

# Stadt Käserei

UND RESTAURANT

## EVENING MENU

STARTING 6 PM

Say cheese!

In the Stadtkäserei, we produce cheese from the organic milk of KIWI cross cows from Burger's Hof, a leased farm of the city of Zurich with 100% sustainable grass feeding.

It goes without saying that the dairy products from our own production are on our menu. But that is not all: We utilize 100% of the raw material milk. In addition to cheese, by-products such as whey, ricotta and milk serum find their way onto our plates and into our glasses. We make bread from whey, our own milk serum lemonade and much more.

Besides our own products we process selected cheeses from Switzerland.

 Lactosefree  Glutenfree  Vegan

## EVENING MENU

### **Tomato tarte** 🍷

with Burrata di Puglia (IT), basil pesto and zucchini salad

–

### **Smoked watermelon gazpacho** 🌿

with shepherd's cheese, white balsamic and mint

–

### **Small veal cordon bleu**

Veal escalope with aromatic Gleis 18 cheese and Bündnerfleisch, served with lukewarm potato-cucumber salad with dill

or

### **Artichoke ravioli by Tobias Buholzer** 🌿

with fried broccoletti, tomatoes, pine nuts and sage margarine

–

### **Strawberry Tiramisu**

with lime and Frangelico liqueur served with pistachio ice cream

or

### **Small cheese variation**

Homemade Gleis 18 Cheese, Blue Cheese plus one Swiss Cheese with homemade fruit bread, grapes, nuts and apple chutney

4-course meat 72 / 4-course vegi CHF 64

5-course meat 85 / 5-course vegi CHF 77

Unless otherwise declared, we use Swiss meat, whenever possible from the region.  
Our service team will be happy to inform you about allergenic ingredients in our products.  
All prices are in Swiss francs, including the statutory value added tax.

## STARTERS

<b>Salad</b> (by request  )	12
Mixed colorful leaf salad with carrots, cucumbers, tomatoes, caramelized nuts and homemade whey dressing	
<b>+ Sheep cheese from the Koster cheese dairy in Wald, Züri Oberland</b>	+7.5
<b>Smoked watermelon Gazpacho</b> 	13
with shepherd's cheese, white balsamic and mint	
<b>Tomato tarte</b>	19
with Burrata di Puglia (IT), basil pesto and zucchini salad	
<b>Okara tatar</b> 80g/140g  	18/32
with baked chickpeas, watermelon, avocado and quinoa salad	
<b>Beef tatar</b> 80g/140g	23/40
with quail egg and cream cheese whisky foam, served with toasted whey brioche	

## MAIN COURSES

**Cordon bleu** 45  
Veal escalope, aromatic Gleis 18 cheese and Bündnerfleisch, served with lukewarm potato and cucumber salad and dill

**Beef burger** 32  
Roasted beef patty, whey bun, caramelized onions, lettuce, tomato, raclette cheese, barbecue sauce, served with Züri fries

**Cheese Burger – Blue Kiwi** 32  
Battered blue cheese, whey bun, caramelized onions, tomato, lettuce, cream cheese, barbecue sauce, served with Züri Fries

**Artichoke ravioli by Tobias Buholzer** 32  
with fried broccoletti, tomatoes, pine nuts and sage margarine

**Ceaser salad à la Stadtkäserei** 29  
Baby lettuce, croutons, grated Gleis 18 raw milk cheese, and battered tender chicken breast

+ **Bacon** +4.5

## HOUSE SPECIALTY

**Raclette "Gleis 18" in a cast iron pan** 28  
Served in our wooden "tool box":  
Swiss early potatoes, vegetable salad, chimichurri and pickled gherkins

## DESSERTS

### Strawberry-Tiramisu

12

with lime and Frangelico liqueur served with pistachio ice cream

### Homemade yoghurt soft ice cream

9

brittle with hazelnutbrittle

#### Toppings to choose from:

- Whey caramel and fleur de Sel

or

- Mango sauce

### Cheesecake served in a Glas

10

of cream cheese and white chocolate, butter cookies and mango pulp

### Sorbets 🍷 🌿

per scoup 4.5

Lemon, Raspberry, Plum

mit Vodka, Grand Marnier, Vieille Prune, Prosecco

8

### Cheese Variation

#### Selection of 3 exquisite cheeses

16

Homemade Gleis 18 Cheese, Blue Cheese plus one Swiss Cheese  
with homemade fruit bread, grapes and apple-mustard chutney