



EMMENTALER
SWITZERLAND

Schaukäserei

Offers 2025

About the Emmentaler Cheese Village

Open 365 days a year (including the restaurant and cheese shop):
January to December from 9:00 to 17:00 h

In our cosy restaurant we serve many regional specialities freshly prepared. On the grounds of the Emmentaler Cheese Village you will find a sunny self-service terrace, a large playground and a goat zoo. The cheese shop sells the original Emmentaler AOP in various maturity stages, around a hundred other cheeses, Emmental specialities and souvenirs. The Grand Tour Photo Spot is located fifteen minutes by foot from the Cheese Village.



Daily offers

Free visit without guide

During our opening hours you can visit the Emmentaler Cheese Village with its various generations of cheese dairies free of charge. In the former herdsman's cottage from 1741 you can see how cheese is made over an open fire. You will also visit the fire truck cheese dairy from 1900. In the village cheese dairy from 1954 you will find the entrance to the King's Way tour and in the main building you will get an insight into the modern production. Duration approx. 45 minutes. An exciting part of the Emmentaler AOP production can be seen at 10:10* h and 15:10* h with the filling of the cheese. Stop by the information desk and receive your Show Dairy-Guide with lots of interesting information about the various buildings.

*Filling times may vary, current times can be found on our website.

King's way

Digital - traditional - sensational! Discover the history of the brand and the production of the Emmentaler AOP on the self-guided "digital" tour. Find out how the master cheesemakers transform high-quality raw milk into the most famous cheese in the world. The highlight is a tasting of the original Emmentaler AOP in between of the production and the ripening cellars. So, curious to see what the three protagonists have to tell you? Immerse yourself in the fascinating world of Emmentaler AOP, the king of cheese. Duration approx. 30 min.



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| Admission | Children up to 11 years | free |
| | Teenagers 12 to 17 years | CHF 8.50 |
| | Adults | CHF 16.50 |
| Family offer | 1 adult with 1 child/teenager | 20 % discount |
| Mini Groups | from 6 persons | 20 % discount |
| Maxi Groups | from 12 persons | 25 % discount |

Public cream cheese workshop

A public cream cheese workshop takes place every Wednesday, Saturday and Sunday at 2.00 pm. You process milk into cream cheese together under the guidance of a cheesemaker. Cream cheese making takes about an hour. After around 45 minutes of draining time, the cream cheese is ready and you can take the cream cheese hearts home with you, individually packaged in plastic containers. All paying guests receive a cream cheese heart. The number of places is limited, so please book in good time. The workshop will be held in German. For other languages, you will receive a translation sheet at the information desk.

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| Children up to 11 years | free |
| Teenagers 12 to 17 years | CHF 6.00 |
| Adults | CHF 12.50 |

Group offers by appointment

Private guided tour

Guided tour through the Emmentaler Cheese Village

Together with a guide, you will visit the former herdsman's cottage from 1741, the fire truck cheese dairy from 1900 and then the King's Way. Finally, a cheese tasting with different maturity stages of the Emmental AOP awaits you. The guided tour can be booked in German, English or French. With a group of a maximum of 25 people, the guided tour lasts approximately one hour. The duration varies for larger groups.

The cost of a guided tour with the King's Way is calculated on the basis of a basic price for the group and admission to the King's Way:

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| Per group from 1 up to 25 persons | CHF 165.00 |
| Children up to 11 years | free |
| Teenagers 12 to 17 years | CHF 5.50 |
| Adults | CHF 9.00 |



Make your own cheese

Cream cheese

Under the guidance of a cheesemaker, you process 40 litres of milk into 5 kg of fresh cheese. The cream cheese making takes about one hour. After about 45 minutes of draining time, the cream cheese is ready and you can take the cream cheese hearts individually packed home with you. All paying guests receive a cream cheese heart. The workshop is held in German. On request we organise an interpreter for you in English or French.

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| | Per group from 1 up to 25 persons | CHF 240.00 |
| Bookable times | January to December | 9:30, 11:30, 16:00 h |

Stöckli cheese

In the former herdsman's cottage from 1741, you process 200 litres of milk over an open fire for about two hours under the guidance of a cheesemaker. This results in two loaves of Stöckli cheese of approx. 8 kg each. After four months of maturing, we send you the cheese whole or cut to an address within Switzerland or you pick it up from us. The workshop is held in German. On request we organise an interpreter for you in English or French.

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| | Group from 1 up to 20 persons | |
| | + 1 loaf of cheese | CHF 530.00 |
| | + 2 loaves of cheese | CHF 745.00 |
| | Translator | CHF 140.00 |
| Bookable times | April to October | 9:00, 12:00, 15:00 h |
| | November to March | 10:00, 13:00 h |



Carriage Ride

Discover the Emmental at a gentle pace! We organise a comfortable horse-drawn carriage ride for you. For around 1.5 hours, you will travel in a horse-drawn carriage through the lovely hilly landscape of Emmental. Each carriage can carry up to 12 people, and there are up to four carriages available. Early reservation is required.

Cost per carriage CHF 310.00

Tip: Combined ticket

With each offer you can visit the King's Way Tour with a special rate:

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| Children up to 11 years | free |
| Teenagers 12 to 17 years | CHF 5.50 |
| Adults | CHF 9.00 |

Glamping at the dairy

With a glorious view at the wild romantic region of the Emmental, surrounded by a green hilly landscape, happy cows and a lot of time for yourself, it is the ideal place to stay for a night or two. Gladly can you stay in the two lovely furnished barrels and spend a day in our Emmentaler cheese village. The barrels have space for four people and are equipped with one 217.5 x 200 cm bed and two 65x 210.00 cm beds. In addition, you can savour dinner and breakfast in the barrels.

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| Costs per night from | CHF 87.50 |
| Teenager per night | CHF 55.00 |
| Children up to 11 years are free of charge | |
| Romantic-Package per night/person from | CHF 155.00 |



Daily* in the Cheese Village: Production of the Emmentaler AOP

In the main building

| Time | What? |
|-------|---|
| 10:10 | Bottling: The modern way to fill the curds into the press. |
| 13:00 | Rennet: The active ingredient rennet is added to the milk and the milk curdles. |
| 13:40 | Preliminary cheese making stage: The curd is then cut with the harp. |
| 15:10 | Bottling |

*No guarantee of production in the mornings and afternoons



General information

- The Emmentaler Cheese Village is wheelchair-accessible.
- All printed prices incl. VAT.
- Prices and offers subject to change without notice.
- Parking spaces and four coach parking spaces are available for a fee directly on the premises.
- We have a large, open area where dogs are welcome. In the main building, we ask you to keep the animals on a leash and only take them with you in the restaurant.

Public Transport

The Emmentaler Cheese Village is connected to public transport by bus. The bus stop "Affoltern i.E., Dorf" is 50 m away from the Cheese Village.

- From Bern/Zurich accessible via Burgdorf, Hasle-Rüegsau
- From Lucerne via Huttwil

MyBuxi

In addition to the bus, it is also possible to travel individually and cheaply with the "MyBuxi" call bus from Hasle-Rüegsau. You can find more information at www.mybuxi.ch.