THE FLIGHT EXPERIENCE RESTAURANT

BANQUET DOCUMENTATION

valid after January 2020

Prices incl. 7.7% VAT
CORPORATE STRUCTURE

ABOUT US

Before I tell you anything about us, allow me to introduce myself. My name is Reto Seipel and I’m a line pilot by profession. After 15 years with Swissair / SWISS and 2 years with Emirates Airline in Dubai, I now live again in Switzerland and fly as a freelancer for Edelweiss Air. Before my line pilot activity I did the B-Matur and attended the School of Applied Arts. In between, I was allowed to go through the training as a military pilot and flew as a military pilot until 2003, the Mirage reconnaissance aircraft.

HISTORY

The idea for an adventure gastronomy concept with the theme of flying and traveling has already emerged 22 years ago. Currently she became after the Swissair-Grounding. Through a colleague, I came together with Stefan Hunziker, a thoroughbred restaurateur. Together, we further developed the concept. At the same time I started the search for a suitable aircraft. For discussion, the DC-3 or the Metropolitan, however, I realized very quickly that they were very expensive. An aviator colleague, who owned a Russian Acro plane, recommended me to expand the search for Russia and with his good contacts was quickly found a suitable and affordable aircraft. Our Ilyushin14. Next, it was necessary to develop a suitable building, whereby the choice for a suitable architect was very easy, my brother Andri, a partner in the architectural firm Otto + Partner from Liestal. Already his first design met all aesthetic and practical requirements and was subsequently optimized only.

In almost all areas we broke new ground with our project. On the one hand because of the layout, but also because of the location. In order to be able to build a restaurant so extremely close to the airport site, even a rezoning had to be applied for. With the active support of the city of Opfikon and Unique, this was completed in just one year. Noise protection was another topic that occupied us and the responsible office intensively. Again and again we came across new obstacles, smaller and larger. With the help and the incredibly great “goodwill” of all those involved, we were able to fly around any turbulence. One of the biggest crackers was the procurement of the necessary paperwork to take our plane into the air and from Moscow to Zurich.

PHILOSOPHY

The Runway34 is a unique restaurant concept that can not be compared to any other type of restaurant. In many ways we go our own and new ways, which have very little to do with the traditional gastronomy and the current trends. With the “Feu sacré” of a host, the aviation enthusiasm of a pilot or flight attendant, combined with a pronounced economic thinking, we are positioning ourselves quite far away from the mainstream.
You can get off at tram number 10 & 12 at the "Glattbrugg-Unterriet" stop, then walk towards the UBS Card Center to the traffic light intersection. From there turn right to the next traffic light junction and from here almost towards Runway34. Duration, approx. 5-7 minutes on foot.

If you are several people, we can also pick you up by shuttle. Just give us a radio sign so we can do this Option to include in the offer. Many Thanks.
HANGARPLAN

Base area hangar 450m²
Hangar area for a maximum of 250 people in à la carte service & 350 persons in banquet service with seated dinner

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**AVIATOR LOUNGE**

The Aviator Lounge presents itself with original aircraft seats for up to 30 people. Enjoy this unique space with the ambiance, the view of the Zurich Airport and an innovative service, which is made available especially for you. Because of the flying seats, we can vary in this room only between a block table and in theater style. Price & other conditions on request.

**WINGMAN ROOM**

The Wingman Room can be booked as a seminar room for a spontaneous workshop for up to a maximum of 15 persons or for a private dinner. Whether block or theater depending on the request, we make this room suitable for your event. Price & other conditions on request.

