



THE CHEDI DESSERT & CHEESE MENU

DESSERT

meringue blackberries double cream	20
strawberries fennel Sichuan pepper	20
macadamia tonka coffee	20
peach sunflower seed camomile	20
apple yogurt matcha	20
corn paprika popcorn 	20
apricot genmaicha rice 	20

CHEESE

Milchmanufaktur Einsiedeln

At Milchmanufaktur Einsiedeln, local mountain milk is processed into first-class dairy and cheese products. A centuries-old tradition that has been passed down from generation to generation. This is sustainability in action!

Grass that grows on the herb-rich mountain meadows around Einsiedeln, is refined into milk by the local Braunvieh breed and can thus enter our food cycle. The transport routes are no longer than the farmers' children's way to school. Delicious products are made from Einsiedler mountain milk in the milk factory with a lot of manual work and attention to detail. Natural ingredients are used, and no artificial preservatives are used.

Käserei Jumi Bern

The Jumi dairy farmers are all based around the cheese dairy in Emmental, Bern. Their cows pluck grass in the pasture in summer. When the cold months pass and the white splendour covers the land, the ruminants get hay. The cows are milked twice a day, after which the animal-warm fresh milk is taken to the cheese dairy for further processing.

Raw milk cheese can only be made from pure, clean milk from healthy cows. The milk is not boiled before cheese-making. Only raw milk cheese can be stored longer in the cellar and thus develop its natural aroma.

Sélection Maître-Affineur Duttweiler

The Maître Affineur Duttweiler is a very small affineur at the back of Lake Geneva. He buys his cheeses from selected producers and then refines them according to his own recipe, following a long-standing tradition.

His highly exclusive products are known throughout Switzerland and have an extremely exclusive taste.

Affineur Mauerhofer

Affineur Mauerhofer is one of the oldest cheese trading companies in Switzerland. In Burgdorf, the cheese specialities mature in historic sandstone cellars. The aim of Affineur is to preserve the historical craft and cheese tradition of Switzerland. They stand for natural products, the highest taste and the greatest possible animal welfare.

Thanks to careful care (affinage), the cheese innovations mature in peace over many months in centuries-old, naturally tempered cellars. Nature determines how many cheeses may be produced.

Dear guests,

The cheeses marked with "&" are affinated cheeses which have already been carefully selected in their raw state as a top product by one of our master affineurs and later matured to perfection by the same in the old art of craftsmanship. Please understand that some varieties are not available due to seasonal factors and that we only want to offer those that are available to us at the perfect degree of ripeness at the time.

Choice of three | four | five cheeses 21 | 28 | 35

per additional variety 7

The absolute experience of maturity 36

- Appenzeller Mild-Spicy
3 Months - Raw Milk - Appenzell/Switzerland
- Appenzeller d'Alpage Extra &
24 Months - Raw Milk - Appenzell/Switzerland
- Emmental du Terroir
18 Months - Raw Milk - Berne/Switzerland
- Emmentaler Alt &
24 Months - Raw Milk - Berne/Switzerland
- Gruyère Spicy
9 Months - Raw Milk - Fribourg/Switzerland
- Gruyère "Caramel" &
32 Months - Raw Milk - Fribourg/Switzerland

