

Swiss Confederation Day celebrated at the Amari Rincome Hotel

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You do not have to live in Switzerland to celebrate Swiss National Day. You can celebrate it anywhere in the world if you have some enthusiastic Swiss people who love fun and good food. Both can be found in Chiang Mai, and the Amari Rincome Hotel invited everyone to an evening of Swiss specialties on 1st of August.

Confederation Day, the Swiss National Holiday, celebrated on August 1st, was

instituted at the end of the 19th century. The date actually refers to an agreement made at the beginning of August 1291 between the cantons of Uri, Schwyz and Nidwalden. Traditional observance includes bonfires on the mountains and celebrations in the communities, all occasions for patriotic speeches. A constitutional change, voted by the Swiss in 1993, proclaimed it a public holiday in the entire country.

The night at the Amari Rincome was a fine example of how to celebrate the

event. No, they did not have bonfires on Doi Suthep, but they had everything else. Salmon tartar with arrugula salad leaves and citrus flavors, a charcuterie of Swiss air-dried beef, smoked bacon and dried nut ham with condiments, Basel style salmon, marinated in fresh lemon juice and pan fried, served topped with sautéed onion rings.

A separate Raclette station was outside at the pool where Irish (Swiss for the evening) Chef Adrian, following the explanation of Swiss GM Marc, arranged the only original Swiss Raclette cheese wheel in the whole northern area for the guests. For those who did not go, Raclette is made by cutting a large cheese in half and heating it until it melts. The melted cheese is then scraped onto a baked potato and garnished with pickles,



The Raclette station at the pool - the only one in the whole northern area of Thailand.

The very traditional Zürcher Geschnetzeltes was not missing either. While it is possible to use any type of meat to prepare this item, the original was made with cut veal. Traditionally, it came with Rosti potatoes and

cheese hashed potatoes.

Desserts included the Basler Leckerli (Basel cookies) or Rhubarb compote

with vanilla ice cream made with lots of honey - very sweet - and tasted just wonderful!



Instead of the traditional bonfire, the Amari Rincome used a number more appropriate Khom Loi's, by the poolside.



La Gritta Restaurant at the Amari Rincome, bursting with Swissophiles and connoisseurs.