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**Apéro - Snacks**

<table>
<thead>
<tr>
<th>Apéro - Snacks “Economy - Class”</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Minimum order quantity 12 pieces per sort</strong></td>
<td></td>
</tr>
<tr>
<td>Homemade bruschetta with tomato (V)</td>
<td>CHF 3.00</td>
</tr>
<tr>
<td>Parma Ham (I) wrapped grissini</td>
<td>CHF 3.00</td>
</tr>
<tr>
<td>Mixed, marinated olives &amp; parmesan pieces (V)</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Bacon (CH) wrapped prunes</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Chips &amp; nuts (V)</td>
<td>CHF 4.50</td>
</tr>
<tr>
<td>Vegetable sticks in a glass with herbed crème fraîche and cocktail dips (V)</td>
<td>CHF 5.00</td>
</tr>
<tr>
<td>Vegetable chips (V) (1 portion for 2 - 3 people)</td>
<td>CHF 8.50</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Apéro - Snacks “Business - Class”</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Minimum order quantity 12 pieces per sort</strong></td>
<td></td>
</tr>
<tr>
<td>Focaccia with cheese and cucumber (V)</td>
<td>CHF 3.00</td>
</tr>
<tr>
<td>Mediterranean antipasti skewer (V)</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Tomato - mozzarella skewer with pesto (V)</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Melon and cured ham (CH)</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Smoked salmon (SCO) crepe roulade</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Mini cheese quiche (V)</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Ham (CH) puff pastry</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Mini springroll (V) with sweet chili dip</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Samosa (V) with homemade mango chutney</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Coconut crusted king prawns (VT) served with cocktail sauce</td>
<td>CHF 3.50</td>
</tr>
<tr>
<td>Spicy meatballs (CH) with gaucho sauce</td>
<td>CHF 3.50</td>
</tr>
</tbody>
</table>

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**APÉRO - SNACKS**

**Apéro - Snacks “First - Class”**

*Minimum order quantity 12 pieces per sort*

- Smoked trout (DK) on pumpernickel with cranberry foam **CHF 4.00**
- Graved Lax (SCO) on blinis with pink pepper butter **CHF 4.00**
- Canapé cured “Bündner” beef (CH) **CHF 4.00**
- Canapé cream cheese (V) **CHF 4.00**
- Canapé smoked salmon (SCO) **CHF 4.00**
- Canapé beefsteak tartar (CH) **CHF 4.00**
- Classic prawn (DK) cocktail, served in glass **CHF 4.50**
- Chicken (CH) satay skewer with peanut sauce **CHF 4.00**

**Apéro - Snacks “Premium - Class”**

*Minimum order quantity 12 pieces per sort*

- Canapé beefsteak tartar (CH) with lightly flambeed herb butter, 4 pieces **CHF 9.00**
- Baby potato, stuffed with sour cream and “Oona” caviar (CH) **CHF 8.50**
- Fried duck liver (FR) on brioche toast and fruit chutney **CHF 7.50**

**Sweets**

*Minimum order quantity 12 pieces per sort*

- Mini Crema Catalana **CHF 4.50**
- Mini Toblerone mousse, served in a glass **CHF 4.50**
- Mini fruit salad with honey and mint **CHF 4.50**

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**APERO RICHE**

**Apéro Riche “Short Fuel-Stop”**
*Please note that this can be ordered for up to 12 people and calculated 1 pieces per person*
Homemade bruschetta with tomato, Parma ham wrapped grissini, mixed marinated olives and parmesan pieces, ham puff pastry

CHF 13.00

**Apéro Riche “Economy - Class”**
*Please note that this can be ordered for up to 12 people and calculated 1 pieces per person*
Bacon wrapped prunes, Focaccia with cheese and cucumber, mediterranean antipasti skewer, smoked salmon crepe roulade, mini cheese quiche, ham puff pastry

CHF 20.50

**Apéro Riche “Business - Class”**
*Please note that this can be ordered for up to 12 people and calculated 1 pieces per person*
Smoked salmon crepe roulade, tomato - mozzarella skewer with pesto, melon and cured ham, Focaccia with cheese and cucumber, ham puff pastry, mini spring roll with sweet chili dip, samosa with homemade mango chutney, coconut crusted king prawn served with cocktail sauce

CHF 27.50

**Apéro Riche “First - Class”**
*Please note that this can be ordered for up to 12 people and calculated 1 pieces per person*
Spicy meatballs with gaucho sauce, chicken satay skewer served with peanut sauce, smoked salmon crepe roulade, tomato - mozzarella skewer with pesto, mediterranean antipasti skewer, Focaccia with cheese and cucumber, mini spring roll with sweet chili dip, samosa with mango chutney, coconut crusted king prawns with cocktail sauce

