sesame and a teriyaki sauce gel

(*Tuna saku, black sesame, soya sauce, sugar*)

93-"Baccalà" codfish creamed with cuttlefish ink

(*Cod, **cream**, salt, pepper, **squid ink**, **eggs**, sunflower oil, lemon*)

94-Marinated salmon cube with a green apple gel

(*Salmon, salt, sugar, apple, orange, lemon, dill*)

95-Beetroot tartare with a strawberries mayonnaise

(*Beetroot, salt, EVO oil, **eggs**, vinegar, sunflower oil, strawberries, peas sprouts*)

96-Amberjack marinated with soya, celeriac and puffed raspberry

(*Amberjack, soya sauce, celeriac, raspberries, salt, EVO oil, lemon*)

97-Mazzara del Vallo red prawn with maracuja and puffed mango

(*Mazara del Vallo red prawn, mango, EVO oil, lemon juice*)

CHF 6.00

CHF 6.00

CHF 6.00

CHF 6.00

CHF 6.00

CHF 6.00

CHF 6.00

CHF 6.00

CHF 6.00

CHF 6.00

CHF 6.00

CHF 18.00

CHF 7.00

CHF 6.00





110-Pasta with tomato and basil sauce
(**00 flour**, onion, tomato puree, basil)

111-Pasta with pesto sauce
(**Flour 00**, basil, pecorino cheese, **grana padano cheese**,
pine nuts, EVO oil)

112-Pasta Bolognese sauce
(**00 flour**, onion, carrots, **red wine**, minced beef, tomato puree)

113-Lasagne with Ligurian pesto (lactose-free)
(**Flour 00**, basil, pecorino cheese, **grana padano 30 months**,
lactose-free milk, lactose-free butter, **pine nuts**, EVO oil)

114-Lasagne Bolognese (lactose-free)
(**00 flour**, onion, carrots, **red wine**, minced beef, tomato puree,
lactose-free milk, lactose-free butter, **grana padano 30 months**)



CHF 25.00



CHF 25.00



CHF 30.00



CHF 35.00



CHF 35.00

FIRST COURSES



115-Lasagne with porcini mushrooms and luganighetta
(**00 flour**, **milk**, **butter**, porcini mushrooms, roast sauce, luganighetta, parsley)



CHF 35.00

116-Ricotta and spinach crêpes
(**00 flour**, **butter**, **milk**, **eggs**, spinach, ricotta cheese, **grana padano cheese**)



CHF 35.00

117-Speck and fontina cheese crêpes
(**00 flour**, **butter**, **milk**, **eggs**, **grana padano cheese**, speck, fontina cheese,
red wine)



CHF 35.00

118-Ham and cheese crêpes
(**00 flour**, **butter**, **milk**, **eggs**, **grana padano cheese**, cooked ham, fontina
cheese)



CHF 35.00

119-Quinoa and vegetables salad (cold dish)
(Quinoa, courgettes, carrots, corn, peppers, cherry tomatoes, parsley,
EVO oil, salt)

CHF 35.00

120-Sardinian fregola (pasta) with seafood (cold dish)
(**Flour 00**, squid clumps and rings, prawns, mussels, surimi, EVO oil, salt,
parsley)



CHF 35.00



MAIN COURSES

130-Veal carpaccio 1908 with 24-carat gold flakes

(veal, **mayonnaise**, **tuna in oil**, capers, 24 k gold flakes)



CHF 48.00

131-Roastbeef with parsley potatoes and tartar sauce

(Beef, potatoes, parsley, salt, EVO oil, white vinegar, capers, gherkins, tarragon)

CHF 45.00

132-Octopus with cannellini salad and sweet and sour onion

(**Octopus**, cannellini beans, red tropea onion, red vinegar, EVO oil)



CHF 48.00

133-Marinated salmon with citrus fruits, yuzu gel and pistachio chips

(**Salmon**, sugar, salt, orange and lemon, yuzu, **malt**, **00 flour**, **butter**, **pistachios**)



CHF 48.00

134-Grilled salmon

(**Salmon**, spinach, **butter**, salt)



CHF 48.00

135-Grilled chicken breast

(Chicken breast, potatoes, **00 flour**, **roast sauce**, salt, sunflower oil)



