



Tradition since 1886

Tradition since
1886

About Margot Fromages

Margot Fromages, cheese affineur since 1886, first specialized in refining Gruyère AOP, later became expert in refining, marketing and exporting most of the famous Swiss cheeses, internationally recognized as being part of the finest cheeses in the world.

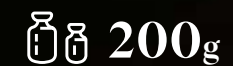
Willing to share its love for traditions and cheese, 5 generations Margot family sets a point of honor to be always seeking for excellence and fineness.



aged from 3 months



free from lactose, gluten,
colourings, preservatives,
and flavour enhancers



weight of cheese



hard cheese



soft cheese



semi-hard cheese



cheese with holes

Gruyère AOP cave aged Margot Fromages



Gruyère AOP Alpage

The name Le Gruyère d'Alpage AOP (Alpine Gruyères) is also protected by the AOP (Certificate of Protection of Origin) requirements. This cheese is made only during the summer season, from about mid-May to mid-October. In high-altitude meadows, cows feed on a huge variety of herbs and flowers that grow there. Thanks to this, their milk has a special rich taste, which is transferred to the cheese.

Format: Available in wedge and cut format.
Taste: fruity with nutty and creamy notes.
Aroma: summer flowers, fresh grass.



Gruyère AOP Réserve

Unique aging at the family enterprise Margot Fromages using the technology passed down from generation to generation makes it possible to call Gruyère cave cheese a truly author's cheese. Cave Aged Gruyère has a richer flavor range and a well-defined aroma.

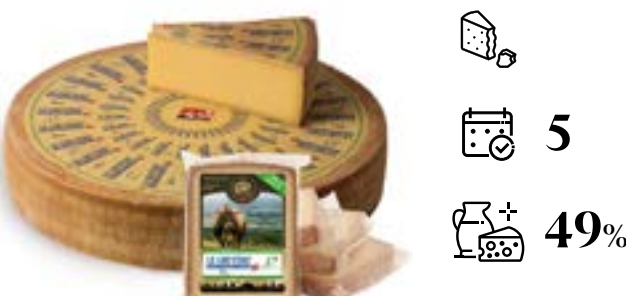
Format: Available in wedge and cut format.
Taste: spicy, with a long nutty aftertaste.
Aroma: fall foliage, walnut.



Gruyère AOP Montagne

This cheese is made only during the summer season, from about mid-May to mid-October. In high-altitude meadows, cows feed on a huge variety of herbs and flowers that grow there. Thanks to this, their milk has a special rich taste, which is transferred to the cheese obtained from it. The cheese continues its aging in the mountain cave Margot Fromages, where it gains taste and aroma.

Format: Available in wedge and cut format.
Taste: fruity with nutty and creamy notes.



Gruyère AOP Bio

The milk for Le Gruyère AOP Bio obtains from farms in accordance with BIO-SUISSE regulations. The method of making it is no different from the rest of the Gruyère AOP cheeses.

Format: Available in wedge and cut format.
Taste: mild, creamy.
Aroma: floral and fruity with spicy notes.



Gruyère AOP

Since 1115 Gruyère AOP cheese is made according to the time-tested recipe in the cheese dairies villages, the place of origin - the district of Gruyères in the canton of Friborg (Switzerland), as well as in the cantons of Vaud, Neuchâtel, Jura and in parts of the canton of Bern. Margot fromages Gruyere cheese aging takes place in a real mountain cave, which makes the taste unique.

Format: Available in wedge and cut format.
Taste: creamy, nutty.
Aroma: floral-fruity with spicy notes.



AOP cheeses



Sbrinz

Sbrinz is one of the most ancient types of cheese. Sbrinz name is connected to the Brienz region, which was famous by its cheeses in the 17th and 18th centuries. Extra-hard cheese has 16 months of maturation and original piquant taste.

Taste: voluminous nutty flavor and caramel notes.

Aroma: rich milky, nutty.

