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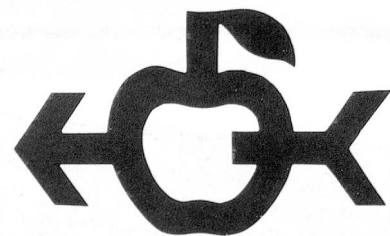
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# tasty topics

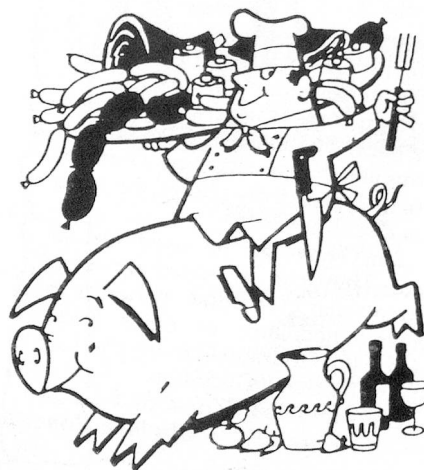
February 1981



from the Swiss Centre Restaurants, Leicester Square, London

It's  
"Metzgete" time

## Watch out . . . the Störmetzger is on his way!



MENTION "Metzgete" to most Swiss and the word will bring back mouth-watering memories of one of the most eagerly awaited events in the Swiss culinary calendar.

This month a taste of the genuine "Metzgete" will be coming to the West End with the arrival of a young man with the rather formidable title of "Störmetzger". He is a farmer who twice a year doubles as a butcher and tours the farms in his locality slaughtering pigs and helping to prepare the cuts of meat for smoking and making sausages in the traditional style.

It's a day-long ceremony in which the whole family takes part. From two pigs they can obtain more than 100 liver sausages, 100 black puddings and mountains of coarse pork sausages.

At 6pm the same day a local restaurant will put the sausages on the menu, and the occasion attracts appreciative diners from miles around. Within a few days the pigs have all been eaten – all except the heads, ears, tails and trotters, which are put in brine and left for two weeks. Then on a special evening they are cooked and are usually served on their own, accompanied only by mustard and bread.

It will be "Metzgete" time at the Swiss Centre restaurants for two weeks this month – from February 10 to 24, when the special menu shown on the right will be available.

The "Störmetzger" in charge will be Kurt Kym, whose home is a typical old sunburnt farmhouse, at Möhlin near the northern Swiss city of Rheinfelden, that dates back to 1608.

The products of his skill, all made according to the traditional methods handed down from father to son over the centuries, will be available in all four Swiss Centre restaurants. They will also be on sale in the

<b>Grünerbssuppe mit Fleischwürfeli</b>
<i>Green pea soup with meat &amp; bread cubes</i>
<b>Blutwurst</b>
<i>Black pudding</i>
<b>Leberwurst</b>
<i>Liver sausage with raisins</i>
<b>Bratwurst</b>
<i>Coarse pork sausage</i>
<b>Kesselfleisch</b>
<i>Boiled pork</i>
<b>Schweins-Kotelett</b>
<i>Pork cutlets</i>
<b>Wädli</b>
<i>Knuckles of pork</i>
<b>Schweinszüngli</b>
<i>Pork tongue</i>
<b>Schlachtplatte</b>
<i>Selection of the above</i>
<b>Garnished with Sauerkraut, Rösti, Apfelschitz</b>
<i>SERVED AS LONG AS AVAILABLE</i>

Gourmet Corner – so that customers can also enjoy them at home.

Says executive chef Beat Wehren: "We are delighted we have been able to persuade Herr Kym to come to London. And we are sure his visit will be a great success".

**A NEW look, with lots of Swiss atmosphere and exciting new menus, is coming to the Chesa and Locanda restaurants. Watch for full details in the March issue of Tasty Topics.**

Encourage your staff to get into the habit of eating a nutritious lunch every day. That's the message going out from the Swiss Centre to West End bosses.

