

Stadt Käseerei

UND RESTAURANT

EVENING MENU

Alles Käse, oder was?

In the city dairy, we produce cheese from the organic milk of the KIWI-Cross cows from Burgers Hof in Leimbach, a leasehold farm owned by the city of Zurich with 100% sustainable grass feeding.

That the products made by our cheese masters are on our menu goes without saying. But that's not all: We have set ourselves the goal of processing 100% of the milk in the future - meaning we turn the whey that is produced during cheese making into ricotta, syrup, cocktails...

And we value homemade products. Some things are best just the way they are. That's why, in addition to our own products, you'll find selected delicacies from great producers in our dishes.

Chefs choice

Can we surprise you with a small culinary journey through our menu and beyond? There will be various dishes featuring specialties from the city dairy – first, starters, and then main courses followed by the dessert. We'll serve everything gradually, placing it in the center of the table for sharing.

We recommend leaving some space for the sweet or savory finish..

from 2 persons first, starter and main	85 per person
+ Wine pairing	45 per person

Did you know that? To produce 1 kilogram of hard cheese, you need 10 liters of milk. This process generates 9 liters of whey as a byproduct, which is often discarded. We find that wasteful and are actively searching for creative ways to utilize it.

STARTERS

Cheese Mousse	12
Morrels / Gleis 18 Cheese / Chives	
Market salad	12
Whey dressing / nuts / seeds	
Bloody Marry	18
Cold / Apple / Sorrel / Vodka Shot	
Onion tarte	19
Ricotta / Potato Sausage / Pomelo	
Beetroot Carpaccio	16
Burrata / horseradish / caramelised Nuts	

We are proud to be the first cheese dairy in the city of Zurich. We produce in a 300-liter "Chessi" (a Swiss term for a cheese vat) and age the cheese directly beneath you in our own aging cellar. Have you already looked through the peephole?

MAIN COURSES

Fregola Sarda 32

Onsen Egg / Vegetabels / Morrels / smoked Ricotta

Mistkratzerli 42

Molke-Honey marinade / Broccoli / Salted Lemon

“Brüggli” Saibling 44

Almond / Molke Beurre Blanc / White Asparagus

Pork Belly 36

Beer / Carrots / Orange

Surprise daily price

From our butcher / seasonal sides

Vegetabels / Salad / Potatoes +8

HOUSE SPECIALITY

Gleis 18 Raclette 42

Regional potatoes / pickled vegetables / raclette spices / chutney

Petzis Black Truffle add on +12

Get some freshly grated truffle right at your table
chutney

DESSERT

Cheese cart 18

Selection by our cheese master / fruit bread / chutney

Rhubarb Eclair 16

White Chocolate / Cream / Pistachio

Riesling Sabayone 16

Ice Cream / Fruits / Sablée

Homemade ice cream 6

Seasonal flavours

Declaration / Allergies



All prices are in Swiss Francs, including the statutory value-added tax.