Beverages
SWISS First

STAR ALLIANCE

SWISS

Champagne
Aperitif
Beer

Champagne

Pommery Cuvée Louise Millésime 2006/2008 Parcelles
Vranken Pommery Reims – Champagne, France
Chardonnay, Pinot Noir

A tribute to Madame Jeanne-Alexandrine Louise Pommery the namesake of this champagne. Perfectly ripe grapes harvested by hand at the right time to obtain the purest juices and respect Madame Pommery's original philosophy of highest quality. Made from just three Grand Cru vineyards, Aÿ, Avize and Cramant, the Champagne boasts charming floral notes and aromas of toasted hazelnut and brioche, with a refined, creamy palate and balanced minerality. Its elegant finish is characterised by honey notes and citrus zest.

Aperitif

Campari
Breil Pur London Dry Organic Swiss Gin
The Alpinist Swiss Premium Vodka
Bacardi White Rum
REBELS 0.0% Dolce Spritz (non-alcoholic)

Beer

Appenzeller Quöllfrisch Lager
Craft Appenzeller beer
Appenzeller Leermond beer (non-alcoholic)

Cocktails

Signature cocktail

SWISS Alpine Essence IGNIV × SWISS

Created exclusively for SWISS by award-winning bartender Sarah Madritsch from IGNIV Zurich by Andreas Caminada, our new signature cocktail is an iconic homage to Swiss flavors. With its sophisticated blend of dry white vermouth, elderflower, white cacao, citrus and herbal notes, it captures the authentic essence of Switzerland in a single drink. Thanks to its smooth and balanced character, it can be enjoyed either as an aperitif or simply as a crisp, floral refreshment between meals.

Bloody Mary

The Alpinist Swiss Premium Vodka, tomato juice, lemon, tabasco, salt, pepper

Mountain Mist

The Alpinist Swiss Premium Vodka, lemon juice, ginger ale

Pink Gin and Tonic

Breil Pur London Gin, tonic water, Red Kiss tea from Sirocco, lemon

Orange Fizz

Breil Pur London Gin, orange juice, sugar, sparkling water

Perry Highball

Säntis Malt Himmelberg Edition, apple juice

The Golfer (non-alcoholic)

Grapefruit juice, tonic water

Elderberry Bliss (non-alcoholic)

Flauder elderflower and lemon balm, lemon juice, sparkling water

White wine
Rosé wine

Switzerland

CAYAS Heida Réserve 2024
Jean-René Germanier - Vétroz, Valais AOC
Heida

This pure Heida is a premiere for Domaine Jean-René Germanier and celebrates its launch on board SWISS flights. The grapes are vinified in three parts before blending: In foudres, barriques, and glass wine globes. A refined, expressive wine with a fresh, silky palate carried by an elegant vivacity and a long, delicately saline finish. Pairs well with fish, poultry, or cheese.

France

Les Bouffants Sancerre Blanc 2022
Domaine Fournier Père & Fils - Sancerre AOP, Loire
Sauvignon Blanc

The Fourniers founded this acclaimed winery in 1926, which is located on one of the Sancerre's best terroirs. This pure Sauvignon Blanc reveals a fine, fresh nose with smoky notes and a generous, balanced, acidulous bouquet with a hint of citrus. Perfect if you're looking for a precise, aromatic white that refreshes the palate instantly. Excellent as an aperitif, with starters, fish, or vegetarian dishes.

Italy

Nova Domus Terlaner Cuvée Riserva 2023
Kellerei Cantina Terlan - Alto Adige DOC
Weissburgunder, Chardonnay, Sauvignon Blanc

Cantina Terlano winegrowing cooperative is an icon for lovers of international and Italian white wines. Located inside an ancient volcano, its vineyards enjoy a unique geological complex. This dense blend seduces with notes of mandarin, honeydew melon, passion fruit, and maracuja. Generous and charismatic with a long, present finish, marked by a clean fruit expression. An enchanting match for starters, fish, poultry, or vegetarian creations.

France

Château de Selle Rosé 2023
Domaines Ott – Côtes de Provence AOC
Grenache, Cinsault, Mouvèdre, Syrah

Domaines Ott was founded in 1912 by Alsatian engineer Marcel Ott. Now owned and managed by Champagne Louis Roederer, its rosés have been considered among the finest for many years. This delicate wine has a precise, subtly fruity palate and a soft, lingering presence. Its beautiful structure and pleasant floral finish make it a classic match for poultry, fish, light dishes, or as an aperitif.

