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New restaurant and food court brings blend of international brands and the best of Swiss flavour to Geneva Airport

SSP has celebrated the opening of its new restaurant Altitude at Geneva Airport. At a special opening party, SSP CEO Andrew Lynch and Robert Deillon, the airport's Director General, were joined by many business partners and other guests from the local commercial community. The new venue, created in collaboration with Michelin-starred chef Gilles Dupont, is part of a major redevelopment of the airport which will see it transformed into one of Europe's leading airports for commercial facilities.

More than simply a restaurant, the venue incorporates a lounge bar and seven meeting rooms, which can be used in various configurations to accommodate up to 350 people. It has already been used for a number of events from company board meetings to launch parties. The menu, which changes weekly, is a creative blend of Mediterranean and Swiss styles. Heading the kitchen team on a day-to-day basis is Fabien Legon, himself a former sous chef at Dupont's Lion D'Or restaurant at Cologny on the shores of Lake Geneva.

SSP has also opened a new food court at the airport. Called Les Jardins de Genève, the new facility is located in the departure level at the centre of the airport. The food court offers a range of options for diners from take-away fast-food outlets to restaurants with seating. It features a broad variety of food choices from international cuisine to local specialities. The Asian-style Bento serves sushi, stir-fries and soups, together with a range of fruits and juices, while the restaurant Le Sud has a Mediterranean theme. The bar will give passengers the opportunity to relax over a drink before their flight, and is also expected to be a popular with the local community as a lunch-time or after-work venue.

As well as local concepts unique to Switzerland, there is also a Starbucks coffee store and a Burger King. Finally an Upper Crust will serve fresh sandwiches throughout the day. The food court also incorporates an out-door terrace and a winter garden.

Airside, there is a second food court called La Cuisine. There is also a Caviar House & Prunier Seafood Bar, which has quickly become one of the best performing in the SSP estate.

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Editor's notes:

SSP, the Food Travel Experts, is the leading dedicated operator of food and beverage brands in travel locations worldwide, with operations in more than 130 airports and over 270 railway stations in 31 countries. Its unparalleled portfolio of international, national, local, specialty and new breakthrough food and beverage brands includes Starbucks, Caffè Ritazza, Burger King, M&S Simply Food, Bonne Journée, Caviar House & Prunier, Pizza Hut, Upper Crust and Le Train Bleu. SSP has operations in airports, railway stations, motorway service areas, retail and leisure parks and conference centres.

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