

# THE CHEDI DESSERT & CHEESE MENU

# SOMMELIER'S SELECTION OF SWEET WINES BY THE GLASS

5 CL

2023 Vendange Tardive, Gregor Kuonen, Switzerland, Malvoisie 22  
*Late-harvest beauty. Elegant sweetness with stone fruits and alpine freshness.*

2020 Cidre « L'Enfer de la Triologie » 20  
*A refreshing and balanced craft cider, with fruity notes and a light acidity, perfect for enjoying relaxed moments.*

1991 Vin Santo Avignonesi, Italy Trebbiano, Malvasia 60  
*A legend in a bottle: thirty years of Tuscan magic. Dates, caramel, and timeless emotion.*

2020 Pensiero, Petrusa, Friuli-Venezia Giulia, Italy Verduzzo 20  
*Amber color with golden hues, aromas of dried fruits and honey; elegant, fresh palate with a long, harmonious finish.*

Madeira Boal 15y, Henriques Henriques, Madeira, Portugal 20  
*Lush and layered with toffee, spice, and sea-kissed acidity. Classic fortified depth.*

LBV Port 2019, Taylor`s, Portugal 18  
*Deep ruby richness. Blackberries, cocoa, and a silky, lingering finish.*

NV Laurent-Perrier Brut « Cuvée Rosé, Champagne» 35  
*Salmon-pink color with fine bubbles, aromas of fresh red berries and citrus zest; lively, elegant palate with crisp acidity and a long, refined finish.*

2016 Chateau Rieussec Premier Grand Cru Classé, Sauternes 25  
*Sweet, honey, peach, apricot, vanilla, spices, rich, dense, balanced, long.*

## DESSERT

black sesame   white miso   roasted banana	20
chocolate sensation   madagascar 70 % chocolate   koa	20
pavlova   lemon   yuzu thyme   bergamot	20
buffalo millefeuille   hay   buffalo	20
exotic variation   pineapple   coconut   thai basil	20

If you would like to enjoy a dessert wine, please ask for our wine list.

# CHEESE

## **Milchmanufaktur Einsiedeln**

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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**

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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.

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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.

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## **Sélection Maître-Affineur Duttweiler**

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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**

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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

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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

Malbec &

20 Months - Raw Milk - Berne/Switzerland  
Affineur Mauerhofer

Original Simmentaler &

24 Months - Raw Milk - Berne/Switzerland  
Affineur Mauerhofer

Urner Boden

10 Months - Raw Milk - Urnerboden/Switzerland  
Alpkäserei Urnerboden

## Semi Hard Cheese

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### 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

### Bleniotto &

10 Months - Raw Milk - Berne/Switzerland

Affineur Mauerhofer

## Soft Cheese

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### 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

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Mont Gibloux &

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

Pilgerschaf &

12 Months - Raw Milk - Berne/Switzerland  
Affineur Mauerhofer

Napoléon &

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

## Semi Hard Cheese

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Wägitaler Schafskäse

8 Months - Raw Milk - Schwyz/Switzerland  
Milchmanufaktur Einsiedeln

## **Soft Cheese**

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### 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

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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

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Clacbitou &

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

Léotine

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

## Soft Cheese

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### Bouyquette &

2 Months - White Mould - Raw Milk - Tarn/France

Sélection Maître Affineur Duttweiler

### Cathare &

4 Weeks - White Mould - Raw Milk - Languedoc-Roussillon/France

Sélection Maître Affineur Duttweiler

### Crème Chèvre &

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

Käserei Jumi Bern

### Pouligny St-Pierre &

9 Months - White Mould - Raw Milk - Loire-Valley/France

Sélection Maître Affineur Duttweiler

### Sainte Maure Cendré &

2 Weeks - White Mould - Raw Milk - Touraine/France

Sélection Maître Affineur Duttweiler

### La Bûche Caprifeulle &

2 Weeks - White Mould - Raw Milk - Loire-Valley/France

Sèvre & Belle

### Valençay &

2 Weeks - White Mould - Raw Milk - Loire-Valley/France

P. Jaquin & Fils