  **16**  **45%**






Gruyère AOP Margot «Excellence»

Unique aging at the family enterprise Margot Fromages using the technology passed down from generation to generation makes it possible to call Gruyère cave cheese a truly author's cheese. Cave Aged Gruyère Excellence has a richer flavor range and a well-defined aroma.

Format: Available in wedge and cut format.

Taste: spicy, with a long nutty aftertaste.

Aroma: fall foliage, walnut.

  **14-16**  **49%**



Emmentaler AOP «Cave Aged»

Emmentaler «Cave Aged » matured at the family enterprise Margot Fromages using the technology passed down from generation to generation. Unique taste combining fruity sweetness and a spicy note is achieved by a long maturation of the cheese in the Margot mountain cave.

Taste: spicy, delicate, with a characteristic sweetness in the aftertaste.

  **15-20**  **45%**



3



51%

Tete de Moine AOP

The name Tête de Moine was given to the cheese by the soldiers who, during the French Revolution, expelling the monks from the monasteries, discovered this unusual cheese in the basements of the Bellelay Abbey, and after learning how to eat the Tête de Moine cheese correctly, they had an association between scraping the surface and cutting off monastic tonsure. The cheese is cut with a special knife Girolle.

Taste: nutty, slightly spicy, with a barely perceptible sourness, and at the same time sweetish with a long and voluminous aftertaste.



6



51%

Tete de Moine AOP Reserve

The name Tête de Moine was given to the cheese by the soldiers who, during the French Revolution, expelling the monks from the monasteries, discovered this unusual cheese in the basements of the Bellelay Abbey, and after learning how to eat the Tête de Moine cheese correctly, they had an association between scraping the surface and cutting off monastic tonsure. The cheese is cut with a special knife Girolle.

Taste: nutty, slightly spicy, with a barely perceptible sourness, and at the same time sweetish with a long and voluminous aftertaste.



10

Emmentaler Reserve

Emmentaler Reserve – Emmentaler AOP has to be tended to in the area it was produced for a period of at least four months. With its smooth even rind, ivory-coloured cheese paste, cherry-sized holes and its distinctly tangy taste, Emmentaler AOP is a genuine piece of Swiss nature and culture.

Taste: spicy, delicate, with a characteristic bitterness in the aftertaste.



4



45%

Emmentaler

Emmetaler is called the king of cheeses. Since the 13th century, this royal cheese, each head weighing 100 kg, has been produced in the Tal Valley near Emme River. Emmentaler has wonderful aroma and sweet, creamy taste with light floral notes. It has a protected AOP geographic origin, guarantee the quality and authentic original taste of the cheese.

Taste: delicate, sweetish floral.



24



45%

L'Etivaz reserve AOP

At an altitude of 1000 to 2000 m in the mountains, L'Etivaz cheese is produced strictly in the summertime. From May to October, cows eat exclusively mountain fresh herbs and flowers.

The cheese got its name in honor of the area where it is produced.

Eighty families in the region brew the cheese during the season and then age it according to standard technology.

Taste: moderately salty, spicy-fruity, with a voluminous long nutty aftertaste.



6



45%

L'Etivaz AOP

At an altitude of 1000 to 2000 m in the mountains, L'Etivaz cheese is produced strictly in the summertime. From May to October, cows eat exclusively mountain fresh herbs and flowers.

The cheese got its name in honor of the area where it is produced.

Eighty families in the region brew the cheese during the season and then age it according to standard technology.

Taste: moderately salty, spicy-fruity, with a voluminous long nutty aftertaste.



Original swiss cheeses



Britchon

This hard cheese made from cow's milk in the valleys of the canton of Nuenburger according to an original recipe. Britchon has a rich and delicate aroma which appears as a result of cheese aging in a damp cellar. During the aging process, it is rubbed with the local red wine Oeil-de-Perdrix.

Taste: with characteristic sourness, creamy.

Aroma: winey, grated.

