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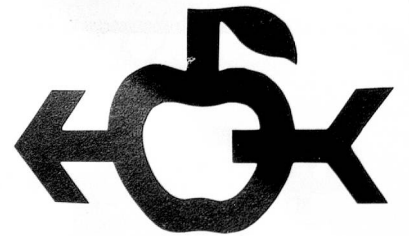
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## Where the Wurst is the best!

THE Rendezvous is the restaurant where there's always something new, and this month is no exception.

For one thing, always take a look at what's on display at the new-style buffet – it's built like a typical Swiss chalet and it's loaded with all kinds of goodies.

Sausage by the metre is always popular. Freshly-made in the Swiss Centre kitchens, it's up to two metres in length when it arrives at the buffet, but it doesn't stay in one piece for long.

Have as much as you like, but we suggest you buy it by the centimetre. Try eight cm for starters at £1.40, or if you're really adventurous go for 14 cm at £2.

As with everything else on the buffet you are invited to tick your order on the pad provided – there's a picture of one alongside. That way you don't have to try and pronounce any of the long Swiss-German words!

You'll find many other delights in the Rendezvous menu. Like Swiss barley soup, served in a wooden bowl with paper-thin slices of alpine air-cured beef, butter and home-made dark rye bread. It's rustically presented and is quite a meal in itself.

Then there are the burgers with a difference. All are made from 100 per cent pure beef

steak, finely chopped and grilled and served on dark brown buns, and accompanied by crisp chips.

But look what goes with them – rings of pineapple smothered in Appenzeller cheese, or half a peach stuffed with spicy herb butter.

Called Toggenburgers, they are completely different from any other burgers you'll find anywhere in London.

The new menu gives you a

wide choice of hot and cold snacks, all at very reasonable prices – including the £2 business lunch, which is still the Swiss Centre Restaurants' best buy.

And service is now quicker than ever. But if you're not in a hurry, take your time to inspect the framed prints displayed on the pillars – they show typical scenes of rural life in Switzerland's picturesque Appenzell region.





# Baby, you make such beautiful coffee..

WHICH coffee machine makes the best coffee? According to a recent Sunday Times colour magazine, which tested the top 16 imported coffee pots and machines, the answer is in no doubt – the Baby Gaggia which is sold in the Swiss Centre's new Coffee Boutique in Wardour Street.

Said the Sunday Times: "We set out to find the cream of coffee makers, star-rating them for quality and performance." And the Baby Gaggia was the only one to be awarded five stars.

The report commented: "This is the real thing. Easy to use, solid, built on the same principle as larger versions. It produced outstanding Espresso and excellent Cappuccino. We liked the grinder with adjustable setting and box for used grounds."

What is the difference between Espresso and Cappuccino? The

**Special offer for August**  
 Anyone buying a Baby Gaggia during the month of August from the Swiss Centre Coffee Boutique will be given free five pounds of coffee of his choice.

Sunday Times report gives these definitions:

*Espresso* is a method of extracting small amounts of concentrated coffee by forcing steam and hot water, under pressure, through finely ground coffee beans. It should taste bittersweet without being acidic, and be rich without being strong.

It should be served in a small coffee cup (demi-tasse) and have a golden head of creamy coffee on top, and an intoxicating aroma to show it is freshly made.

*Cappuccino* is part of the

Espresso ritual. Served in larger cups, it is usually one-third Espresso and two-thirds hot, frothy milk, sometimes sprinkled with grated chocolate or cocoa powder. It is named after the monks in brown habits with white hoods.

★ ★ ★

WHETHER you make coffee with a Baby Gaggia or simply pour boiling water over ground coffee in a jug, you want to make sure that the finished drink is to your own individual taste.

This is where the Swiss Centre's Coffee Boutique can help you, for it has no fewer than nine different varieties of coffee blends at £2.48 lb – Continental, Mocca, Mountain, Breakfast, Decaffeinated, Pure Columbia, Pure Brazil, Pure Kenya, as well as the special blend that is served throughout the Swiss Centre Restaurants.