CHF 31.50

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STARTERS

per portion

Soups

Creamy tomato soup (V) CHF 12.90
Indian curry soup with spicy chili oil (VV) CHF 13.50
Seasonally available soup (V) CHF 14.90

Cold Appetizers

Antipasti plate, salad bouquet with sun dried tomatoes, grilled eggplant zucchini, olives, parmesan and grissini (V) CHF 15.90
+ additional Parma ham (I) CHF 2.90
+ additional marinated king prawns (VT) CHF 3.50
Vegetable terrine with tzatziki sauce and a salad bouquet (V) CHF 16.50
Smoked salmon (SCO) with shiso sprouts, soy sesame dressing, salad bouquet and cilantro pesto CHF 19.50
Smoked slices of duck breast (F) with marinated chanterelles on crispy seasonal salad with pomegranate dressing CHF 18.50

Classical Salads

Crunchy seasonal leaf salad with seeds and sprouts (V) CHF 10.90
Mixed salad, a colorful variation of fresh vegetables and salad (V) CHF 12.90
Tomato and mozzarella salad with pesto (V) CHF 13.50
Crunchy iceberg lettuce with french dressing, parmesan and croutons (V) CHF 12.80
Baby spinach salad with lemon dressing, falafel and hummus (V) (available for up to 30 persons) CHF 14.90

(i) Our menus are available from 12 persons and up. Please consider choosing a uniform menu. Individual components can be altered. A selection of several different articles are only possible with a timely announcement of the menu (at least 1 week before your event) and in consultation with the sales department. Please be aware that prices and products may be subject to change.

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Prices incl. 7.7% VAT
## MAIN COURSE

### Main course pork

- Pork steak (CH) with herbcremesauce, bacon wrapped green beans (CH), glazed carrots and potato croquettes  
  CHF 32.90
- Grilled pork loin steak (CH)  
  Served with honey - beer sauce, potato "noodles" and vegetables  
  CHF 34.90
- Bacon (CH) wrapped medaillons of pork tenderloin (CH)  
  Served with a plum - cream sauce, vegetables and buttered noodles  
  CHF 42.90

### Main Course Poultry

- Chicken breast (CH), stuffed with Boursin cream cheese and sun dried tomato with poultry jus, thyme potatoes and vegetables  
  CHF 32.90
- Turkey - Saltimbocca (CH) with cured ham (CH) and sage, risotto and broccoli with almonds  
  CHF 36.90
- Corn fed chicken breast (F) with chanterelle sauce, rosemary polenta and vegetables  
  CHF 33.90

### Main Course Veal

- Tender strips of veal (CH) in a creamy mushroom sauce served with "Rösti"  
  CHF 36.90
- Veal loin steak (CH) with porcini mushrooms, cream sauce, vegetables and potato gratin  
  CHF 54.90
- Grilled veal loin steak (CH), rosemary jus, mashed potato and vegetables  
  CHF 59.90

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## MAIN COURSE

### Main Course Beef

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Medium grilled rumpsteak (CH), with bacon (CH) wrapped green beans, glazed carrots, roasted potatoes and Café de Paris</td>
<td>CHF 42.90</td>
</tr>
<tr>
<td>Slow cooked roastbeef (*), with black current jus, dauphin potatoes and vegetables</td>
<td>CHF 52.90</td>
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<tr>
<td>Beef tenderloin tournedos (*), grilled medium, served with green pepper sauce, vegetables and williams potatoes</td>
<td>CHF 57.90</td>
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</tbody>
</table>

### Main Course Fish

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted salmon steak (SCO) with teriyaki - marinade, Jasmine rice and pak choi</td>
<td>CHF 34.90</td>
</tr>
<tr>
<td>Sea bass (TUR) with mediterrean potatoes and vegetables with olive foam</td>
<td>CHF 36.90</td>
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</table>

