JURA
TROIS-LACS
DREI-SEEN-LAND

LOCAL PRODUCTS, BONVILLARS

TRUFFLE EXCAVATION AND TRUFFLE CUISINE COURSE A LA SAUVAGERAIE

Start the day at 10am at the Cour de Bonvillars. Meet Frank Siffert, Annie Riter and their truffle dogs for a 2-hour walk in the forest to harvest wild truffles. Along the way, you'll learn more about the different types of truffle found in the Bonvillars and Jura region. Blitz, the truffle dog, will be in charge of the digging.
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Back in Bonvillars, you can take part in a truffle cooking course, consisting of the preparation of an aperitif and a meal with the day's harvest, which will be supplemented if necessary. The group and the instructors will cook together a meal comprising 3 aperitifs, 5 main courses, 1 cheese and 1 dessert, highlighting different varieties of truffle.
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The course finishes at around 5pm. Truffle cavage and cooking days can be organised on request for groups of 6 or more via info@truffesuisse.ch.

OPENING HOURS

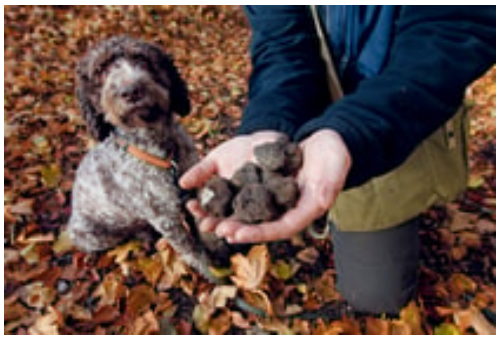
The 14 Nov 2026	
Saturday	10:00 - 17:00
The 29 Nov 2026	
Sunday	10:00 - 17:00
The 5 Dec 2026	
Saturday	10:00 - 17:00
The 6 Dec 2026	
Sunday	10:00 - 17:00
The 12 Dec 2026	
Saturday	10:00 - 17:00
The 13 Dec 2026	
Sunday	10:00 - 17:00

PRICES

Per person	
Adult	CHF 200.-

GOOD TO KNOW

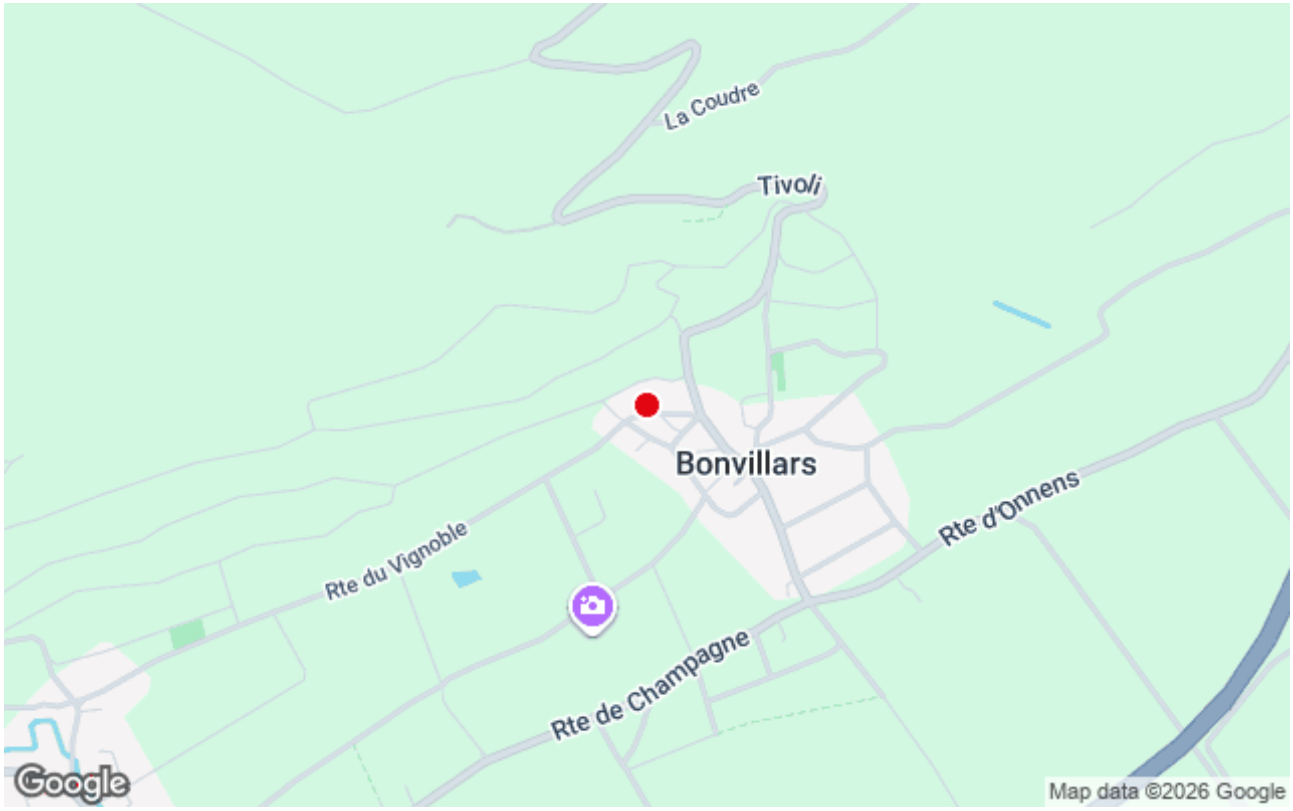
- Meeting point: 10.00 am at the Cour de Bonvillars (free car park and bus stop at the Cour).
- Equipment: walking shoes/boots and clothing to suit the weather.
- Price: CHF 200.00 per person including the meal with truffles and drinks (locally produced wine).
- No dogs allowed, even on a leash.
- Number of person: 1 up to a maximum of 10.
- Online registration required up to 72 hours before the start of the activity.



CONTACT

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