INTRODUCING a new speciality in the Chesa – La cuisine du marché.  
 It is a menu that can change at any time, for it is devoted to strictly seasonal dishes and depends on what is freshly available at the market.  
 At the time of going to press the main course consisted of medaillons of veal fillet, served with creamy chanterelles sauce – made from fresh wild mushrooms – and garnished with three seasonal vegetables.  
 Always ask to see this special menu – some really unusual dishes will be appearing on it in the months to come.

## GOURMET DELIGHTS AT THE CHESA

THE Swiss Gourmet Menu is gaining quite a reputation among the West End's business community. Served only in the Chesa restaurant, it is designed to satisfy the most discerning executive palate – and it is changed every month.

The Gourmet Menu for July has been very popular. It started with cold salmon served

with yoghurt dill sauce. That was followed by poached spring chicken with a tarragon sauce, served on Chinese cabbage and accompanied by a parsley purée and boiled potatoes. And rounding off the menu was a fresh sorbet with kiwi fruit, followed by coffee.

The three-course meal costs £8.50, including service and VAT.

# A TIP-TOP SPOT FOR PARTIES

ANYONE planning a small, intimate cocktail party can now book what must be the most exotic location in the West End – the Skyroom perched high above Leicester Square at the top of the 15-storey Swiss Centre.

“I reckon it has the best view in London,” said premises manager Mike Hindley. Originally designed as a viewing gallery, it is fully glazed on three sides. To the south you can see Nelson’s Column, the Houses of Parliament and the Thames.

“And as there are no other buildings of this height around you get equally good panoramic views to the east and west – plus balconies the full width of the room you can use if the weather permits.”

The Skyroom is ideal for private cocktail parties, receptions and publicity launches. Further details can be obtained from Mike Hindley on 437 4223.



## JUST SHEER MELON MAGIC

COOL off with an ice-cold melon drink. Or try melon drenched in curry sauce. Or round off your meal with a melon pie.

Yes, the melon season is here again, and Swiss Centre Restaurants are determined to make the most of the flood of melons that are coming to London from all parts of the world.

Honeydew, Charantais, Ogen, Galia, Cavailon – these are just

some of the many varieties that Swiss Centre chefs will be transforming into dozens of imaginative dishes, from salads and savouries to delicious desserts.

Back on the menu again will be an appetizer which was created last year and proved very popular with melon fanciers. Called Chraeusi Maeusi, it’s a tasty cocktail made from no fewer than five different melons.

“PICK a choice selection of juicy strawberries, slice them and marinate them in Grand Marnier with a sprinkling of sugar, then drench them in champagne or other sparkling wine and serve in sugar frosted glasses.”  
So ran the recipe for July’s “cocktail of the month” served in the bar of the Swiss Centre Restaurants. And every month there will be something deliciously different... just the thing to surprise your taste buds before you sit down to eat.

# Chesa gives non-smokers a haven

IT was a group of restaurants in Switzerland which first hit on the idea of no-smoking areas, and clients welcomed it so enthusiastically that the idea spread rapidly.

Among the pioneers in London were the Swiss Centre Restaurants, much to the delight of two columnists from the *New Standard*, film critic Alexander Walker and diarist Richard Compton Miller, who are now engaged in a vigorous campaign to keep smoking in its place.

When it was decided to make part of the Chesa counter an additional non-smoking area, it was naturally Messrs Walker and Miller who were invited to ceremoniously cut the tape – which they did with considerable gusto.

The latest move means there are now a total of 70 seats in non-smoking areas in the *Rendezvous*, *Locanda* and *Chesa* restaurants.

But we feel that battling Alex and Richard won't really be satisfied until the only smoker to be found in the Swiss Centre is the Swiss alpine herdsman who is seen filling his rustic pipe in the giant mural that graces one wall of the *Rendezvous*!



## *Festive flavours*

IT'S going to be a Swiss-tasting Christmas for many business clients this year. Forward-looking firms are already placing orders for speciality hampers with the *Gourmet Corner*.

They can be delivered anywhere on the UK mainland and can contain any variety of Swiss delicacies, Swiss

wines or souvenirs. You can either call in or phone 01-734 0444 and discuss your choice with the *Gourmet Corner* manager Hans Jurgen Lapschies.

Hampers cost from £10 upwards and there is a special discount for large orders. If you like you can also pay by credit card.