  **6**  **45%**






Monlesi

Monlesi cheese will reveal to you the character of the Jura region. Creamy, hard, made from Alpine milk, Monlesi cheese is a special cheese that came to us from the mountains near Lake Neuchatel.

Taste: moderately salty, with a long-lasting nutty aftertaste.

Aroma: fall foliage, baked toast.

  **6-10**  **45%**



Mont Vully

Mont Vully is a hard, aged Swiss cheese made from pasteurized cow's milk. A cheese with a rich pungent taste and a noticeable fruity aroma with wine notes. Mont Vully is matured in red swiss wine

Taste: spicy, deep creamy with wine notes.

  **6**  **45%**



**3**



**45%**


Tilsiter AOP

Tilsiter is creamy semi-hard cheese. Has a soft texture with uneven holes and cracks. In 1893 Tilsiter was produced in Switzerland, in the canton Thurgau in the northeast of the country, using recipes exported from Tilsit town.

Taste: sweet and creamy, with a characteristic sourness.



**3**



**55%**


Tilziter AOP red

The red Tilsiter is the classic among the semi-hard cheese. It is its mild, yet spicy and creamy taste that makes it so unique. Regardless of whether it is a snack or a snack - the red one simply tastes good. The Rote Tilsiter is made according to traditional cheese making in cheese factories in the cantons of Thurgau, St.Gallen and the Züri Oberland.

Taste: spicy, delicate, rich.



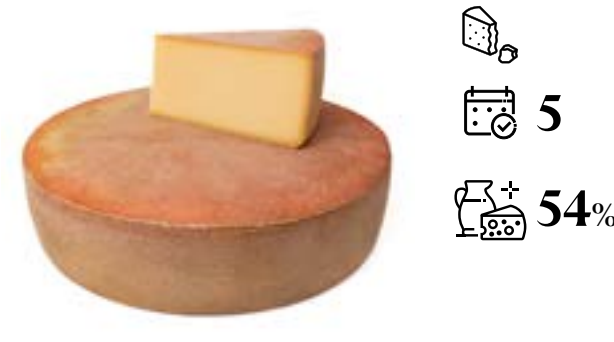
**5**



**49%**


Tourbier Semi

Tourbier Semi-hard cheese from high-mountainous Alpine milk is made at a small cheese factory according to a special smoke technologies. The bright smoked flavor is perfect with strong wines and supplements any cheese plate.

Taste: creamy, with a rich spicy aftertaste



**5**

**54%**



Saint-Imier


Saint-Imier cheese is born in the French part of Switzerland and named after the commune in the mountains of Saint-Imier, in the canton of Bern. Made from flavored cow's milk, cheese acquires a wonderful nutty taste. Suitable for soft, fruity and dessert wines.

Taste: rich creamy, moderately salty with nutty aftertaste without sourness.

Aroma: autumn leaves, fresh hay.



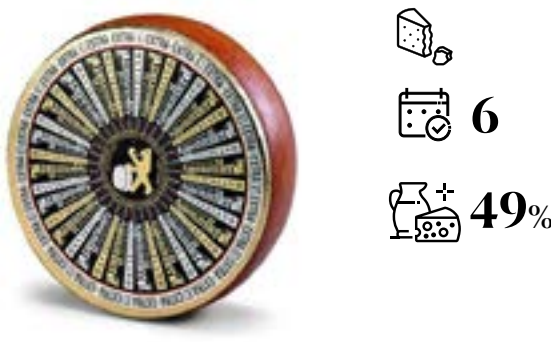
**6**



**51%**


Brigadier

Delicate, and at the same time hard cheese Brigadier with a characteristic layer of ash and a bright golden crust.

Taste: spicy, delicate, with a characteristic bitterness in the aftertaste.



**6**



**49%**


Appenzeller Extra

Appenzeller Extra-Spicy is tailor-made for people from his homeland on the Alpstein: It has a classy and at the same time warm character, is sometimes a bit bitter and yet balanced. During the ripening process, the master cheesemakers select the best wheels to refine them in a damp cellar at around 14 degrees for at least 6 months. The result is a cheese with a unique flavor - a must for all lovers of recent cheese specialties.

