GASTRONOMY, TASTINGS, MORAT

TRUFFLES & VULLY: THE GOURMET EXPERIENCE



In November, truffles take centre stage in the Lake Murten region! During the week of the Murten Truffle Market, two special tasting experiences invite you to discover delicious pairings of truffles and wines from the Vully. Each workshop includes five small culinary creations and five selected wines, personally presented by the winemaker. The experience lasts approximately two hours.

Workshop with regional truffle – CHF 70.–
A delicious experience showcasing regional truffles and selected wines from the Vully.
At Château Salavaux, the workshops will take place on Thursday, 12 November and Friday, 13 November 2026, from 7.00 pm to 9.00 pm, in collaboration with Madeleine Ruedin Vins.
At Murtenhof & Krone, the workshop will be held on Saturday, 14 November at 11.30 am and 5.30 pm, as well as on Sunday, 15 November at 11.30 am.
Enjoy five small truffle creations accompanied by five wines for tasting. The wines will be presented by the winemaker, while your host introduces you to the history and unique atmosphere of the house.
CHF 70.– per person
Duration: approx. 2 hours
Online reservation required.

Workshop with Burgundy truffle – CHF 110.–
For an even more exclusive culinary experience, Murtenhof & Krone welcomes you on Thursday, 12 November and Friday, 13 November 2026, from 7.00 pm to 9.00 pm.
This workshop puts the Burgundy truffle in the spotlight, paired with a selection of five premium wines from the Vully. Discover five refined culinary creations and carefully selected pairings between truffles and wine, with the wines personally presented by the winemaker.
CHF 110.– per person
Duration: approx. 2 hours
Online reservation required.

PRICES

Price	
Local truffle tasting, per person	CHF 70.-
Burgundy truffle tasting, per person	CHF 110.-



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