



EMMENTALER
SWITZERLAND

Cheese Village

Banquet Suggestions

Emmentaler Showdairy

The Destination in

Emmental

The entry to the Emmentaler Show Dairy is FREE

The Emmentaler Show Dairy is open every day, including Sundays and holidays

Opening hours Daily 9.00 – 17.00 / Kitchen -16.30

We open as well in the evening from up to 30 peoples. Contact us.

We organise your event according to your wishes – events up to 300 people are possible.

We are happy that you have chosen our Show Dairy for your event or that you consider choosing us. The Show Dairy team is delighted to welcome and host you and your guests. Our menus are designed to be suggestions and may be amended or supplemented according to your individual wishes – please contact us well in advance.

Alterations in our banquet suggestions may entail a change in price.

To help your occasion run smoothly we have added some important information on the last page, along with our general terms and conditions of trade. Please do not hesitate to contact us if you have any questions or requests. We are always glad to help you.

We hope you enjoy selecting a suitable menu and look forward to seeing you soon.

Snack Offers

All prices per portion/person

„On a wooden tray“

Cheese plate Best cheese specialties from our Dairy nicely garnished with fruit and homemade Chutney, served with bread	18.50
Cold meat and cheese plate Meat from our butcher and cheese specialties from our Dairy nicely garnished with pickles and homemade Chutney, served with bread	24.50
Emmentaler AOP tasting plate Experience the different degrees of ripeness of our famous "Emmentaler AOP" plus bread specialties from the show bakery Meier	28.50

„small Snacks“

Cheese cubes 100g of our house-made mature Emmentaler „le roi“ (matured for 24 months)	7.80
Salted selection peanuts and crisps	4.50
Homemade cheese specialtie Cheese Pie 16cm Ø (cut into 8 pieces)	16.50

Tasty Favorites

available from 10 portions or more

Show Dairy Classics

Mixed salad
with house dressing

“Dairy Rösti”
Golden-brown hash browns au gratin with ham and raclette cheese
served with a fried egg

Emmentaler Meringue with homemade ice cream and whipped cream
from our dairy

36.00

small
32.00

Emmentaler Menus

available from 15 portions or more

Senne Menu

Seasonal leaf salad
with house dressing

"Bernese sliced veal"
with mushrooms, bacon and pearl onions in cream sauce,
served with Rösti fried in butter (hash browns)
and vegetable garnish

„Meielis Merängge Gschlaber“
Caramel crème grandmother's style with meringue crumbles
and vanilla ice cream, garnished with whipped cream
from our dairy

Complete 57.00

Complete small 48.00

Only main dish 43.00

Only main dish small 34.00

Treichler Menu

Seasonal leaf salad
with house dressing

Thinly diced pork in creamy mushroom sauce,
served with Rösti fried in butter (hash browns)
and vegetable garnish

Fresh fruit salad with homemade ice cream,
garnished with whipped cream
from our dairy

Complete 42.00

Complete small 35.00

Only main dish 28.00

Only main dish small 21.00

Show Dairy Specialties

Starters

	small	regular
Emmentaler-salad Mixed leaf salad with Emmentaler AOP strips, egg, bacon and croutons	10.60	16.60
Seasonal leaf salad with house dressing	6.60	8.10
Mixed salad with house dressing	9.60	11.60
Cheese soup with Emmentaler cheese and cream	9.00	13.00

Main dishes

Affoltern-Schnitzel Pan-fried pork "cordon bleu" with Emmentaler AOP cheese served with french fries and vegetables		34.90
Rahmschnitzel Pork escalope with creamy mushroom sauce and noodles	21.00	28.50
Pan-fried chicken breast with creamy apple cider sauce served with rice and vegetables		28.50
Schnipo Pan-fried escalope breaded with french fries	18.50	24.50
Käserei-Rösti Hash brown with ham, cheese and pan-fried egg	16.00	20.00

meat from the oven

available from 15 portions or more

	small	regular
<p>“Suure Mocke just like Grandma’s” Braised beef marinated in wine, vinegar and herbs in a full-bodied red wine sauce with mashed potatoes and vegetables This dish must be ordered at least three weeks in advance!</p>	26.00	32.00
<p>Homemade meatloaf in herb sauce with “Dürsrüti” potatoes (hash browns cooked in cream, with bacon and cheese) with vegetable garnish</p>	23.00	28.50