CHF 38.00

136-Valdostana turkey steak

(Turkey breast, **cooked ham**, **edamer cheese**, **00 flour**, **eggs**, **breadcrumbs**, string beans, **peanut oil**, salt)



CHF 38.00

SIDE DISHES: Potatoes: roasted, country, fried

Vegetables: string beans, carrots, courgettes, peppers, salads, spinach

Cereals: hummus, basmati rice, spelt, quinoa

CHF 12.00

Crew meal consist in a appetiser, *a main course, a dessert and bread

CHF 40.00

*The main course can be: a salad, a first course, a second course, a vegetarian dish, a cold dish or a sandwich



SWEET FINGER FOODS

160-Cut fruit plate (200g)

(Pineapple, golden kiwi, green kiwi, mango, blood orange, green apple)

161-Small fresh fruit salad

(Apple, pineapple, orange melon, black grapes, orange, strawberries, kiwi)

162-Large fresh fruit salad

(Apple, pineapple, orange melon, black grapes, orange, strawberries, kiwi)

163-Mixed berries (100g)

(Raspberries, blueberries, blackberries, strawberries)

164-Single fruit (apple, pear, banana, kiwi)

(apple, pear, banana, kiwi)

140-Pavlova with raspberry powder

(**Egg albumen**, sugar, raspberries)

141-Lemon or raspberry cheesecake

(**Shortbread biscuits**, **butter**, **ricotta cheese**, **Philadelphia cheese**, lemon juice, icing sugar, **cream**, isinglass, jelly, cornflour)

142-Diplomatic cake

(**Flour 00**, margarine, **butter**, sugar, icing sugar, **milk**, **cream**, **egg**, vanilla)

143-Mango and cardamom

(**Cream**, sugar, isinglass, milk, cardamom, cornflour)

144-Caprese cake with Williams pear gel

(Dark chocolate, **almond flour**, sugar, **butter**, **eggs**)

145-Pistachio bavaois with coconut cream

(**Cream**, coconut milk, sugar, **pistachio pulp**, gelatine, isinglass)

146-Rhubarb tartlets with strawberries

(**Wheat flour**, **butter**, sugar, cocoa butter, **soya lecithin**, isomalt, **milk**, salt)

147-Tiramisù

(**Egg yolk**, sugar, **mascarpone cheese**, coffee, cocoa powder)

148-Lavender Catalan cream

(**Milk**, **egg yolk**, sugar, cornflour, lemon zest, lavender)

CHF 26.00

CHF 6.00

CHF 10.00

CHF 12.00

CHF 5.00

CHF 6.00



CHF 6.00



CHF 6.00



CHF 6.00



CHF 6.00



CHF 6.00



CHF 6.00



CHF 6.00



CHF 6.00



FRUITS

V1-Vegan tartare with strawberries mayonnaise

CHF 10.00

V2-Vegetable dip with EVO oil

CHF 10.00

V3-Chickpea hummus



CHF 10.00

V4-Aubergine and tomato mille-feuille



CHF 28.00

V5-Cous-cous with vegetables



CHF 28.00

V6-Tofu stew curry



CHF 35.00

V7-Vegetable escalope with tomato sauce



CHF 35.00

V8-Vegan burger with salad, tomato, BBQ sauce



CHF 30.00

VEGAN SELECTION

GLUTEN FREE SELECTION

G1-Courgette bavarois with chocolate crumble and Greek yoghurt



CHF 10.00

G2-Lentil meatball and tomato mayonnaise



CHF 10.00

G3-Beef tartare with hazelnut mayonnaise



CHF 10.00

G4-Bresaola and feta cheese dumpling



CHF 28.00

G5-Gluten-free pasta with tomato and basil sauce or Bolognese sauce



CHF 30.00

G6-Beef Paillard

CHF 40.00

G7-Grilled deep-sea white fish



CHF 45.00

G8-Gluten-free mini sandwiches filled with charcuterie and cheese (3 pieces)



