



## Elevated railcar dining

**In the new Excellence Class, a concierge caters to the needs of guests, while the on-board kitchen dishes up culinary highlights. Entertainment and variety are offered by a walk into the carriage's own well-stocked bar.**

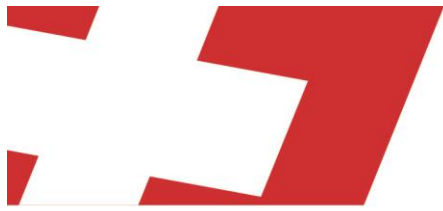
Guests at St. Moritz or Zermatt railway station tread the red carpet and receive a welcoming glass of champagne from the concierge. Acting as both guide and host, he makes sure Excellence Class guests are well looked after. The very personal service, the excellent five-course meal and the selection of fine beverages offered by the Glacier Bar with the golden compass in the ceiling turn every journey into a unique «rolling hotel experience».

### **Regional culinary presence**

Glacier Express AG and its caterer Panoramic Gourmet AG believe in the importance of authentic Swiss fare and local produce, wherever possible from places en route or neighbouring regions. Besides freshness and quality, this ensures naturalness and sustainability, explains Tim Uebersax, managing director of Panoramic Gourmet. «Our mission is to get suppliers to share our philosophy and to produce their products with great care and passion using artisanal methods. That's why we already source much of our produce from the Swiss canton of Graubünden or Valais, for example coffee from Europe's highest-lying roasting house, Badilatti in Zuoz, Chur Röteli (a traditional Swiss cherry liqueur) from the Ullius family and our Glacier Express house wine from the Z'Brun family in Salgesch.»

### **Seven station temptations**

The culinary delights served in Excellence Class are truly outstanding and don't take long to arrive: small delicacies are presented in the form of an amuse-bouche. Swiss-smoked trout are served with oven-roasted beet and horseradish cream cheese. A pea and mint soup with dried Alpine blossoms leads into the main course: Swiss fillet of beef, truffle and potato mash, buttered carrots and mountain herb jus. After a regional cheeseboard, the crowning glory is the legendary, slightly warm Glacier Express chocolate cake with vanilla cream and roasted almonds. Those wanting to stretch their legs with a short walk to the bar can indulge in a Graubünden whisky or a classic cocktail while getting acquainted with their fellow travellers. One final temptation awaits on the last section of the journey in the form of afternoon tea with friandises and Graubünden mountain herb tea. Bon appetit!



## Quotes

*«The new Excellence Class is about to set completely new standards in railcar dining.»*

*«Our helpful and expert on-board staff are key to making this an unforgettable journey.»*

Tim Uebersax, Managing Director of Panoramic Gourmet AG