

Thank you very much for being here!

Your opinion counts.

Did you have a good time in the Cheese Village barrel?  
Then we would be pleased to receive a Google rating.

Please scan:



Do you have a suggestion for improvement?

Then please contact us directly.

Thank you very much.

The Cheese Village Team

*Living barrel  
Culinary*



**EMMENTALER**  
SWITZERLAND  
*Cheese Village*

## Aperitif and dinner

served until 5.00 p.m. for home preparation in the barrel

### „Cheesesoup"

Homemade cheese cream soup with cheese dairy cream

Served with bread from the show bakery

As a starter 6.00, as main course 7.50

### Cheese and meat platter

with cold regional meat and cheese specialities

Butter and bread from the show bakery 16.00

### Cheese platter

with cheeses from our cheese dairy and the region

Butter and fine bread from the show bakery 14.00

### Raclette "Romantic" to melt by yourself

Finest raclette cheese with pickled vegetables

and hot potatoes 21.00

### Showdairy-Fondue

Creamy blend with Emmentaler AOP matured for 24 months,  
old Hagu Hans and Hügu Himu cheese (200g cheese mix) 21.00

Our Fondue is served with fine bread from the show bakery.

It contains a little alcohol, we can replace this with apple cider  
if you wish.

### Order additionally:

Portion hot potatoes (200g) 2.60

Portion home-made pickled vegetables (150g) 4.50

## Dessert

Showdairy ice cream 150ml cup

Choose your favourite flavour:

Vanilla, Chocolate, Strawberry, Fior di Latte, Mocca 3.50

## Breakfast

The most important meal of the day!

### Barrel-breakfast

served to the barrel at 08.30 a.m.

Exquisite meat and cheese platter with home-made  
and regional specialities, jam, butter and yoghurt

with fresh fruits, fine bread, croissants and fruit juice 18.50

### Children's breakfast

Cheese from our cheese dairy

with butter, Nutella and fine bread from the show bakery,

yoghurt with fresh fruit and fruit juice 12.50

Daily in the restaurant from 09.00 - 11.00 a.m.

For every breakfast we serve you the finest coffee and tea  
specialities à discrétion:

### Emmentaler Zmorge - large

Exquisite meat and cheese platter with our own and regional  
specialities, breakfast Röstli with fried egg,

jam, butter and yoghurt with fresh fruit,  
as well as bread, croissants and fruit juice 37.00

### Stöckli Zmorge - small

Cheese plate with home-made and regional specialities,  
jam, butter and yoghurt with fresh fruit,

as well as bread, croissants and fruit juice 27.00

## Drinks from the barrel-bar

Softdrinks PET 0.5 L 3.00

"Bärner Müntschi" regional beer 4.00

"Senne Wy" white/red wine 15.00