CHF 25.00





Orange juice - 1l

CHF 30.00

Still or sparkling water "San Clemente" - 0.5 l

CHF 7.00

Coca cola - 0.33 l

CHF 7.00

Fanta - 0.33 l

CHF 7.00

Gazzosa (Sprite) - 0.33 l

CHF 8.00

"San Martino" (blonde or red beer) - 0.33 l

CHF 12.00

(beverages of various brands and types can be supplied on request)

DRINKS



DELUXE

THE MARENNES OLÉRON OYSTERS

CHF 6.00 per piece

BELON 00 OYSTERS

CHF 9.00 per piece

CAVIAR MADE IN SWITZERLAND 30 G

CHF 124.00 a jar (4 days pre-order)

RED PRAWN (GIACALONE RESERVE)

CHF 15.00 per piece (48 hours pre-order)

WHITE TRUFFLE

CHF (based on market price)

WINE LIST

ITALIAN RED WINES

Sassella Valtellina Superiore DOCG – Rainoldi - Lombardia

CHF 69.00

Lagrein DOC – Kettmeier – Trentino-Alto Adige

CHF 55.00

Amarone della Valpolicella classico – Cesari – Veneto

CHF 119.00

Bolgheri rosso DOC “Il Bruciato” – Tenuta Guado al Tasso, Antinori – Toscana

CHF 79.00

Le Serre Nuove dell’Ornellaia, Bolgheri DOC rosso – Ornellaia – Toscana

CHF 128.00

Mille e una notte DOC – Donnafugata – Sicilia

CHF 189.00

ITALIAN WHITE WINES

Gavi dei Gavi DOCG – La Scolca – Piemonte

CHF 99.00

Lugana DOC – Ca’ dei Frati – Lombardia

CHF 59.00

Greco di Tufo DOCG – Terredora Loggia Serra – Campania

CHF 55.00

Chiaranda Bianco DOC – Donnafugata – Sicilia

CHF 106.00

TICINO RED WINES

Oro rosso – Agriloro 0,500 cl

CHF 49.00

Oro rosso – Agriloro 0,750 cl

CHF 64.00

Sottobosco – Agriloro 0,500 cl

CHF 69.00

Sottobosco – Agriloro 0,750 cl

CHF 98.00

Castello Luigi Rosso del Ticino – Az. Agr. Belvedere

CHF 222.00

Vinattieri DOC Merlot Ticino – Zanini

CHF 248.00