Vegetarian

<p>„Vegetable Garden Rösti“ Crisp hash browns with vegetables and raclette cheese au gratin</p>	16.00	20.00
<p>Pasta in a creamy cheese sauce served with cubes of Emmentaler AOP le roi Matured for at least 24 months</p>	14.00	17.50
<p>Homemade Cheese Pie With mixed salad Nature 16cm Ø</p>		18.00 16.50

For Kids

Sausages with vegetable and French fries		12.00
Kids-Schnipo Pan-fried escalope breaded with french fries		14.00
Pasta in a creamy cheese sauce		11.00
Raclette-Cheese with potatos		8.00
Fresh vegetable with noodles		8.00
½ French Fries		7.50

Cheese experience in the Show Dairy

Our fondues are all very carefully produced in our Show Dairy.
Choose one of our three unique fondue mixtures:

Fondue "Show Dairy" 200 g Mild and creamy mixture with Emmentaler AOP, old Hagu Hans and Hügu Himu Cheese served with bread cubes from our local bakery	26.00
Fondue "Stöckli" 200 g Recent mixture of Stöckli cheese, Old Hagu Hans and Himu Hügu Cheese (Stöckli cheese is handmade over the open fire in our Herdsman's cottage from 1741) served with bread cubes from our local bakery	26.00
Family-Fondue 200g The mild blend without alcohol with Emmental AOP cheese matured for 18 months, Nidletroum and Hügu Himu cheese (all house made) served with bread cubes from our local bakery	26.00
Additional orders possible:	
Serving of hot potatoes	2.60
Serving of homemade pickled vegetables	6.50
Raclette 150 g melted in the oven and served with hot raclette potatoes	19.00
Table raclette for even more sociability Rich choice of cheeses with homemade pickled vegetables and boiled potatoes, prepared right at your table	(this offer is for 2 persons or more) per person 26.50



Important information

Our facilities are suitable for parties, celebrations, company events and trips.
Drop in – we are happy to help!

Emmentaler Show Dairy

Restaurant	80 persons	Hall main building	120 persons
Winter garden	80 persons	Outdoor self-service	120 persons

Menu	Our menu suggestions are for groups who choose a standardized menu. We serve the menus from 10 portions.
After service	For CHF 6.00 p.p. after service with platter service is possible.
Declaration	We serve exclusively Swiss meat.
Details	To ensure that your event runs smoothly, please discuss the details with us at the latest 10 days before the occasion.
Number of persons	Please inform us as soon as possible if the number of persons changes. We must be informed of the exact number of persons at the very latest day before the occasion. You will be charged for the number of persons specified. We will charge 50 % of the menu price for absent persons to cover preparation costs.
Special diets	We will be happy to arrange appropriate alternatives for vegetarian and special diets. We require information on special diets 10 days in advance.
Drinks	From the separate beverage and wine list.
Flowers	You may order arrangements through us. Arrangements supplied by the gardener will be charged at cost price + CHF 10.00 fee.
Prices	We reserve the right to change prices (all prices incl. VAT at 8.1 %).
Night surcharge	Depending on the offer we charge CHF 80.00 per hour after 00.30 am
Cancellation	Up to 72 hours before the occasion = Free Up to 48 hours before the occasion = we charge 50 % of the certified amount Less than 24 hours prior to the occasion = we charge 100 % of the certified amount
Offers 2024	We reserve the right to change prices and offers
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