Everyone – and particularly youngsters – should have an appetising, balanced mid-day meal. And they'll work all the better for it.

The Swiss Centre restaurants have a reputation for quick service, and a wide range of value-for-money dishes.

Now to help bosses they are issuing their own luncheon vouchers, valued at 25p each. Firms who buy books of vouchers for giving out to their staff are offered them at a generous discount.

They don't have to be used just at lunchtime. They can be saved up for a special treat – an after show dinner or to buy wines, chocolates or other Swiss delicacies in the Gourmet Corner or to buy presents in the Swiss Gift Shop.

For details ring Joan Tobin on 01-734 1291.  
– **Chelsea Post**

## The things they say about us

When shopping in town it's worth remembering that the popular and well-run Swiss Centre off Leicester Square has its quieter moments. They start lunch at 11.30am, and as well as specially priced 'business' luncheons they also give those people who take an early lunch and leave by 12.45 a 20 per cent discount off the bill.

The Swiss Centre Gourmet Corner on the ground floor, must be one of the most exciting delicatessens in London. It has a wider range of genuine Swiss products including a fantastic range of chocolates (real Swiss Toblerone), charcuterie, canned and packaged foods, freshly baked bread, gateaux and pastries, cheeses, wines and spirits, home-made chocolates, pralines and truffles.

– **The Lady**

## West End's best buy!

**HERE'S a lunchtime bargain that shouldn't be missed – an inexpensive business lunch with a menu that changes every day, PLUS a 20 per cent discount for early eaters.**

Here are examples of a typical menu:

### **Riz Casimir**

*Pork stewed in a spicy curry sauce, served with Creole rice and mixed salad*

### **Sauté de Veau**

*Veal stew, served with mashed potatoes and mixed vegetable*

### **Piccata**

*Escalope of pork fried in egg and cheese, served with spaghetti, tomato sauce and salad*

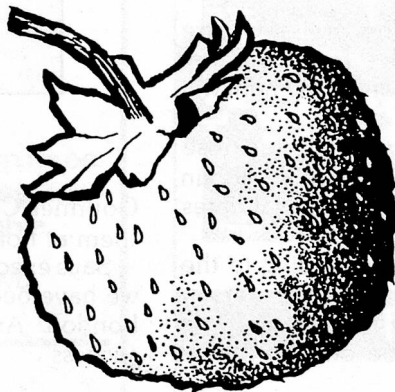
The business lunch costs £2 and is served Monday to Friday. And remember, if you pay your bill before 12.45pm you get that giant 20 per cent discount.

Leicester Square is not an easy place to find a choice of places to eat in comfortable surroundings, so the five Swiss Centre restaurants are an oasis, with their traditional Swiss cleanliness and efficiency, accompanied by well cooked food. The Chesa is for Swiss specialities, The Taverne is Swiss/French and the place to go for fondues and raclette, the Locanda is Swiss/Italian, and serves meat, fish and pasta, the Rendez-Vous is the steak, hamburger, snacks and light meal section, and finally, there is the Swiss Imbiss, a coffee bar for chocolate, croissants, and flans.

The Swiss Centre is open from 11.30am to midnight, the centre's general manager is Hansjorg Baumann, with the restaurant managed by Lydia Nunez.

– **Dine Out**

## Strawberries are news in a big way . . .



YES – strawberries are back on the menus at the Swiss Centre restaurants. And the first of the 1981 crop have had a long way to travel to reach your table.

But such is the efficiency of air freight these days that within 48 hours of them being picked in the strawberry beds of Mexico and California they are being served in the Swiss Centre restaurants – perhaps as the now famous Coupe Swiss Baby, or the equally delicious Strawberry Gateau.

Take a taste of summer in February and be among the first in the West End to sample this succulent fruit.

