

LOCAL PRODUCTS, BONVILLARS

# TRUFFLE EXCAVATION AND TRUFFLE CUISINE COURSE A LA SAUVAGERIE

The day begins at 10 a.m. at the Cour de Bonvillars. Meet Frank Siffert and Annie Riter, accompanied by their truffle dogs. Forest walk (approx. 2 hours) to discover the different types of truffles in the region. Lulu will provide the cavage.

Back in the village of Bonvillars, prepare an aperitif and a meal with the day's harvest, which will be supplemented if necessary.

The group and instructors will cook together a meal consisting of 3 aperitifs, 5 main courses, 1 cheese and 1 dessert with several varieties of truffle.

Course ends around 5 p.m.

Truffle cavage and cooking days can be organized on request for groups of 5 or more by contacting [info@trufflesuisse.ch](mailto:info@trufflesuisse.ch).

Dates 2024 to come.

## 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 persons: 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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