

Tasty topics

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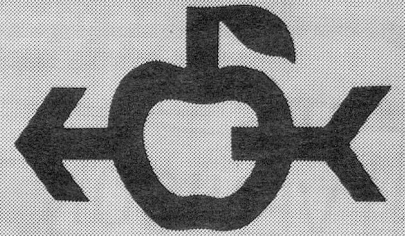
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tasty topics

November 1980

from the Swiss Centre Restaurants, Leicester Square, London



Enjoy the flavour of a real Swiss Christmas



If you want to enjoy the genuine taste of a Swiss Christmas pay a visit to the Swiss Centre restaurants in Leicester Square.

From December 1 a festive atmosphere takes over the West End's most celebrated complex of restaurants, gaily decorated with fir branches and pine cones and Christmas candles on the tables.

Three of the restaurants – the Locanda, the Taverne and the Chesa – will be serving a special menu that combines some of Switzerland's choicest Christmas recipes.

Table reservations are now being taken, but advance booking is not essential.

If you want expert help with planning a Christmas party – either in the Swiss Centre restaurants or at your home or office – all you need to do is ring 01-734 1291. A specialised outside catering service

will take all the problems off your shoulders, whether it is for a small office cocktail party or a full-blown Christmas dinner.

Swiss Centre chefs have also dreamed up a really delicious New Year menu. This will be served from 6pm on New Year's Eve and throughout New Year's Day. The restaurant will be staying open later to help you see in the New Year in style. Last orders will not be taken until 1.30am.

The festive spirit is also pervading the Swiss Centre's Gourmet Corner and Gift Shop – with the most comprehensive collection of Swiss food and wines in Britain and a bigger-than-ever selection of ideas for Christmas presents, many of them costing less than £5.

Further details of what the Swiss Centre restaurants and shops have to offer this Christmas are given in the following pages.

Christmas menu

Pâté de Gibier

Venison pâté garnished with Cumberland sauce and celery salad.

Les Trois Filets de Veau Trois Rois

Medallions of veal fillet topped with Hollandaise sauce and glazed figs, served with fresh vegetables and Berny potatoes.

Coupe Forêt Noël

Chocolate and lemon ice cream covered with black cherries, whipped cream and shavings of chocolate.

Biscuits Secs de Noël

Christmas biscuits.

Café Creme

Coffee

Price: £9.50 including service and VAT

And for New Year's Eve...

Cocktail d'Avocado

Avocado cubes and poached salmon in a delicious yoghurt and dill sauce.

Tournedos en Croûte

Beef fillet covered in mushroom duxelles and coated in crisp puff pastry, served with a selection of five fresh vegetables.

Soufflé Glacé Grand Marnier

Delicious ice soufflé with Grand Marnier liqueur.

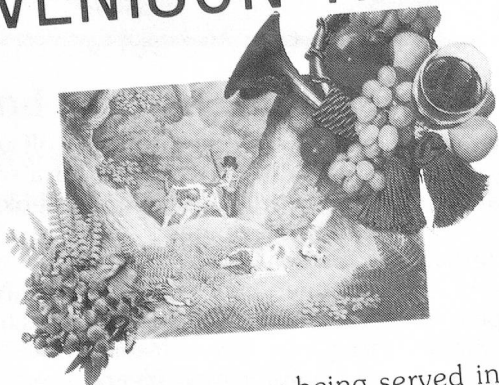
Café Suisse

The unusual "Irish coffee" made with Kirsch, the famous Swiss spirit distilled from cherries.

Price: £12 including service and VAT.

Normal à la carte menus available in all restaurants.

IT'S VENISON TIME



THIS is the menu now being served in the Locanda and Taverne restaurants. Variations are served in the Chesa and Rendezvous.

Starter:
Pâté de Gibier £1.40
Venison pâté garnished with Cumberland sauce and celery salad.

Main Courses:
Civet de Cerf Grand Mère £3.96

Boneless venison stew, marinated in red wine, garnished with diced bacon, croutons and onions, and served with freshly made "Spatzli" and red cabbage.

Pojarski de Cerf à l'Apricot £3.30

Chopped deer steak in a cutlet shape, garnished with a poached apricot and served with freshly made "Spatzli"* and Brussel sprouts.

Medaillons de Cerf aus Trois Champignons £6.20

Deer steaks marinated in the traditional Swiss manner and garnished with three different mushrooms, served with hazelnut galettes and red cabbage.

