valid 19/10/2020  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.

PHYLOSOPHY

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.
Way description & hangar plan

Road-map Tram-Station «Glattbrugg-Unterriet» direction Runway34

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.

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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.
APÉRO 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 14.80

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 23.00

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 30.00

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 34.20

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**MENUS**

**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  
CHF 57.70

**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 64.30

(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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**MENU’S**

**MENU “Business - Class - 01”**

Vegetable terrine with tzatziki sauce and a salad bouquet

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

***

Lukewarm chocolate cake with vanilla double cream

CHF 71.30

**MENU “Business - Class - 02”**

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

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

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Dark and white Toblerone chocolate mousse

CHF 81.30

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**MENU’S**

**MENU “First - Class - 01”**

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

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Creamy tomato soup with fresh basil

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Grilled beef tournedos with bernaise sauce, tagliatelle and vegetables

***

Sorbet variation with fruits

CHF 84.90

**MENU “First - Class - 02”**

Fried lobster tail with avocado and pink grapefruit dressing

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Indian curry soup with spicy chili oil

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Duet of veal and beef tenderloin, potato gratin and vegetables

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Fruit salad with honey and mint & sour cream ice cream

CHF 95.90

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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.

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