TICINO WHITE WINES

Bianco Rovere – Brivio

CHF 59.00

Chiar di Luna, bianco di Merlot – Delea

CHF 57.00

Diamante, bianco del Ticino – Delea

CHF 154.00

Viogner SanZeno – Tamborini Vini

CHF 132.00

ITALIAN SPARKLING WINES

Franciacorta DOCG Ca del Bosco Cuvée Prestige 3/8

CHF 69.00

Franciacorta DOCG Ca del Bosco Cuvée Prestige

CHF 119.00

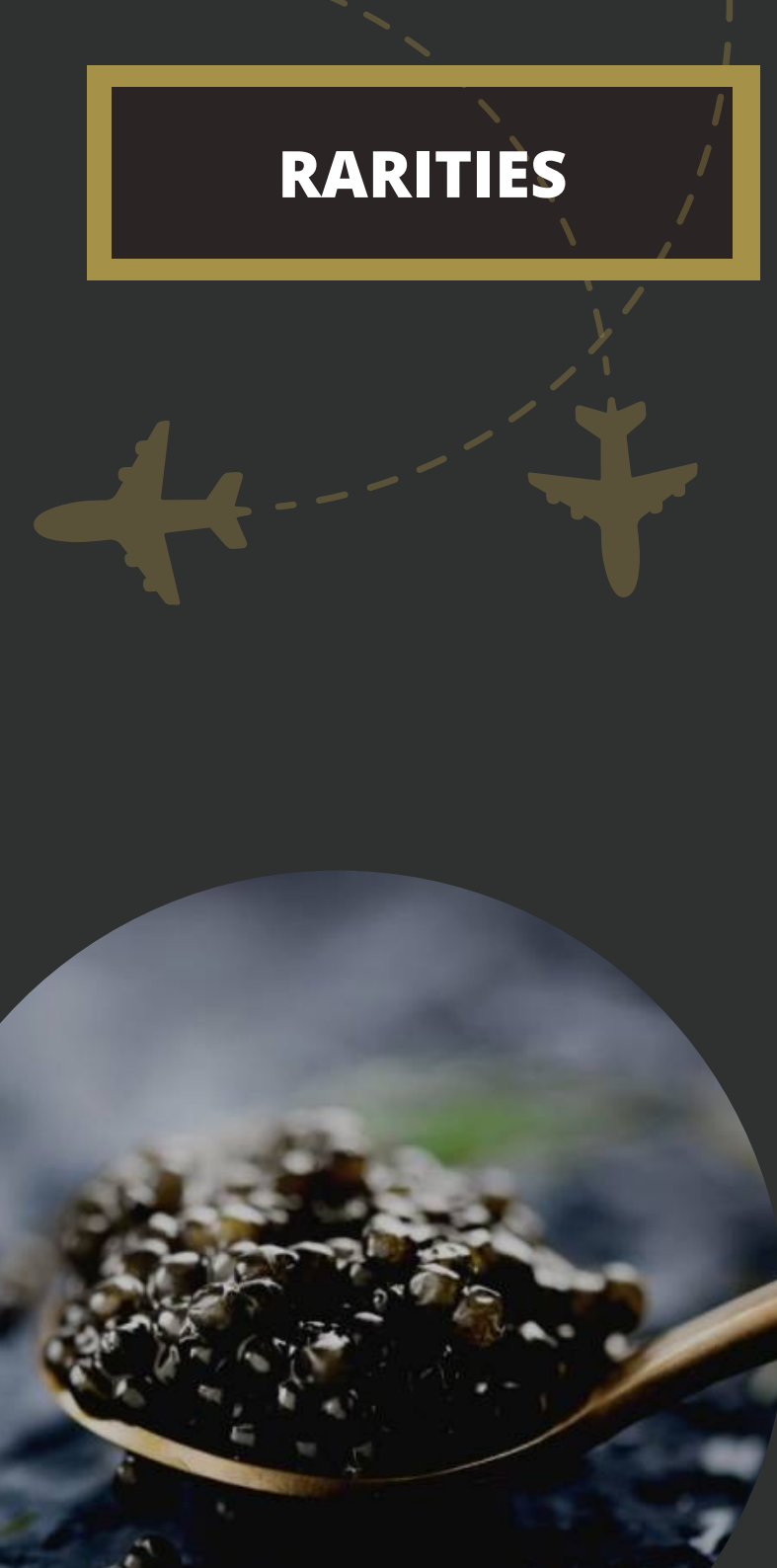
Franciacorta DOCG Ca del Bosco Cuvée Prestige Magnum

CHF 249.00

Franciacorta DOCG Ca del Bosco Cuvée Annamaria Clementi

CHF 294.00

RARITIES



FOOD

ALMAS CAVIAR

Price: based on market price and according to availability; minimum 7 days pre-order

YUBARI KING MELON

Price: based on market price and according to availability; minimum 4 months pre-order

MATSUTAKE MUSHROOMS

Price: based on market price and according to availability; minimum 2 months pre-order

ELVISH HONEY

Price: based on market price and according to availability; minimum 2 months pre-order

WINES

Mertol di Château Cheval Blanc

Château Lafite

Château Margaux

Domaine de la Romanée-Conti, Romanée Conti

Petrus

Grange Hermitage di Penfolds

Masseto

Sassicaia

Ornellaia

Solaia

Tignanello

Dom Perignon

Louis Roederer Cristal

Krug

Armand de Brignac

Broël & Kroff

Price: based on market price and according to availability; minimum 15 days pre-order

OUR MAIN SUPPLIERS



Formisa SA

Via Boscioro 20,
6962 Viganello



Grünenfelder SA

Via Luserte 1,
6572 Magadino



Mercato del pesce

Via del Piano 12
6918 Montagnola



MEAT PROVENANCE



BEEF	SWITZERLAND
VEAL	SWITZERLAND
TURKEY	BRAZIL
PORK	SWITZERLAND
CHICKEN	BRAZIL

THANKS

1908

CATERING

Premium Service