Medaillons de Cerf Vigneronne £5.70

Deer steaks marinated in the traditional Swiss manner and garnished with grapes and cranberry sauce, served with fried maize slices and Brussel sprouts.

Côtes de Cerf Mirza £5.80

Marinated deer cutlets served with freshly made "Spatzli"*, Brussel sprouts and half an apple poached in white wine and filled with cranberry sauce.

* The word Spatzli ("little sparrow") describes a unique pasta speciality much enjoyed by the Swiss. Small pieces of freshly made pasta are poached and then browned in a pan.

VAT and service charge included.



Recipe of the month

Vermicelle de Marrons

EVERY autumn, when the chestnut harvest has been gathered, it's time for Swiss housewives to make one of the country's classic desserts – vermicelle de marrons.

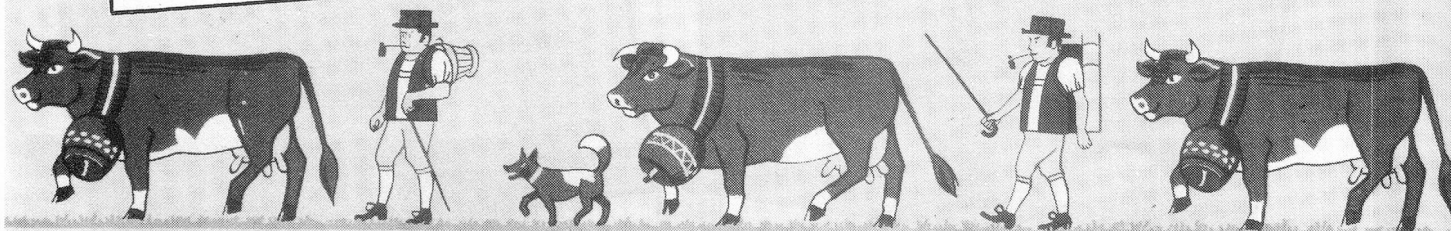
They shell the chestnuts and boil them in milk, to which has been added a stick of vanilla, until they are tender. They then press them through a sieve into another pan and stir the resultant purée with a wooden spoon, adding some of the milk little by little until it reaches the required consistency – not too stiff and not too soft.

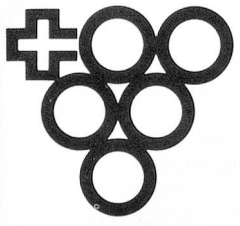
Now the purée is transformed into wriggly "vermicelle" by passing it through a purée press, and finally decorated

with whipped cream.

That's the traditional way of making it. But you can do it much quicker and easier by using a tin of Swiss chestnut purée – which you can buy at the Swiss Centre's Gourmet Corner at £1 for 250 grams. You can also get a purée press for £4.20.

Or why not taste it for yourself first in the Swiss Centre restaurants? You have three choices. There is *Vermicelles portion*, served with meringue and whipped cream, *Gâteau Vermicelles*, which includes sponge cake and is topped with cream, and *Coupe Nesselrode*, a delicious confection with vanilla ice cream, meringue and whipped cream.





The gift pack that pours!

SWISS wines make a very seasonal present, and the biggest selection in Britain can be found in the Swiss Centre's Gourmet Corner.

Some of the most respected wine labels in Switzerland can be seen here.

Among the white wines are sparkling Neuchâtel, distinctive St Saphorin and Dézaley and several varieties of Fendant and Johannisberg.

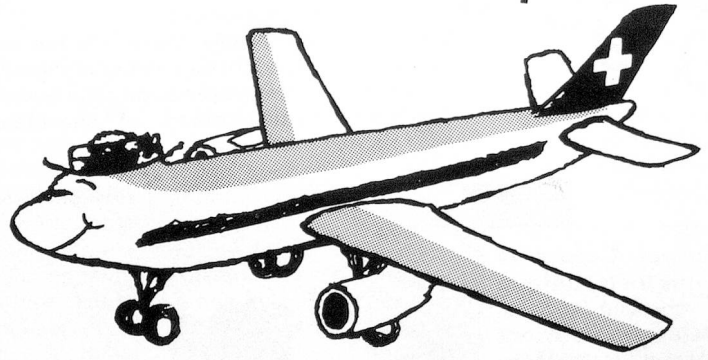
Red wines include Clavignon, Salvagnin and some fine Dôles and Pinot Noirs.

