

REGIONAL PRODUCTS, VILLERET

FROMAGERIE VILLERET SA

Our small family farm is located in the middle of the village of Villeret, known for its famous "Combe-Grède" gorge.

We produce the aromatic Tête de Moine PDO and the unique "Villeret Special". Gombre Crède" and "Bijou d'Or" are other cheeses that we produce with passion. We also offer pasteurised full cream and homemade, lactose-free yoghurts with 24 different flavours. Our fondue mixes, serac and many regional products such as flour, pasta, honey, eggs, etc. complete the assortment in our shop.



GOOD TO KNOW

- Visit by reservation

CONTACT

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