LOCAL PRODUCTS, SUCHY

SUCHY & TRUFFE - A WALK THROUGH THE HEART OF A TRUFFLE FARM

At the foot of the Jura mountains, where limestone soils and climate create ideal conditions, truffles have found an exceptional terroir in Switzerland. Long little known, they now grow both in the wild and in carefully cultivated truffle orchards.
At the heart of the truffle farm, pioneering and passionate growers reveal the secrets of the symbiosis between tree and fungus: how truffles form underground, why some trees produce while others do not, and how nature sets the rhythm.

The visit continues with a truffle hunting demonstration — a signature moment where the truffle dog, thanks to its remarkable sense of smell, locates the precious mushrooms hidden beneath the soil. You will discover the precise techniques of the truffle grower, the importance of observing the land and respecting natural cycles.

Back in the epicurean space, you will learn a few preparation secrets, including how to make truffle butter, before enjoying a meal entirely dedicated to truffles, accompanied by local wines.

Dates 2026:
saturday 5 september
saturday 3 october
saturday 7 november
saturday 5 december



CONTACT

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OPENING HOURS

From 5 Sep 2026 to 5 Dec 2026

Saturday	09:30 - 13:00

The 5 Dec 2026

Saturday	09:30 - 13:00

PRICES

Price	
Adult	CHF 89.-
Children up to 10 years old	CHF 44.50



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