



THE RESTAURANT 7/7

Typical regional dishes: Gruyère AOP cheese menus, fondue, chalet soup, high pasture macaroni, ham, meringues and Gruyère cream. **Group menus.**

Open non-stop.

Cosy corner – room and terrace with view of the Alpine foothills.

Contact: Mr. and Mrs. Christian and Eva Chassot

Tel. +41 (0)26 921 84 22, restaurant@lamaisondugruyere.ch



LE MARCHÉ GRUÉRIEN 7/7 (THE GRUYÈRE MARKET)

Regional products: Gruyère AOP, cheese, bricelets, meringues, Fondue, Gruyère cream, souvenirs, sweets.

Contact: Société coopérative «Laiterie de Gruyères»

Tel. +41 (0)26 921 84 00

office@lamaisondugruyere.ch

Interprofession du GRUYÈRE

Founded on 2 June 1997 at Gruyères, this Association groups the producers of milk and the cheese makers and ripeners of Gruyère AOP. The Association handles quality control and the promotion of this traditionally made ancestral cheese that obtained AOC recognition on 06.07.2001 and AOP european recognition in December 2011.

Interprofession du Gruyère
Tel. +41 (0)26 921 84 10
interprofession@gruyere.com



INFORMATION

Location

Place de La Gare 3 CH-1663 Pringy-Gruyères

GPS: N 46° 34' 57" - E 7° 4' 20"



Exhibition

- **Open daily from 9 am to 6.30 pm***

(6 pm from October to May)

Duration of the visit: about 30 min. Last entrance, 30 min. before closing.

* Subject to change, consult the website.

- Cheese-making from 9:00 to 12:30

- Admission price (subject to change)

Adults: CHF 8.- (per pers.)

Students/Seniors: CHF 6.- (per pers.)

Families rates: CHF 12.- (2 adults + children up to age 12)

Groups: CHF 6.- Adults / CHF 5.- Students - Senior citizen
(of 10 or more people, on reservation)

Children's groups: CHF 3.- up to age 12
(of 10 or more people, on reservation)

Equipped room (150 pl.)

- At disposal for seminar, conferences...



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www.lamaisondugruyere.ch



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Switzerland. Naturally.



Cheeses from Switzerland.
www.cheesesfromswitzerland.com



The House of Gruyere, is...

... a demonstration dairy where you will be able to discover all the secrets of «Gruyère AOP» cheese-making.



Twice a day, the farmers come to deliver milk. As the visitors watch, the master cheese-maker each day produces up to 48 wheels of Gruyère AOP.


The dairy is equipped with 4 x 4800-litre vats and a cellar where 7000 wheels can ripen.


The cheese is made, depending on the season, 3 to 4 times a day, between 9:00 and 12:30.





... the exhibition





 **Hearing** - the staircase that leads to the exhibition reverberates with the sounds of Gruyère AOP: bells, mooing cows, the torrent that rush down the mountain-side, a journey inside a drop of milk...

 **Smell** - is represented by typical aromas, such as the flora of the high pastures and the hay. These are deeply suggestive odours that penetrate deep into the subconscious.

 **Touch** - also has its small role to play during the visit: herbs, cowhide, lime, cheese probe and brush, milk canisters...

 **Sight** - that is everywhere: production of the Gruyère AOP, videos, pictures, accessories, interactive games.

 **Taste** - your taste buds are lured by tasting Gruyère AOP cheese at three different stages of maturity: 6, 8 and 10 months.

 **An audioguide** is given to you. Audio information is available in thirteen languages: English, French, German, Italian, Spanish and Japanese as well as Arabic, Chinese, Czech, Hungarian, Polish, Portuguese and Russian. Written translations in Albanian, Dutch, Korean, Finnish, Hebrew, Hindi, Persian, Romanian, Thai, Turkish and Ukrainian.