

# THE CHEDI

ANDERMATT, SWITZERLAND



## MAKE YOUR OWN ALPINE CHEESE

Experience a unique adventure with The Chedi Andermatt and create lasting happy memories. You will be driven in style in a Porsche to meet a mountain farmer with whom you will heat up fresh milk over a fireplace and learn how to produce your own Alpine cheese. Of course, you will also savour the cheeses produced by the farmer. Your handmade Alpine cheese will mature for 4 to 6 weeks in the cellar before it is sent to your home for you to taste. You can then share this unique experience with your friends and family and enjoy a piece of Switzerland again.

For reservations and further enquiries about this offer, please contact our Concierge team at +41 41 888 79 23 or [concierge@chediandermatt.com](mailto:concierge@chediandermatt.com)

1 JUNE 2018 - 28 OCTOBER 2018  
CHF 470 PER PERSON\*  
FOR A HALF DAY,  
EXTENSION IS POSSIBLE

Drive to an Alpine farmer in a Porsche SUV or sports car | Make your own Alpine cheese (3 hours) | Tasting of Alpine cheese | Shipping of your handmade Alpine cheese to your home address | Taxes

\* Price per person (minimum two participants) combined with an overnight stay. General terms and conditions apply.

