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Helvetic Airways AG

Steinackerstrasse 56 CH-8302 Kloten

Phone+41 (0)44 270 8500Fax+41 (0)44 270 8501

press@helvetic.com www.helvetic.com

Catering Helvetic Airways modifies its inflight culinary concept

Swiss airline Helvetic Airways now offers a new inflight culinary experience that combines quality, freshness and Swissness all in one. The new meals will be served free of charge to all travellers flying from or to Basel-Mulhouse-Freiburg or Bern Belp airports as part of Helvetic Airways' all-inclusive air travel product.

Helvetic Airways has modified the inflight foodservice concept for its summer-timetable services from and to EuroAirport Basel-Mulhouse-Freiburg and Bern Belp Airport. The Swiss regional airline will now be presenting its on-board culinary offerings in practical and appealingly-designed meal boxes in Switzerland's national colours of red and white. Their contents, which are freshly prepared using local ingredients and presented with a keen eye for detail, will help to ensure a refined culinary ambience aloft.

"Our range of inflight food and beverage offerings reflects not only our Swiss values, but also the quality criteria and the care with which they have been selected," explains Franz Lindauer, who is responsible for the Product & Inflight experience at Helvetic Airways. "And these new culinary creations should truly help to get our travellers into the holiday or the back-to-Switzerland mood."

Travellers on the morning flights to Larnaca and Santorini from Helvetic Airways' new EuroAirport Basel-Mulhouse-Freiburg base will be served a typical Swiss breakfast with an omelette, while travellers inbound to the EuroAirport from these destinations will be offered a traditional 'Kalbsgeschnetzeltes' sliced veal with rösti dish. On its services to and from Jerez de la Frontera, Helvetic will offer its guests a Spanish-inspired generously garnished sandwich. And Helvetic travellers from and to Bern Belp Airport can look forward to a colourful Greek salad with moussaka.

In addition to mineral water from the Gontenbad spring in Switzerland's Appenzell region, the new Helvetic Airways inflight culinary concept is further accompanied by a wide selection of soft drinks, which are also entirely complimentary in line with the Helvetic Airways all-inclusive philosophy. Alcoholic beverages such as wine, beer or sparkling wine are available on board for purchase.

Helvetic travellers who would like to tailor their culinary experience aloft more closely to their preferences and tastes may do so up to 72 hours before departure: a wide range of special meals including kosher, vegetarian, vegan or gluten-free options can be ordered at no additional cost via the https://booking.helvetic.com/ reservation platform.



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Swiss regional airline Helvetic Airways provides a range of short- and medium-haul air services from its Zurich Airport and EuroAirport Basel-Mulhouse-Freiburg hubs. The carrier deploys its 14 Embraer E-Jet aircraft on scheduled, charter and wet-lease flights. Eight Helvetic Airways Embraer E190-E1s and -E2s are currently operated on behalf of Swiss International Air Lines under a long-term wet-lease agreement.

The Helvetic Airways workforce numbers some 450 employees. The company also has its own maintenance hangar and operation at Zurich Airport, which is further home to its corporate head office.

Helvetic Airways has been working closely with Horizon Swiss Flight Academy AG (www.horizon-sfa.ch), which is based in Kloten, since 2008. Both companies are part of the Helvetic Airways Group, which is domiciled in Freienbach, Switzerland.





Contact for media inquiries Mehdi Guenin press@helvetic.com Downloadable images for media use https://helvetic.com/en/mediacentre/mediaimage