



CHEESE

JUMI - Organic raw milk cheese from Switzerland

4 types at your choice

Fruit mustard, fruit bread

€ 14



La bouse

Cow's milk

Creamy and fresh soft cheese, broad flavours of cream and whey.



La sanglée des couardise

Cow's milk

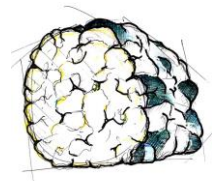
Creamy red smear cheese, matured for 4 weeks in spruce bark, which characterizes the taste of this cheese.



Abe Rot

Cow's milk

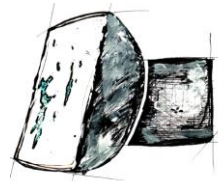
Medium firm red smear cheese, with a slight buttery taste and a flavour of apple and roasted hazel nuts.



Mürgü

Cow's milk

Matured for 8-10 weeks, strong flavour with both white and blue mould.



Blauer Schnee

Cow's milk

Creamy noble mould cheese, mild and balanced flavour, fresh grass, its natural crust can be eaten.



Grottin

Goat's milk

Creamy, melting, soft cheese with a sour-crispy taste. Mountain goats.



Sänf

Sweet and fruity taste.

Combination of coarse-grained mustard and sweet components of apples and figs, bottled in the Jumi manufactory.

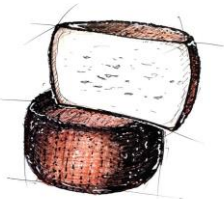
JUMI fruit mustard is also available for take away!



Léotine

Goat's milk

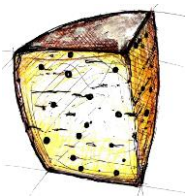
Refreshingly light, creamy cheese with a typical goat flavour and pleasant acid.



Fessli

Goat's milk

After 1.5 years of maturation, this delicious hard cheese develops from the milk of mountain goats. It is a rather mild and balanced goat's cheese.



Füfesächziger „65“

Sheep's milk

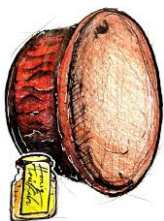
This name originates from the first 65 days of maturation in a grotto, in which this hard cheese develops its special character. Black pepper gives it the finishing touch.



Alicia-Victoria

Cow's milk

The noblewoman among the hard cheeses. Fine salt crystals and a light buttery aroma result from not less than 12 months of maturation. Originally, this cheese was created on the occasion of the 150th anniversary of Grand Hotel Victoria Jungfrau and it still carries its arms.



Spahn

Cow's milk

Very intense hard cheese. Strong aroma, spicy and refreshingly savoury. Spicy and lasting aftertaste on the palate.



Ligu lehm

Fruitbread

The high amount of high quality dried fruit and nuts makes this fruit bread special and distinguishes it from others. It matches matured cheese perfectly.

WINE

0,1 l

2015 Höhenflug Merlot, Hensel, Pfalz
Elderberry, morello cherry, barrique

€ 7,50

2015 Dienheimer Tafelstein, Gebr. Dr. Becker, Rheinhessen
Pomegranate, berries

€ 7,50

Price includes applicable taxes and service charge