**TAVERNE  
LOCANDA**

**Filet de Barbe Fumée**  
or  
**Terrine Maison avec  
Toast**

★ ★ ★

**Steak de Porc Ascona**  
**Riz au Beurre**  
**Salad Melée**  
or  
**Saltimbocca**  
**Locarnese**  
**Sauce Tomate**  
**Nouilles au Beurre**  
**Salad Melée**

★ ★ ★

**Mousse au Chocolat**  
or  
**Glacé Panachée**  
**Chantilly**

★ ★ ★

**Café**

£6.50 incl. Service & VAT



*The cheaper way  
to see a show*

SINCE it opened in Leicester Square in December the London Theatre Ticket Booth has proved an outstanding success. Here from 2.30pm every day (except Sunday) you can buy any tickets that may still be available for a show that evening – at HALF PRICE.

Swiss Centre restaurants are co-operating in this very welcome venture by introducing a quick-service menu for pre or after-theatre dinners. They are available in the Locanda, Taverne and Rendezvous restaurants. The special menus are shown here.

Now there is no longer any problem of where to go or what to do before the doors open. The Swiss Centre restaurants are in an ideal situation – within a few minutes' walk of most of the 45 theatres that are taking part in the scheme.

Don't forget to tell your waiter what time your show starts.

**rendez  
VOUS**

**Mixed Salad**

★ ★ ★

**Entrecôte Minute  
Steak**

served with herb  
butter and french  
fried potatoes

★ ★ ★

**Tourte Glacé  
Chocolat**

★ ★ ★

**Coffee**

£5.30 incl. Service & VAT

**CHILDREN are welcome at the Swiss Centre restaurants. In fact they are among the few restaurants to be given an accolade recently by the London Tourist Board for creating a menu specially for children. This is their special menu:**

**William Tell's Master Shot**

*Fried pork fillet with mushroom sauce, served with rice . . . .* £1.52

**Heidi's Favourite**

*A Hamburger served with French fried potatoes . . . . .* £1.56

**Rascal's Meal**

*A big portion of French fried potatoes with a lot of tomato ketchup . . . . .* £0.60

**Swiss Birchermuesli**

*Consisting of seasonal fruit, berries, nuts, flaked oats and milk . . . . .* £1.20

**Coupe Butterfly**

*Chocolate ice cream and half a pear garnished with whipped cream . . . . .* £0.62

**Ice Cream**

*Two scoops ice cream of your choice . . . . .* £0.58

**Beverages**

*A glass of cold milk with a large straw . . . . .* £0.36

*A glass of Coca Cola . . . . .* £0.42

*A glass of Fanta . . . . .* £0.42

Before they leave children are given a free crayoning book and set of crayons.



**Try  
a glass  
of liquid  
sunshine**

SPAIN'S orange crop is now at its peak – and the choicest ones are bought for the Swiss Centre Restaurants.

They are freshly pressed each day to make orange juice.

Try a large glass of liquid sunshine – just 80p.

# Easter comes a little early . . .

IN a sparkling clean, brightly polished new addition to the Swiss Centre restaurants' kitchens they are already celebrating Easter.

This is a veritable grotto of goodies, where all your mouth-watering dreams come true. For it is here that all the hand-made chocolates served in the restaurants and the Swiss Gourmet Centre are prepared.

Easter comes early here. Just arrived from Switzerland is a consignment of huge blocks of chocolate – weighing 5,000 lb – on which work has already started on a preliminary order for 1,800 Easter eggs, 1,500 Easter rabbits and 3,500 lb of pralinés.

