

# MÜHLERAMA

Industriemühle  
Museum für Esskultur  
Backschule

## Baking Bread & Guided Tour of the Mill or Special Exhibition

Your bread doughs have already risen when you arrive at Mühlerama. Now it's time to form your dough into the shape of animals, decorative rosettes or artful braids. While your breads are baking in the oven, you can take a guided tour of the mill and marvel at the journey the wheat grains have taken before they float into the sack as fine flour, or you can delve into the theme of the current special exhibition with a curator. You can then take your fresh breads home or enjoy them fresh from the oven at a cozy apéro in our bakery.

Additional costs for an apéro in the bakery: rental (cleaning incl.) 100.–/h  
Drinks and apéro dishes can be preordered  
(see the offer at Bakery Rentals at [www.muehlerama.ch](http://www.muehlerama.ch))

Group size: Max. 25 people, larger groups can be split up

Flat rate: CHF 200.– (incl. admission)  
Baking with regular dough per person CHF 30.– (from 8 paying people)  
Baking with *Zopf*-dough per person CHF 35.– (from 8 paying people)

Duration: 1¾ hours

Booking and consulting: Tue–Fri from 2–5pm via 044 422 76 60  
or [info@muehlerama.ch](mailto:info@muehlerama.ch).