Taste: extra spicy





**1**


**45%**

Tomme à l'ail des ours

Tomme literally means a “wheel” or “round” of cheese. Tommes may come in various guises and milks from across Switzerland. Tomme à l'ail des ours has rich aroma, creamy texture and spicy taste of wild garlic.





**1**


**45%**

Tomme nature

Crafted from semi-skimmed raw milk, the flavour of Tomme nature is clean, milky and buttery. The suede-like natural rind has an earthy aroma and is responsible for mushroomy notes in flavour.



**3**

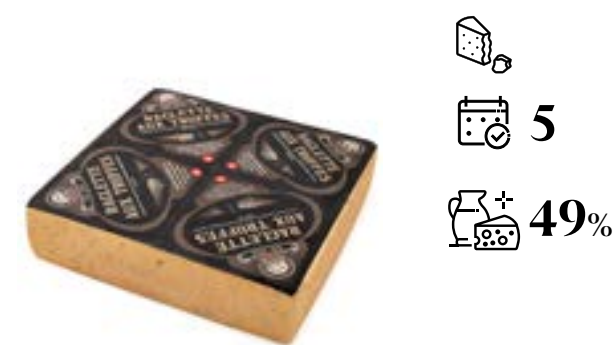
**45%**

Appenzeller AOP

Every single Appenzeller® cheese is made with pure, raw cow's milk from cows fed solely on the rich grass and herb mix found in the idyllic Alpine region known as the Alpstein. Appenzeller is regularly washed with the secret herbal brine during its maturing process of at least three months. The brine brings forth the characteristic taste that cheese lovers around the world do appreciate for over 700 years.

Taste: mild and creamy.

Aroma: floral, secret herbal brine.





**5**


**49%**

Raclette Truffes Spicy

Raclette Truffes Spicy raclette with fragrant summer truffle is a real delicacy, combining a delicate creamy taste of cheese and a bright aroma of a noble black truffle. Truffle raclette is made in a small mountain cheese factory in Switzerland with the addition of Italian black truffle. The cheese can be served on a cheese plate and added to hot dishes.





**1**


**45%**

Tomme aux noix

Tomme aux noix has a firm but slightly buttery texture and is the colour of hay inside its mottled brown rind. Its flavours are light and delicate, like fresh milk, with occasional hints of flowers and forest nuts which are added in the cheese.



**1**

**45%**

Tomme aux pignons et truffe

Tomme aux pignons et truffe – unique cheese with pine nuts and truffles. It has slightly buttery texture and is the colour of hay inside its mottled brown rind. Its flavours are bright and strong, like fresh black truffle, with occasional hints of flowers.



1



55%

Bleu de Billage

Delicate cheese with a fragrant crust and a beautiful pattern of blue mold inside. Produced using a unique technology from saturated Alpine milk.

Taste: delicate, creamy, with spicy notes.



1



55%

Bleuchatel

The unique cheese of the Neuchâtel region is produced at small Swiss cheese dairy. The recipe has been worked out for several years, and for more than 20 years Bleuchatel has been produced according to the original Swiss technology.

Taste: bright, rich mushroom, spicy.



10



49%

The Beer

Unusual cheese with a dark crust matured in a mountain cave. Unique taste and aroma of the cheese makes it ideal for cheese platter and many other dishes.

Taste: spicy, creamy, piquant.



6



49%

Hartkase Gohl

Truly mountain cheese made in a chalet near the Jura mountain. Has a bright aroma of meadow grasses and a characteristic delicate creamy taste.

Taste: fruity-nutty, with a characteristic sourness.



1



55%

Prince d'Ogoz

Rich creamy and delicate taste of Prince d'Ogoz cheese is achieved by selecting the most nutritious and fatty milk. One of the top sales cheese, Prince d'Ogoz is an indisputable classic for a cheese plate and various snacks.

