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tasty topics



June 1981

from the Swiss Centre Restaurants, Leicester Square, London

Sweet taste of summer..

VISITORS to the Swiss Centre Restaurants have been enjoying a taste of summer since the cold days of February, when the first of the 1981 crop of strawberries were flown here from as far away as Mexico and California.

Right now this peer of all fruit is at its very best, and the strawberries now being served come from nearer home - from France, Italy, Spain and Portugal.

And very shortly we shall be serving the first home-grown strawberries, which connoisseurs say are the tastiest in the world. Eat them plain, with a light sprinkling of sugar, or like many people in Switzerland try them with pepper. Some even like them with salt! If you prefer them served in more traditional style, take your pick from the special strawberry menu on the right.

The very best ice cream in the West End

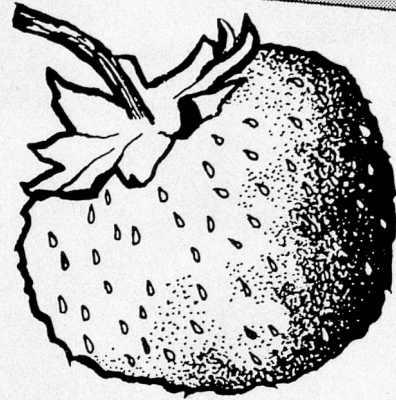
THE ice cream served at the Swiss Centre is said to be the best in the West End. It's an accolade that is well deserved for it is freshly made on the premises, and only natural ingredients are used.

There are a variety of ice cream specialities on the menu, and the pride of them all is the grandiose Coupe Bâloise. Intermingled with a generous portion of Swiss vanilla ice cream are tasty black cherries, crispy meringue and a crowning dollop of whipped cream.

There's also the traditional Banana Split - vanilla ice cream with banana, cherries, pineapple, chocolate sauce and almonds - and Poire Valaisanne, which consists of vanilla ice cream and pear smothered in chocolate sauce.

Matterhorn Ice Firm sounds exciting, and it is. A hot-cold surprise, it consists of an ice pie made with sponge and strawberry ice cream and a Curaçao soufflé, over-glazed to perfection.

To see the full range of choices ask for the special ice cream menu.



STRAWBERRIES Per portion	1.40
With whipped or fresh cream	0.24
PANCAKE WITH STRAWBERRIES	1.30
STRAWBERRY GATEAU	1.10
COUPE VAUDOISE Strawberry ice cream with marinated fresh strawberries and cream	2.30
STRAWBERRY CHEESE GATEAU Cheesecake filled with fresh strawberries	1.10
COUPE SWISS BABY A real strawberry surprise	2.25
STRAWBERRY FRAPPE Cool strawberry drink	0.80

All prices incl. Service and VAT

It's asparagus time again

SUCCULENT asparagus are on the menu again in the Swiss Centre Restaurants. Although new growing techniques and the introduction of new varieties mean the asparagus season is now longer than it used to be, it is still very much a seasonal vegetable - so make the most of it while you can. The variety we have chosen for you is the finest white, delivered direct to the Swiss Centre from the sunny asparagus fields of Provence.

Our chefs have devised a number of tempting dishes...

Cream of Asparagus Soup Asparagus Salad

Asparagus as main course or appetiser
(served with either Sauce Hollandaise, Beurre Fondu, or Sauce Mayonnaise)

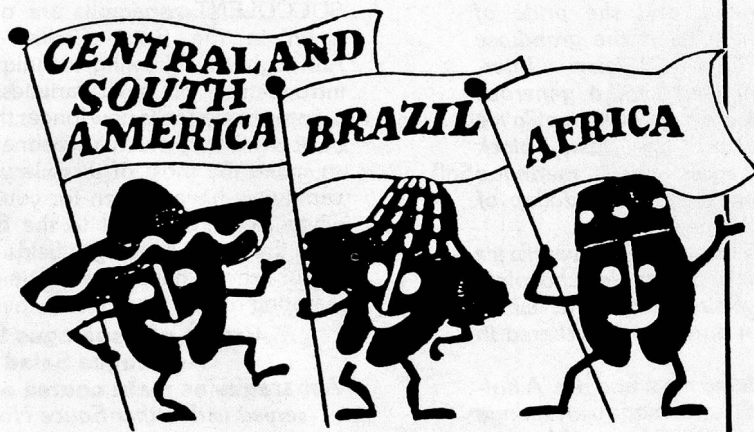
Fisherman's Asparagus
(with Grilled Salmon Steak and Sauce Hollandaise)