COW

Hard Cheese

Appenzeller Mild- Spicy

3 Months – Raw Milk – Appenzell/Switzerland

Milchmanufaktur Einsiedeln

Appenzeller d'Alpage Extra &

19 Months – Raw Milk – Appenzell/Switzerland

Sélection Maître Affineur Duttweiler

Belper Knolle Alt &

9 Weeks – Raw Milk – Berne/Switzerland

Käserei Jumi Bern

Bsetzistein

9 Months – Raw Milk – Schwyz/Switzerland

Milchmanufaktur Einsiedeln

Cironé &

20 Months – Raw Milk – Berne/Switzerland

Käserei Jumi Bern

Emmental du Terroir

18 Months – Raw Milk – Berne/Switzerland

Affineur Mauerhofer

Emmentaler Alt &

24 Months – Raw Milk – Berne/Switzerland

Sélection Maître Affineur Duttweiler

Gruyère Spicy

9 Months – Raw Milk – Fribourg/Switzerland
Milchmanufaktur Einsiedeln

Gruyère "Caramel" &

32 Months – Raw Milk – Fribourg/Switzerland
Sélection Maître Affineur Duttweiler

L'Étivaz &

24 Months – Raw Milk – Waadt/Switzerland
Sélection Maître Affineur Duttweiler

Rebibes de L'Étivaz &

48 Months – Raw Milk – Waadt/Switzerland
Sélection Maître Affineur Duttweiler

Maréchal Herbal &

22 Months – Raw Milk – Fribourg/Switzerland
Sélection Maître Affineur Duttweiler

Mimolette Vieux &

39 Months – Raw Milk – Lille/France
Sélection Maître Affineur Duttweiler

Rätisches Grauvieh

48 Months – Raw Milk – Berne/Switzerland
Affineur Mauerhofer

Schlossberger Alt &

14 Months – Raw Milk – Berne/Switzerland
Käserei Jumi Bern

Semi Hard Cheese

Hanfmutschli

4 Weeks - Raw Milk - Berne/Switzerland

Käserei Jumi Bern

Mühlistein

3 Months - Gray Mould - Raw Milk - St. Gallen/Switzerland

Milchmanufaktur Einsiedeln

Tête de Moine

20 Months - Raw Milk - Jura/Switzerland

Sélection Maître Affineur Duttweiler

Vacherin à l'Ancienne

8 Months - Raw Milk - Fribourg/Switzerland

Affineur Mauerhofer

Zigerklee

24 Months - Raw Milk - St. Gallen/Switzerland

Affineur Mauerhofer

Soft Cheese

Blau's Hirni

8 Months - Blue Mold - Raw Milk - Berne/Switzerland
Käserei Jumi Bern

Brillat Savarin &

3 Months - White Mould - Raw Milk - Normandie/France
Sélection Maître Affineur Duttweiler

Cœur d'Époisses "Trou du Cru" &

3 Weeks - Red Mould - Raw Milk - Burgundy/France
Sélection Maître Affineur Duttweiler

Coulommier &

4 Weeks - White Mould - Raw Milk - Seine et Marne/France
Sélection Maître Affineur Duttweiler

Fourme d'Ambert &

12 Months - Blue Mold - Raw Milk - Auvergne/France
Sélection Maître Affineur Duttweiler

Francine «Die Runde»

3 Weeks - White Mould - Raw Milk - Berne/Switzerland
Käserei Jumi Bern

Stilton &

24 Months - Blue Mold - Raw Milk - Cambridgeshire/England
Sélection Maître Affineur Duttweiler

Langres &

2 Months - Red Mould - Rohmilch - Champagne/France
Sélection Maître Affineur Duttweiler

La Sanglée des Couardis

4 Weeks - Red Mould - Raw Milk - Jura/Switzerland
Käserei Jumi Bern

Quadretto

5 Weeks - Red Mould - Raw Milk - St.Gallen/Switzerland
Milchmanufaktur Einsiedeln

Simmental Bleu

4 Months - Blue Mold - Raw Milk - Waadt/Switzerland
Affineur Mauerhofer

Tomme Fleurette

2 Weeks - White Mould - Raw Milk - Rougemont/Switzerland
Milchmanufaktur Einsiedeln

SHEEP

Hard Cheese

Mont Gibloux &

16 Months - Raw Milk - Fribourg/Switzerland
Sélection Maître Affineur Duttweiler

Napoléon &

24 Months - Raw Milk - Pyrenäen/France
Sélection Maître Affineur Duttweiler

Semi Hard Cheese

Wägitaler Schafskäse

8 Months - Raw Milk - Schwyz/Switzerland
Milchmanufaktur Einsiedeln

Soft Cheese

Camembrebis

6 Weeks - White Mould - Raw Milk - Rossinière/Switzerland
Affineur Mauerhofer

Dolly

3 Weeks - White Mould - Raw Milk - Berne/Switzerland
Milchmanufaktur Einsiedeln

Hölziges Schaf

10 Weeks - Red Mould - Raw Milk - St.Gallen/Switzerland
Milchmanufaktur Einsiedeln

GOAT

Hard Cheese

Chèvre Corse &

24 Months - Raw Milk - Korsika/France
Sélection Maître Affineur Duttweiler

Geisse Walti

8 Months - pasteurized Milk - Zürich/Switzerland
Milchmanufaktur Einsiedeln

Vallée d'Aspe &

19 Months - Raw Milk - Pyrenees/France
Sélection Maître Affineur Duttweiler

Semi Hard Cheese

Clacbitou &

8 Months - Raw Milk - Burgundy/France
Sélection Maître Affineur Duttweiler

Léotine

2 Months - Raw Milk - Berne/Switzerland
Käserei Jumi Bern

Soft Cheese

Bouyquette &

2 Monate - White Mould - Rohmilch - Tarn/France
Sélection Maître Affineur Duttweiler

Cathare &

4 Wochen - White Mould - Rohmilch - Languedoc-Roussillon/France
Sélection Maître Affineur Duttweiler

Crème Chèvre &

3 Wochen - White Mould - Rohmilch - Berne/Switzerland
Käserei Jumi Bern

Pouligny St-Pierre &

9 Monate - White Mould - Rohmilch - Loire-Valley/France
Sélection Maître Affineur Duttweiler

Sainte Maure Cendré &

2 Wochen - White Mould - Rohmilch - Touraine/France
Sélection Maître Affineur Duttweiler