

A dining table set for a raclette party. In the foreground, a white plate holds a serving of melted cheese, a pink tomato, and sliced vegetables. To the left, a hand is seen holding a fork over another plate. The table is also set with several wine glasses filled with white wine, a glass of water, and small bowls containing condiments like green herbs and red sauce. The background shows more of the table and the blurred figures of diners.

RACLETTE PARTY

THE SWISS CHEESE CLASSIC

With cheese produced in-house

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Our Gleis 18 cheese takes centre stage on this convivial evening. Start with our fresh market salad with whey dressing for you to serve yourself directly from the bowl. Then comes the highlight of the evening – all-you-can-eat raclette with all the trimmings, produced right at the Stadtkäserei, accompanied by a matching white and red wine. And after this hearty cheese feast we'll round off the evening with a sweet treat, homemade cheesecake in a glass, served with a fruity compote. And, of course, a little glass of cherry schnapps at the end is a must.

**WITH CHEESE
PRODUCED
IN-HOUSE**

Gourmet Workshop

Raclette gathering including salad and dessert, wine, beer, water, coffee/espresso, and a glass of Swiss cherry schnapps

Price

CHF 85 per person, including VAT

Persons

From 8 people

Reservation

Bookable daily. On request by e-mail to kontakt@restaurant-stadtkaeserei.ch

Upgrades

Apéritif +CHF 25/ person Apéritif platter and white wine or house punch of your choice
Cocktail apéritif +CHF 48/ person One-hour apéritif with cocktails and apéritif platter

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zürich**

Stadt
Käserei
UND RESTAURANT