This is the LOCANDA restaurant, where both the decor and the menu reflect the warmth and cheerfulness of the Italian-speaking region of Switzerland. The colourful menu card, prepared with the assistance of the Ticino Tourist Office, tempts you with freshly-made pasta and special steak and fish dishes. The perfect accompaniment is the region's red wine, Merlot, served not in a glass but a quaintly-shaped Boccacino.

THE re-opening of The Chesa and Locanda restaurants with their distinctive new decor marks almost the final stage in the mammoth programme of refurbishing the Swiss Centre restaurants.

Leading Swiss architects have re-created in London's West End examples of Swiss restaurant design at its best. They provide the perfect atmosphere for enjoying the specialities that are now available.

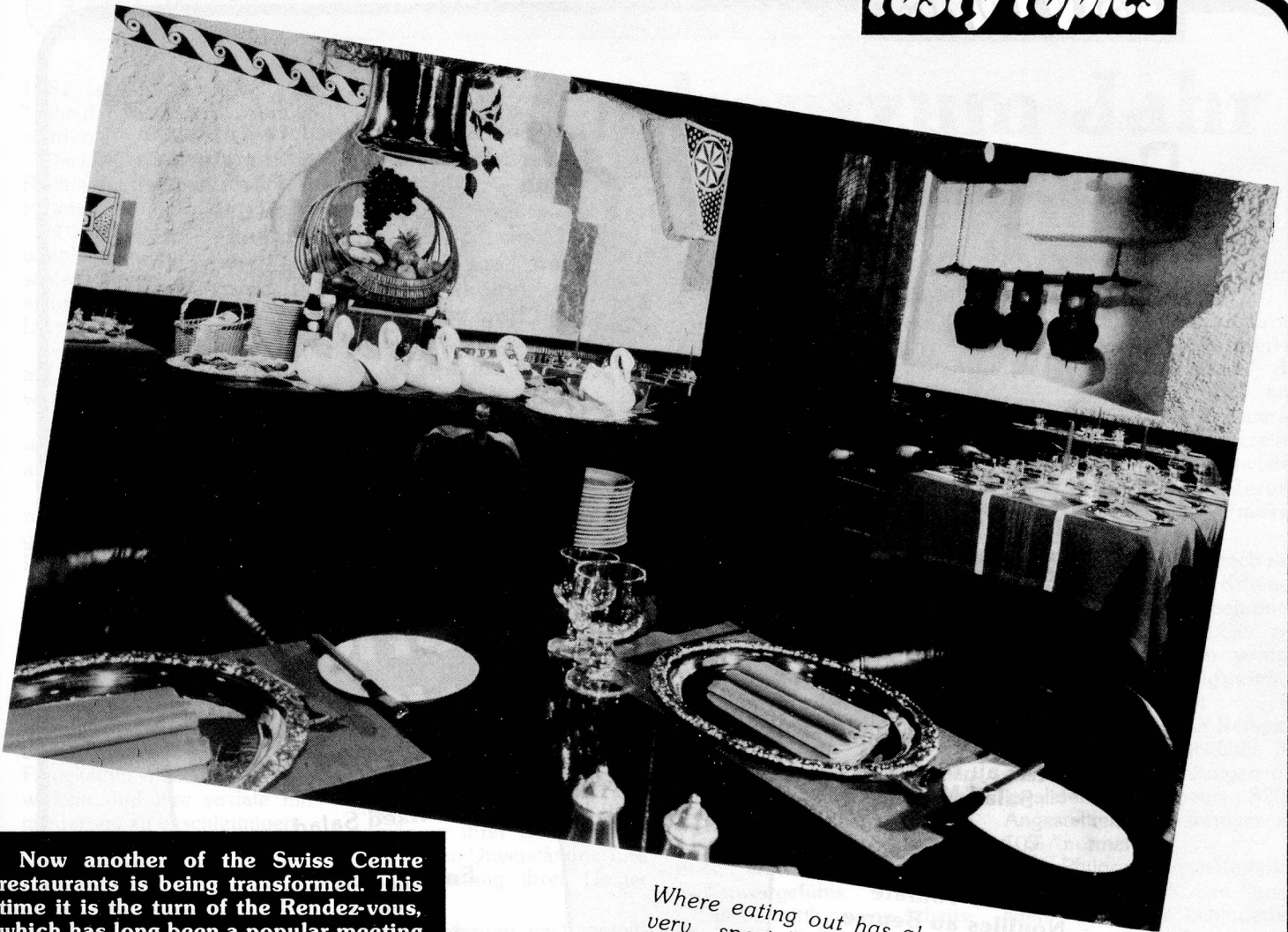


Coffee Boutique

THE opening of a Coffee Boutique in the Swiss Centre has been warmly welcomed by West End shoppers. Now it is possible to choose from a wide range of blends from the major coffee-producing regions of the world – and have them ground just the way you like them.

There are nine varieties of coffee available – Continental, Mocca, Mountain, Breakfast, De-cafinated, Pure Columbia, Pure Brazil, Pure Kenya, plus the special blend that is served in the Swiss Centre restaurants.

You can also have the beans mixed to produce your own individual blend if you



Now another of the Swiss Centre restaurants is being transformed. This time it is the turn of the Rendez-vous, which has long been a popular meeting place for visitors to the West End. Designers are working on a completely new concept - and there will be a new menu to go with it. Target date is July 1. Watch out for something really out of the ordinary with the new look Rendez-vous, where we will be serving sausage by the yard (or less!).