Taste: creamy, soft.



1



55%

Brie Margot 1886

Legendary Brie Margot has been producing since 1886 in the mountainous region of Switzerland. The thin white cheese crust hides a creamy cheese mass. Brie made from pure alpine milk.

Taste: creamy, soft.



10



49%

Thurgau

Hard cheese «Thurgau» is a combination of all the treasures of Thurgau region: grapes plantations, fresh lake water, green summer grass. This cheese is made from selected pasteurized cow's milk, with notes of herbs and fruits, aromas of freshly baked bread and freshly cut grass.

Taste: salty and richly nutty, with a characteristic fruity sourness.



10



49%

Schweizer Gold

Unique cheese made in the German part of Switzerland has an incredible aroma of meadow herbs and a full long-lasting flavor bouquet. Real «golden» cheese is made according to a secret recipe from high quality mountain milk. The maturation of the cheese allows it to be classified as a «hard aged» variety, but you will be amazed by the combination of the delicate taste of the young cheese and the bright character. The creamy cheese mass contains crystals of calcium lactate, hinting at its aging

Taste: richly milky with a fruity-floral aftertaste.



1



50%



200g

Camembert Margot Fromages

Craft soft cheese with a white mold from Alpine cow's milk. This cheese is covered with a mold resembling white velvet in color, under which there is a delicate mass of creamy color. Camembert has a pleasant delicate creamy taste, as well as a delicate mushroom aroma.

Taste: creamy, soft.



1



45%

Coeur de Moundon

Swiss cheese made from cow's milk in an original heart shape. Ideal as a gift or as an unusual serving on a cheese platter.

Taste: creamy, soft.



4



49%

Rote Hexe

Rote Hexe cheese - opens the door to a special world of flavors. The name literally translates as «Red Witch» and comes from Swiss medieval legends. In addition to the original packaging, the cheese is distinguished by its unsurpassed taste. It melts in your mouth and has intense tangy and fruity aromas. During the ripening process, the cheese is rubbed with red paprika and the crust becomes bright red.

Taste: complex with spicy sweetish notes, fruit and berry aftertaste.



3



45%

Swiss Alps

Swiss Apls - Swiss Alps cheese has its own typical and unique flavor, as the cows feed on aromatic alpine herbs. The unique taste is complemented by a sprinkle made from a mixture of herbs (oregano, rosemary, marjoram, basil, sage).

Taste: sweetish-floral with a characteristic bitterness of herbs.







 **5**
 **15%**

Paradis

Unique cheese with low fat content, Paradis retains all useful properties, however, thanks to a special technology for skimming milk, it has a reduced amount of fat. Versatile in cooking and perfectly cut on a slicer.
Taste: delicate, milky, light.







 **5**
 **45%**

Paradis Jura

Mountain cheese with a bright aroma of meadow herbs and a delicate taste. The word «Paradis» in French means «paradise». It belongs to premium semi-hard cheeses and is made from selected Swiss milk.
Taste: rich, bright, slightly piquant, with tones of spices, baked milk.







 **3**
 **20%**

Wiesenkäse

Traditional for the German part, Wiesenkäse cheese is produced at the Rislen cheese factory, next to vineyards of exquisite wines. The connection of these traditional natural products led to creation of the Wiesenkäse cheese. It is incomparable in its delicate aroma and taste and perfect for breakfast and dessert, having only 20% of fat.
Taste: sweetish, light.




 **6**
 **52%**

Jura Montagne

Jura Montagne cheese is born in the heart of the Jura mountains, at an altitude of 1000 meters above sea level, in the Senlegier region. Created from aromatic milk in a craft way, the cheese gets a wonderful taste. During the aging process, the heads are regularly washed and turned over, resulting in a washed crust that also determines the flavor and texture of the cheese.
Taste: delicate, creamy, rich milky with a fruity aftertaste.




