A TASTE OF ALPINE FARMING

With our „Taste of Alpine farming“ package, you can discover what life was really like in the Alps – and it wasn’t always as romantic as it looks. And what would the Alps be without cheese? In this workshop, you’ll also make your own Ziger, Switzerland’s answer to ricotta.

Guided tour: Idyllic? Not quite...
An idyllic miniature Alpine world: ever since Heidi, the Swiss Alps have been synonymous the world over with unique natural beauty, tranquillity and fortitude. However, life in the Alps wasn’t always so idyllic. Our guides will immerse you in the world of the Alps, where they’ll introduce you to the light and dark side of Alpine life and explain how it varied from region to region.

Workshop: The Swiss origins of ricotta
This creamy, grainy Italian cheese is a staple of many recipes. But who actually invented it? Although this remains a mystery, thankfully, making it isn’t. We’ll immerse you in the world of the Alps, where you’ll make a tasty cheesy snack of your own: Ziger [be warned, though: you’ll need to work for it!].

Food: Swiss cuisine and regional specialities
During your visit to the open-air museum, you’ll also be well catered for. Treat yourself to a bite to eat at one of our tasting sessions and sample some regional produce or home-made specialities from the area. At lunch you’ll be treated to a delicious menu in our restaurants.

DURATION
Day programme

LANGUAGES
EN / DE / FR / IT / [other languages on request]

PROGRAMME
Themed tour with tasting session (120 minutes)
Lunch
Workshop Producing „Ziger“ (120 minutes)

COST
145.– per person, including entry, guided tour, tasting session, workshop and lunch, excluding drinks

GROUP SIZE
Maximum 20 people per guide

SMALL GROUPS
Groups under 10 people pay a flat fee of 1’450.–

MENU
2-course, choice of three menu suggestions (1 menu per group, incl. vegetarian option), see back page

2022 season:
14/04/2022 – 30/10/2022
Daily from 10 am to 5 pm

All prices are in CHF including VAT. Prices and programmes are subject to change.
Sample itinerary
10:00 am Meet at the Swiss Open-Air Museum
10:15 am Start of tour including tasting session
12:15 pm Lunch in one of our Ballenberg inns
02:00 pm Workshop producing „Ziger”
04:30 pm Departure

Ziger or Zieger
Ziger or Zieger [Germany/Austria] is a whey or cream cheese, obtained directly from the whey by precipitating the residual protein. The cheese is then eaten fresh or smoked.

FURTHER INFORMATION

Menu of choice
Select an option for your group from the menus A, B and C.

Carriages
Our carriages can transport up to 22 people.
We recommend a reservation for groups.

Flat rate per carriage (excluding entry)
140.– for 30 minutes
250.– for 60 minutes

Other packages
Would you like to experience even more, perhaps by trying your hand at a workshop? Then our all-day packages for groups are just what you’re looking for!
ballenberg.ch/en/packages

MENU OF CHOICE
Fresh mixed leaf salad with homemade salad dressing (French)

MENU A
Alpine macaroni with bacon, roasted onions and apple sauce
Alpine macaroni with roasted onions and apple sauce

MENU B
Chicken with lemon sauce and jasmine rice
Nasi goreng with carrots, leeks, onions and celery

MENU C
Swiss beef stew with diced vegetables and mashed potatoes
Vegetable medallions with homemade tomato coulis
ACCESS

The spacious grounds of Switzerland’s only Open-Air Museum are located above Brienz, in the heart of the Bernese Oberland.

PUBLIC TRANSPORT

The Open-Air Museum can be reached easily using public transport, either via Interlaken – Brienz [West entrance] or Lucerne – Brünig [East entrance]. There is a bus service [PostAuto] to both entrances from Brienz train station or the Brünig Pass.

www.sbb.ch/railaway

BY CAR / BUS

Follow the signs from Brienz, Meiringen or the Brünig Pass to «Ballenberg West» (3858 Hofstetten) or «Ballenberg Ost» (3856 Brienzwiler).