### Main Course Vegetarian and Vegan

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eggplant ravioli with tomato cream sauce and parmesan (V)</td>
<td>CHF 29.90</td>
</tr>
<tr>
<td>White wine risotto with vegetables and mushrooms (V)</td>
<td>CHF 27.90</td>
</tr>
<tr>
<td>Indian vegetable curry with Jasmin rice (VV)</td>
<td>CHF 31.90</td>
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<tr>
<td>Seasonally available main course (V)</td>
<td>On request</td>
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</tbody>
</table>

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**DESSERTS**

<table>
<thead>
<tr>
<th>Cold Desserts</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Crema Catalana</td>
<td>CHF 11.90</td>
</tr>
<tr>
<td>Panna Cotta with berry sauce</td>
<td>CHF 12.90</td>
</tr>
<tr>
<td>Homemade Tiramisù</td>
<td>CHF 12.90</td>
</tr>
<tr>
<td>Fruit salad with honey, mint &amp; sour cream ice cream</td>
<td>CHF 13.90</td>
</tr>
<tr>
<td>Sorbet variation with fruits</td>
<td>CHF 14.90</td>
</tr>
<tr>
<td>Dark and white Toblerone chocolate mousse</td>
<td>CHF 16.90</td>
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<tr>
<td>Dessert variation plate Runway 34</td>
<td>CHF 16.90</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Warm Desserts</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Warm apple pie with vanilla cream</td>
<td>CHF 13.90</td>
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<tr>
<td>Lukewarm chocolate cake with vanilla double cream</td>
<td>CHF 14.90</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Intermediate Course</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Lemon basil sorbet</td>
<td>CHF 7.90</td>
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</tbody>
</table>

If you bring your own dessert or cake, following costs will apply:

| Cover price- if you do not order dessert in house                         | CHF 9.50 |
| Cover price- if you order dessert in house                                | CHF 3.50  |

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**MENU’S**

per portion

**MENU “Economy - Class - 01”**

Crunchy seasonal leaf salad  
with seeds, sprouts and French dressing  
***  
Pork steak with herbcremesauce,  
bacon wrapped green beans, glazed carrots  
and potato croquettes  
***  
Spanish custard with its delicious sugar topping  

**MENU “Economy - Class - 02”**

Tomato and mozzarella salad with pesto  
***  
Chicken breast, stuffed with Boursin  
cream cheese and sun dried tomatoes,  
with poultry jus, thyme potatoes and vegetables  
***  
Homemade Tiramisù  

CHF 55.70  

CHF 59.30  

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**MENU'S**

per portion

**MENU "Business - Class - 01"**

Vegetable terrine with tzatziki sauce and a salad bouquet

***

Tender strips of veal in a creamy mushroom sauce served with "Rösti"

***

Lukewarm chocolate cake with vanilla double cream

CHF 68.30

**MENU "Business - Class - 02"**

Smoked salmon with Shiso sprouts, soy sesame dressing, salad bouquet and cilantro pesto

***

Medium grilled rumpsteak, with bacon wrapped green beans, glazed carrots, roasted potatoes and Café de Paris

***

Dark and white Toblerone chocolate mousse

CHF 79.30

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**MENUS**

**MENU “First - Class - 01”**

Antipasti plate, salad bouquet with sun dried tomatoes, grilled eggplant zucchini, olives, parmesan and grissini

Creamy tomato soup with fresh basil

Grilled beef tournedos with bernaise sauce, tagliatelle and vegetables

Sorbet variation with fruits


**MENU “First - Class - 02”**

Fried lobster tail with avocado and pink grapefruit dressing

Indian curry soup with spicy chili oil

Duet of veal and beef tenderloin, potato gratin and vegetables

Fruit salad with honey and mint & sour cream ice cream

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Source of our products

We acquire our products from local supplier.

Our food declaration:

(CH) Switzerland
(I) Italy
(F) France
(SCO) Scotland
(DK) Denmark
(VT) Vietnam
(TUR) Turkey
(*) Switzerland / Import (Import without hormon, like antibiotics)
(V) Vegetarien
(VV) Vegan

About ingredients in our dishes that can trigger allergies or intolerances, our employees will be happy to inform you on request. Please be informed that crosscontamination cannot be completely excluded. Please inform us 7 days before your event. Thank you.