 **6**
 **45%**

Major Benoit

The cheese Major Benoit was first produced in the Pont de Martel district in Switzerland and bears the name of an outstanding inhabitant of this district. Major Benoit cheese, with its delicate taste and delicate texture, will not leave anyone indifferent and will certainly become an integral part of your cheese plate.
Taste: moderately salty, spicy.







 **5**
 **54%**

Bodensekeise

Semi-hard cheese with a bright, memorable aroma and incredibly delicate texture. Manufactured in the German part of Switzerland near the Lake Bodensee region.
Taste: bright, creamy, with characteristic spicy notes.




 **6**
 **40%**

Parmignani

Excellent Swiss extra-hard cheese. Parmignani is matured within 12 months and has strong aftertaste of hard cheese. It is made by family enterprise where all secrets of production original parmignani is kept for several generations.
Taste: salty-sweetish taste with a spicy nutty aftertaste.








 **6**
 **45%**

Raclette

According to local traditions, raclette was placed near an open fire, allowing it to melt. The name of the cheese delicacy fully reflects the process of its preparation. The name «raclette» comes from the French word «racler», which translates as «scrape».
Taste: creamy, richly milky, spicy.






 **6**
 **20%**
 **200g**

Chef Saveur

The original cheese combines the unique properties of the product: on the one hand, it is matured, has a crust 4-5 mm thick, and on the other hand, it has a low fat content. Ideal for active people who pay special attention to their health. The cheese is ideal for cheese platters, salads and canapés.
Taste: nutty, spicy.







 **6**
 **45%**

L'ours

L'ours translated from French is a bear. According to legend, in the valley of La Brevin, in the «Swiss Siberia», the last bear of Switzerland was killed. And the local cheese maker, in memory of this event, has developed a recipe for cheese L'ours, which is passed down from generation to generation. Cheese with a spicy, distinctive, intense flavor.
Taste: moderately salty, with a mushroom aftertaste.





 **3**
 **20%**

Swisstaler

Traditional Swiss cheese with large holes has a low fat content and a pleasant fruity aftertaste. An impressive head size 100 kg and beautiful holes on the cut distinguish the Swisstaler from other cheeses in the German part of Switzerland.
Taste: sweetish, with a fruity-floral aftertaste.




 **9**
 **45%**

Fior d'Alpi

Fior d'Alpi cheese is made from natural milk in small mountain cheese dairies. Clean mountain air and fresh grass, unique alpine milk and centuries-old recipes of local cheese-makers - these secret components of matured, spicy and unique taste of «Alpine Flower» cheese.
Taste: moderately salty, with a voluminous fruity aftertaste.

Scrambled brioche with parmesan cream and yellow gruyere sauce



Ingredients:

- ✓ 3 eggs served on toasted rye bread.
- ✓ Yellow Gruyere Sauce.
- ✓ Parmesan chips.

Scramble:

- ✓ Egg 3 pcs
- ✓ Butter 15g
- ✓ Gruyere cheese 15g



Yellow sauce:

- 1 Bring the cream to a boil, add the saffron, then let it brew for an hour.
- 2 At this time, grate the Gruyere cheese on a fine grater.
- 3 Strain the present cream through a sieve to get rid of the remaining saffron.
- 4 Bring the cream to a boil again and add the grated cheese to it.
- 5 Whip everything with a hand blender for 5 minutes.



Parmesan Chips:

- 1 Parmesan 100g.
- 2 Grate into crumbs, spread the parchment on a baking sheet, pour the parmesan in an even layer through a coarse sieve, give the shape of a square.
- 3 Put in an oven preheated to 180C for 3 minutes.
- 4 Roll the hot chips into a cornet and season with Parmesan cream.



