

The taste of travel on Swiss public transport.

Travel broadens the horizon – that is also true when it comes to culinary experiences: Whether on board a historical paddle steamer, along the country’s most beautiful train routes, or during a shopping stop-over at a RailCity station: A large choice of culinary highlights is available en route through Switzerland.

Rolling restaurants.



In most InterCity trains operated by Swiss Federal Railways (SBB), freshly prepared dishes are served in on-board bistros or restaurants. Popular Swiss specialities include classics such as Zurich-style sliced veal, Alpine macaroni and St. Gallen veal sausage as well as menu combinations varying according to season. The high-quality ingredients are mostly of Swiss origin. A selection of Swiss wines, beers and juices is also on offer. And the world’s first Starbucks coffeehouse on rails operates on the SBB route between Geneva and St. Gallen. The coffeehouse is integrated into the train composition and serves the famous Starbucks coffee creations, snacks and hot delicacies.

Delicious dishes along panoramic routes.



The Glacier Express – Premium panoramic train of world renown – links the two fashionable mountain resorts of St. Moritz and Zermatt. It takes the unique train some eight hours to cover a journey across the entire Swiss Alpine world. Exquisite 3-course menus accompany this train experience extraordinaire. Freshly prepared in the on-board kitchen, the courses are served in style at the passengers’ seats. Additionally, the menu card of the Glacier Express includes selected specialities of Cantons Valais and Grisons as well as wine, beer and spirits.

Rhaetian Railway regularly adds a nostalgic dining car from the 1930s to the trains on their famous Albula line, a UNESCO World Heritage site. Local delicacies form the basis for an exclusive three-course menu served between Chur and St. Moritz in the pleasant ambiance of the “Gourmino”.

In the historic heartland of Switzerland, the Lucerne-Interlaken Express serves passengers the popular “Zentralbahn-Plättli” – a delicious cold platter with regional specialities such as the Parmino cheese from Alpnach and dried sausages from Meiringen.

Theme trains – from sweet to spicy.



For the spontaneous at heart, a ride in the luxurious Belle Époque coaches of the GoldenPass Classic offers many culinary highlights: Between Zweisimmen and Montreux, selected wines and, on request, also a choice of local cheese and sausage specialities from the Lake Geneva region are served at the passengers' seats.

A sweet temptation awaits the guests of the Kambly Train heading for the lovely Emmental Valley from either Berne or Lucerne. For more than 100 years, the family-owned Kambly company has been cherishing the fine art of biscuit making. They produce over 100 sorts of biscuits such as the famous Bretzeli based on a century-old traditional recipe.

More: Text "Theme Routes" and mystsnet.com/themeroutes

Culinary experiences extraordinaire.



Dining on cloud nine! Rigi Railways make it possible: On mild summer nights, a panoramic cabin of the Weggis-Rigi cableway is transformed into the world's one and only "Restaurant in the Sky". Passengers dine high above Lake Lucerne against the breathtaking backdrop of the "Queen of the Mountains", as mount Rigi is also called.

Coming back down to earth can be a tempting experience, too: In Zurich, the VBZ public transport company calls when dinner is served. While the old-timer tram of the VBZ "Genuss-Linie" cruises through the inner city, passengers enjoy seasonal menus ranging from fondue and Mediterranean specialities from Canton Ticino to Spanish-style pintxos and sushi.

Cast off – and enjoy your meal!



On Switzerland's lakes, great importance is attached to culinary attractions. From Lake Constance to Lake Geneva, most boats plying scheduled routes have an on-board restaurant. Menus include a wide range of fish from local waters as well as other delicacies. Fondue and Raclette Cruises are firmly established as absolute favourites among guests, as are regular Brunch and Lunch Cruises. Across the country, numerous different culinary theme cruises are on offer – especially during the end-of-year festive season and on 01 August (Swiss National Day). On that special day, it is the "national sausage of Switzerland", the Cervelat, that oftentimes takes pride of place.

Pictures are ready for download [here](#).

     #swisstravelsystem

For media & trade: mystsnet.com

Website to be communicated in publications: MySwitzerland.com/swisstravelsystem