

Team Events and Courses

Cupping

Wanna dive deeper into the aromas of specialty coffee?

«Cupping» describes the practice of professional coffee tasting. It is a systematic method that helps us to characterize the taste and smell of the coffee beans to finally evaluate and describe the full flavour.

From candied pineapple to strawberry yoghurt: Take your nose, palate and knowledge to a whole new level by learning about the wide range of different flavours with a cupping session at our roastery.

Roastery Tour

Fancy an inside look at a specialty coffee roastery?

From sighting green coffee to inhaling the smell of popcorn to discovering why defective beans are reminiscent of peanut butter? Look over the shoulder of our head roaster Alfonso and learn the basics of roasting Arabica specialty coffee in the heart of Zurich.

Espresso & Filter Courses

Take your coffee game to the next level. Whether you want to master espresso or perfect your filter brewing, we've got you covered.

Learn the ins and outs of pulling the perfect espresso shot and get creative with latte art. Discover the nuances of brewing methods, tasting notes, and how to make the perfect cup of filter coffee at home.

Our courses are designed for every coffee enthusiast, whether it's for personal growth, a team event, or a fun day with friends or family.

Duration / Costs

~4 hours course (with or without tour) ~CHF 250.- per person

Specials

Offered bakery snacks and coffee bag giveaway

For more details and personalised offers please contact us directly via [email](#).

miró manufactura de café

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