White fondant with gruyere



Ingredients:

- ✓ White chocolate 100g
- ✓ Butter 50g
- ✓ Egg 3pcs
- ✓ Milk 70g
- ✓ Sugar 40g
- ✓ Flour 50g
- ✓ Yellow cheese sauce 70g

Yellow sauce:

- 1 Bring the cream to a boil, add the saffron, then let it brew for an hour.
- 2 At this time, grate the Gruyere cheese on a fine grater.
- 3 Strain the present cream through a sieve to get rid of the remaining saffron.
- 4 Bring the cream to a boil again and add the grated cheese to it.
- 5 Whip everything with a hand blender for 5 minutes. Pour into a deep mould and remove to cool in the refrigerator.



How to cook:

- 1 Melt white chocolate and butter until smooth, add milk. Beat the egg with sugar until creamy. Add beaten eggs to a mixture of chocolate, flour and condensed milk, stir until smooth.
- 2 Stir in the sifted flour, we get a thick viscous dough. Lubricate the moulds with butter.
- 3 Pour the base into the moulds, and put the frozen thick yellow sauce in the center.
- 4 And cover with the remaining dough.
- 5 We bake at a temperature of 200C – 7 minutes.
- 6 Decorate the top with Italian meringue.

Italian meringue:

- ✓ Protein 80g
 - ✓ Lemon juice 10g
 - ✓ Sugar 200g
 - ✓ Water 100g
- Beat the protein until it doubles in volume, add lemon juice and gradually pour the syrup heated to 121 degrees into the protein.



Marshmallow soufflé with yellow Gruyere sauce



Ingredients (for 2 servings):

Souffle:

- ✓ Ricotta 200g
- ✓ Parmesan 150g
- ✓ Protein of 3 eggs

Yellow Gruyere sauce:

- ✓ Cream 33% 250g
- ✓ Gruyere cheese 100g
- ✓ Saffron flower 5g



Souffle:

- 1 Mix the ricotta and parmesan crumbs until smooth.
- 2 Add egg whites and stir in a thick cream.
- 3 Grease the moulds with oil and lay out the resulting cream, leveling the surface.
- 4 Bake the souffle in a water bath for 18 minutes in an oven preheated to 180C.



Yellow sauce:

- 1 Bring the cream to a boil, add the saffron, then let it brew for an hour.
- 2 At this time, grate the Gruyere cheese on a fine grater.
- 3 Strain the present cream through a sieve to get rid of the remaining saffron.
- 4 Bring the cream to a boil again and add the grated cheese to it.
- 5 Whip everything with a hand blender for 5 minutes.



Pasta in Tete de Moine AOP



Ingredients (for 2 servings):

Basic recipe:

- ✓ Mafalda pasta 120g
- ✓ Yellow parmesan sauce 100g
- ✓ Gruyere 70g
- ✓ Olive oil 30g
- ✓ Butter 20g
- ✓ Ground black pepper 1g
- ✓ Garlic 2g

Parmesan yellow sauce:

- ✓ Cream 33% 250g
- ✓ Gruyere cheese 100g
- ✓ Saffron flower 5g



Basic recipe:

- 1 Boil the pasta in salted water for 6 minutes.
- 2 Fry the black pepper and garlic clove in the husk in olive oil.
- 3 Scald the pan with white wine.
- 4 Add yellow cheese sauce.
- 5 In the finished cream, add the pasta and some of the water which the pasta was cooked. Boil for 2 minutes.
- 6 Remove pan from heat, add yolk and grated Gruyere cheese.
- 7 Pour in the Extra virgin olive oil in a thin stream, add a cube of butter and mix thoroughly.



Yellow sauce:

- 1 Bring the cream to a boil, add the saffron, then let it brew for an hour.
- 2 At this time, grate the Parmesan cheese on a fine grater.
- 3 Strain the present cream through a sieve to get rid of the remaining saffron.
- 4 Bring the cream to a boil again and add the grated cheese to it.
- 5 Whip everything with a hand blender for 5 minutes.





Contact

Route de Lausanne 21, 1400 Yverdon-les-Bains, Suisse

Tél. +41 (0)24 425 81 52

Fax +41 (0)24 425 00 54

margot.fromages@bluewin.ch

info@margotfromages.ch

Tradition since

1886