Where eating out has always been something very special - the outstanding CHESA restaurant, now completely restyled. It has its own unique china and silverware and hot dishes are served under silver cloches. Food, among the finest in London, successfully combines the appetising traditions of yesterday with the light and creative cooking of today.

He is a winner

so desire - it's all part of the service.

Grinding coffee beans is a vitally important process, because this decides how much flavour will be extracted when you brew the coffee in your coffee pot. Too coarse and the flavour is lost, too fine and the coffee may be bitter. In the Coffee Boutique you can have it ground to your own exact specification.

If you prefer to do this yourself you can buy your own grinder in the Coffee Boutique. Also on display are leading makes of filter and espresso coffee makers. There is also a very wide range of instant coffees and teas.



Rounding off a perfect evening

THE Swiss Centre Restaurants play an important role in the West End theatre scene - with their special before-the-show and after-the-show menus.

These quick-service menus have been specially devised with the theatregoer in mind. Tell your waiter what time your show starts, and he will ensure you will be able to get there well before curtain-up.

And if you prefer to dine after the show, then the Swiss Centre is just the place to round off a perfect evening. All four restaurants are open until very late. Last orders taken at midnight.

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

Glace Panachée
Chantilly

★ ★ ★

Café

£6.50 incl. Service & VAT

rendez VOUS

Mixed Salad

★ ★ ★

Entrecôte Minute
Steak

served with herb
butter and french
fried potatoes

★ ★ ★

Tourte Glacé
Chocolat

★ ★ ★

Coffee

£5.30 incl. Service & VAT

Coming soon!

From the four corners of the world ...

MARCH OF THE MELONS

Starring
Chraeusi Maeusi

The sweetest invasion ever to hit the West End

A mouth-watering saga from the Highlands of Scotland

THE DEER HUNTERS

Starring
Mrs Tschudi
The most famous cook in Switzerland

Bringing you the most succulent cuts of venison and game