This year the Gourmet Corner has prepared a special Christmas gift pack consisting of three bottles of Swiss wine – a Johannisberg, a Fendant and a Dôle. It comes in a very strong pack – making it suitable for sending through the post – and costs £11.50.

If you like, the Gourmet Corner will also mail it for you.

Of course, Swiss wines are also served in the Swiss Centre restaurants. You have a choice of 36 different varieties – all estate bottled and imported here direct from the Swiss vineyards.

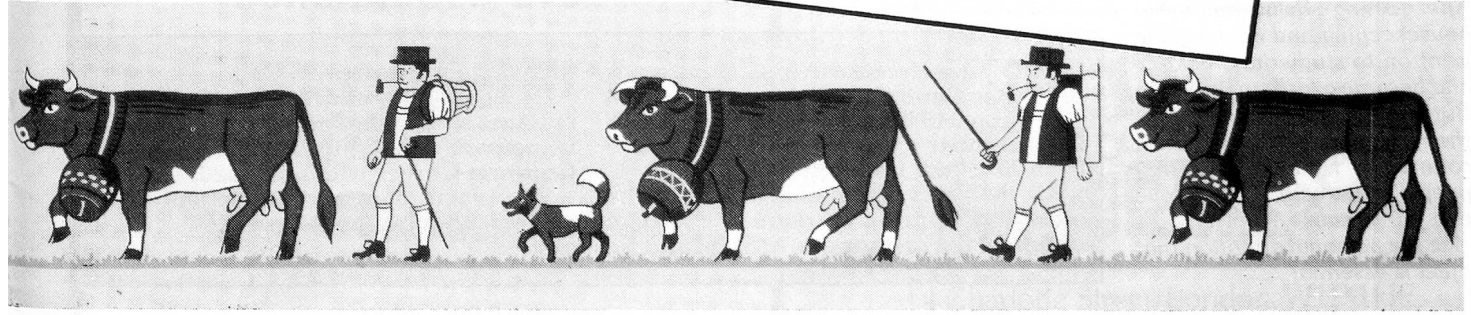
Some last minute gift ideas . . .



. . . just arrived from Switzerland

Copper coaster	85p	Carved box	£4
Cheese board/knife	£3.30	Edelweiss	£1.80
Egg cup & timer	£2.65	Biscuit stand	£3.70
Salt mill	£1.65	Alphorn	£4.50
Wooden cow	£1.75	Weather house	£4.10
Wooden donkey	£2	Pendulum clock	£1.85
Wooden horse	£2.25	Horses	95p
Wooden dog	£1.70	Wooden train	£2.80
Sheep	£1.75	2 handkerchiefs	£3
Cheese board	70p	T-shirts	£3
Cheese knife	60p	Soap	75p
Cream pot	£2.90	Bathgel	£1.85
Butter moulds	£2	Shampoo	£1.35
St. Markus Zwiebel	£1.70	Cassettes	£3.50
Nutcrackers	75p	LP records	£3.50
Napkin ring	50p	Clutch pencil	£1.10
Bottle opener	£2.50	Poster paints	£2.50
Bird whistle	85p	Fibre pens	£2.50

— and all under £5!



Gourmet a-go-go!

THIS is the time of year when the Gourmet Corner really comes into its own. Already the Swiss Centre chefs and pastrycooks are working flat out producing the sweets and delicacies that will be so much in demand in the weeks before Christmas.

All are made on the premises from raw materials imported directly from Switzerland.

Newly-installed is the very latest chocolate coating equipment which is now producing the Swiss Centre's own brand of chocolates – to