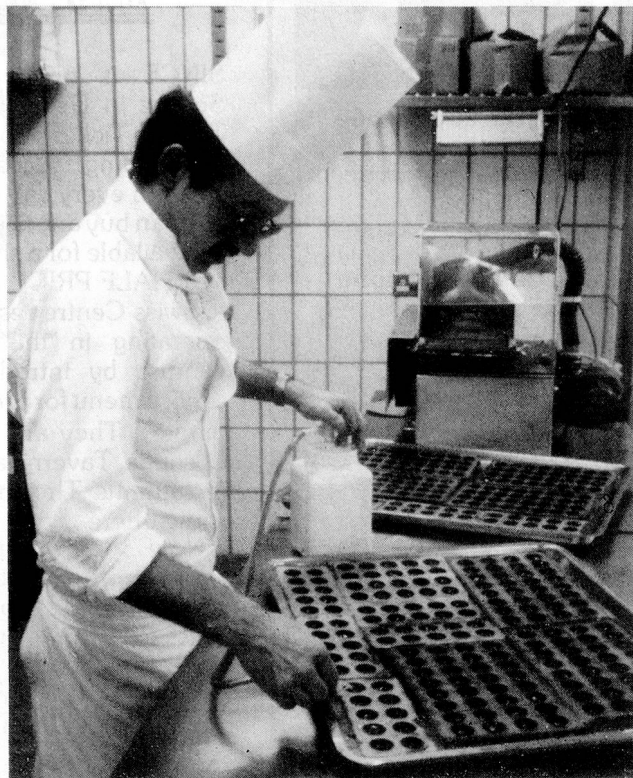
The new chocolate making department is part of the massive £1m million refurbishing programme for Swiss Centre restaurants. It opened last September, fitted with the very latest chocolate making equipment brought specially from Switzerland.

Also newly-arrived from Switzerland is a man highly skilled in the art of chocolate making, Urs Regli. Born in the mountain resort of Andermatt at the northern end of the St. Gotthard pass, he learnt his delicate trade in the kitchens of such famous hotels as the Palace at Gstaad and the Kulm at St Moritz.

His first big testing time in his new job came just before Christmas, when he had to turn out 500 lb of truffles and pralinés a week – which he passed with flying colours, much to the delight of his boss, executive chef Beat Wehren.

Truffles are his most popular product – he makes eight varieties. Altogether he produces 25 different kinds of chocolate, as well as decorations for birthday and party cakes, which is one of the specialities of Swiss Centre restaurants.

★ As all these chocolates and truffles are freshly made and do not contain preservatives they are only available for personal shoppers.



Urs Regli making griottes – a delicious confection of kirsch-flavoured cherries – which is one of the specialities of Swiss Centre Restaurants' new confiserie.



## The other presiding genius at No 10

THERE are two women at the top at Number 10. Both have got there by dint of sheer hard work, dedication – and not counting how many hours there are in a day.

While No. 10 Downing Street has Mrs Margaret Thatcher, over in the West End at No. 10 Wardour Street – the official address of the Swiss Centre restaurants – the presiding genius is Mrs Lydie Nunez.

As restaurants manager she has charge of the four restaurants and the adjoining Swiss Imbiss. Under her are a staff of 110, including 10 head waiters. In the highly competitive catering world it is a plum job.

Her training was tough. First there were two gruelling years at the Berne Casino, a complex of five restaurants and a banqueting room. Then an appointment as chief cashier at the Bahnhofbuffet in Neuchâtel, and back

to Berne in a speciality restaurant.

But to get on in Swiss hotels and restaurants you need to know English, so she came here for a six months crash language course. Back in Switzerland she found she missed England, and it was not long before she returned – to be put in charge of the doctors' dining room at the Great Ormond Street Hospital for Sick Children.

### Royalty

Her next job was even more demanding – working on royal garden parties and other outside events attended by royalty. It also meant travelling to many parts of Britain on royal tours.

This was followed by an executive job at the Strand Corner House. She was there when it was closed down, and had to look around for a new challenge. But no suitable jobs turned up, and she was

about to return to Switzerland when she agreed to accompany a friend who was applying for a job at the Swiss Centre restaurants – and it resulted in an offer she couldn't refuse.

She started as head waiter's assistant in 1971, six months later became a head waiter, was promoted to deputy restaurant manager in 1974, and after three years took over as restaurant manager.

What does she like about the job?

"Just about everything," she says. "I don't know anywhere else I would like to work in London. For me this is really home from home."

"We have regular customers from all over the world, and what particularly pleases me is the way some customers, even though they may only come in once or twice a year, always come and talk with me. Such a friendly atmosphere is really unique."