Red wine

Switzerland

Métissage Cuvée Pénélope 2023
Domaine de Chambleau - Colombier, Neuchâtel AOC
Garanoir, Gamaret

Domaine de Chambleau is one of Neuchâtel's top producers of organic wines. This blend of Gamaret and Garanoir is powerful and warming with notes of dark chocolate, raisin, cinnamon, and a generous helping of blackberry. The tannins are fine, firm, and tightly envelop the luscious fruit. An intense Neuchâtel red that is great with rich dishes, meat, or cheese.

France

Château d'Issan 2018
Château d'Issan – Margaux AOC, Bordeaux
Cabernet Sauvignon, Merlot

Château d'Issan has a long, rich reputation: It's said that the wine was served at the wedding of Eleanor of Aquitaine and Henri Plantagenet, the future King of England. The blend of Cabernet Sauvignon and Merlot is crunchy with sophisticated tannins and notes of blackcurrant, plum, cassis, and cedar wood. Well balanced with an impressive depth. Goes well with meat, poultry, fish dishes, or cheese.

Italy

San Lorenzo Chianti Classico Gran Selezione DOCG 2018
Castello di Ama - Toscana
Sangiovese, Merlot, Malvasia Nera

Castello di Ama is one of Tuscany's top wine estates. Here elegance, craft, and terroir are central to production. Named after the picturesque San Lorenzo Valley, this deep, dark, elegant Chianti Classico shows notes of blackberry, tobacco, violet, and black cherry. The tannins are delicate, and the finish is marked by floral notes. A pure delight that is enjoyable with pasta dishes, meat, or poultry.

Digestifs
Port wine
Dessert wine

Digestifs

Original Swiss Etter Kirsch Vintage
Original Swiss Etter Williams
Grappa di Moscato Nonino Monovitigno
Cognac Rémy Martin XO Excellence
Appenzeller Alpenbitter
Baileys Irish Cream

Whisky

Säntismalt Himmelberg Edition – Swiss Single Malt 4 years old
Aberlour – Speyside Single Malt Scotch 16 years old
Chivas Blended Scotch 18 years old

Port

Graham's Tawny 20 years
Symington Family Estates – Douro, Portugal
Touriga Naçional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão

This 20-year-old port has an intense, nutty bouquet, with the classic Graham's richness and a concentrated, lingering finish. It is the perfect blend of complexity and fresh fruit, with notes of raisin jam and caramel. To enjoy by itself, with cheese or chocolate.

Dessert wine

Hungary
Tokaji Aszú 5 puttonyos 2013
Tokaj-Hétszőlő
Furmint

The Hétszőlő estate is owned by entrepreneur Michel Reybier and is located on the southern slopes of Mount Tokaj. Dating back to 1502, it makes some of Tokaj's most famous wines. This sweet wine boasts dominant notes of quince jelly, honey, and white chocolate with raisin elixir and a hint of freshness lending a juicy touch. Excellent after a meal or with dessert.

Soft drinks

Soft drinks
- Rivella
- Ginger ale
- Coca-Cola
- Coca-Cola Zero
- Sprite
- Tonic water

Juices
- Orange
- Apple
- Grapefruit
- Tomato

Water
- Still
- Sparkling

Coffee selection

Coffee selection by NESPRESSO

Brazil Organic
A vibrant Arabica blend with notes of nuts, chocolate and a hint fruitiness, reflecting the Cerrado hilltops to the plains of South Minas Gerais.

Congo Organic
Fruity and sweet cereal notes. This organic-certified Arabica coffee is sourced in the rich Lake Kivu shores in eastern Congo.

Indonesia Fair Trade
Woody with malted cereal notes. Exclusively created with Fairtrade beans from the Aceh province in Sumatra.

Decaffeinato
Dense and powerful. Composed from a blend of Arabicas and Canephoras from Colombia and Brazil, among others.

Can be served as Ristretto, Espresso, Lungo or Cappuccino with milk, coffee cream and oat drink by Oatly as an add-on

Freshly roasted coffee selection

Cappuccino
Choice of coffee with frothed milk and cacao powder

Café Mélange
Choice of coffee served with whipped cream and brown sugar

Kafi Fertig
Choice of coffee with Kirsch or Williams, brown sugar, and whipped cream

Caffè Corretto
Ristretto with Grappa di Moscato Nonino Monovitigno

Iced coffee
Double espresso with milk and sugar, topped with whipped cream

Coffee Baileys
Choice of coffee served with Baileys

Tea selection

Tea selection by SIROCCO

Black tea
Gentle Blue Organic Earl Grey
Ceylon Sunrise Organic

Rooibos tea
Rooibos Tangerine Organic

Fruit tea
Red Kiss Organic

Herbal tea
Piz Palü Organic
Moroccan Mint Organic
Verbena Organic
Camomile Orange Blossoms Organic

Green tea
Japanese Sencha Organic

Milk, coffee cream and oat drink by Oatly
available as an add-on

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