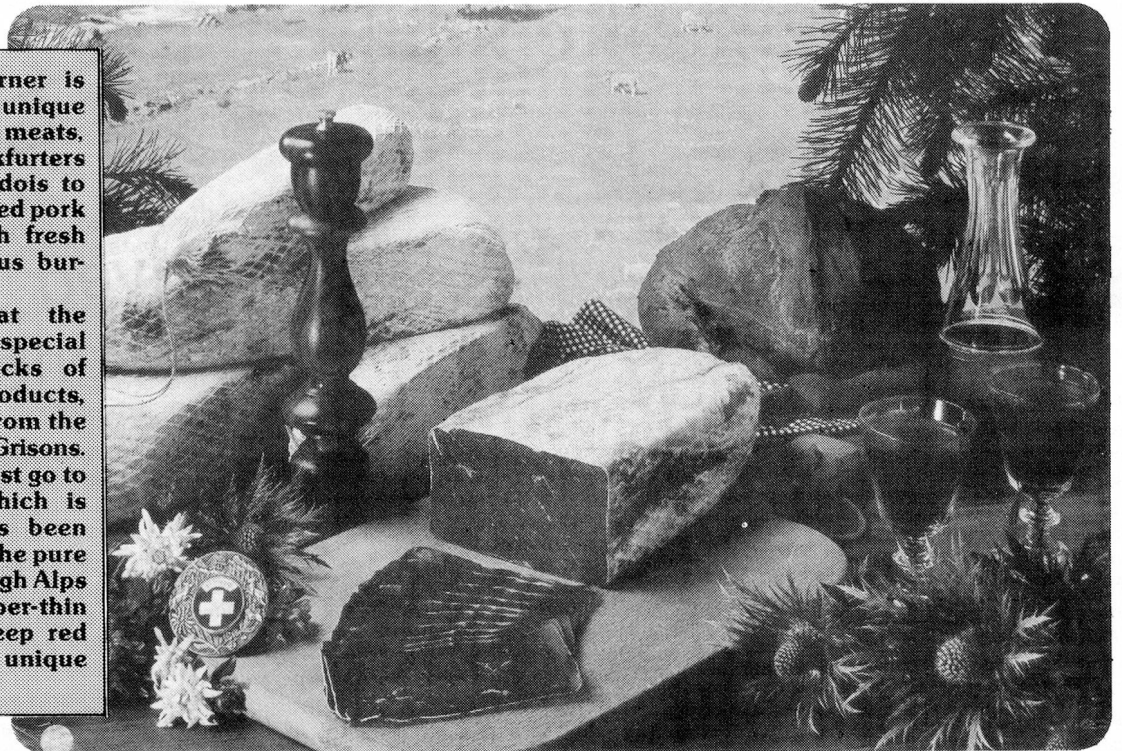
complement the vast range of special chocolates from Suchard, Tobler, Lindt and Camelle Bloch which cannot be obtained anywhere else in Britain.

The Gourmet Corner can boast 22 different varieties of pralines, and seven flavours of truffles, from champagne to sherry. In fact the selection of Christmas confectionery is almost limitless, from petits fours to Lebekuchen, the flat honeycakes that are the Swiss equivalent of our gingerbread men.

THE Gourmet Corner is justly famous for its unique range of cooked meats, from cervelas, frankfurters and saucisson vaudois to veal sausage, smoked pork sausage made with fresh garlic, and delicious burgundian ham.

Very popular at the moment are the special Christmas gift packs of Grishuna meat products, imported directly from the Swiss canton of the Grisons.

Pride of place must go to Bündnerfleisch, which is raw beef that has been cured and dried in the pure rarefied air of the high Alps and served as paper-thin slices. It has a deep red colour and a really unique flavour.



Personal attention . . .

IN charge of the Gourmet Corner and the Swiss Gift Shop is Mrs Elisabeth Ince, a farmer's daughter from Oberrüti in the canon of Aargau who has an English husband and has lived here for the last six years.

She has had a varied career. After gaining a Swiss diploma in housekeeping and cooking she went on to study dressmaking, and became a fashion designer. But she gave it all up because she preferred being behind a counter. "I love meeting people", she said, "and I love this job because I am able to give the personal attention that I feel is essential".



SWISS army knives, wood carvings, fondue sets – if you're looking for a present with a Swiss flavour you'll find it in the Swiss Gift Shop.

You can also listen to the sound of Switzerland. The Gift Shop now stocks Swiss music boxes, and there is a vast repertoire of Swiss music on cassettes and LPs.

And for a present to remind your friends of Switzerland all

the year round there are calendars – including very attractive cotton wall calendars – and diaries.

Tree decorations and stocking fillers? They are all here. In fact this year there is a larger than ever range of inexpensive gift ideas, with prices starting at 75p.

And don't forget Swiss nutcrackers, corkscrews and bottle openers – to help your party go with a swing.

GOOD news for Christmas shoppers – the Swiss Centre's Gourmet Corner and Gift Shop will be open on three Sundays in December – the 7th, 14th and 21st – from 11.30am until 6pm.

All the restaurants and shops will be closed at 4pm on Christmas Eve (last orders in the restaurants at 3pm) and for

the whole of Christmas Day.

On Boxing Day and New Year's Day the restaurants and the Imbiss snack bar will be open as usual, but the Gift Shop and Gourmet Corner will be closed.

The restaurants and shops will have normal opening hours on New Year's Eve.