

# 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

### **Artichoke tarte** 🌿

with melted sheep's cheese from the Koster cheese dairy in Wald, served with asparagus radish salad and umami mustard sauce

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### **Wild herbs soup** (by request 🌿)

with cider, served with crispy baked cream cheese truffle sticks

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### **Small veal cordon bleu**

Veal escalope with aromatic Gleis 18 cheese and Bündnerfleisch, served with lukewarm potato and asparagus salad with wild garlic and baby spinach

or

### **Eggplant ravioli by Tobias Buholzer** 🌿

with roasted asparagus, braised date tomatoes, pine nuts and sage margarine

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### **Ricotta Mousse**

with rhubarb-lime compote and whey crumble

or

### **Small cheese variation from the kart**

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 🌿)	11
Mixed colorful leaf salad with carrots, cucumbers, tomatoes, caramelized nuts and homemade whey dressing	
+ <b>Chesse-mushroom Taler</b>	+7.5
+ <b>Sheep cheese from the Koster cheese dairy in Wald, Züri Oberland</b>	+7.5
<b>Herbal soup</b> (by request 🌿)	11
with cider, served with crispy baked cream cheese truffle sticks	
<b>Artichoke tarte</b>	15
with melted sheep's cheese from the Koster cheese dairy, served with asparagus radish salad and umami mustard sauce	
<b>Springawakening</b> (by request 🌿 🌱)	16
„Burrata di Puglia“ with marinated spring vegetables, herb salad and basil pestoo	

## MAIN COURSES

**Cordon bleu** 42  
Veal escalope, aromatic Gleis 18 cheese and Bündnerfleisch, served with lukewarm potato and asparagus salad with wild garlic pesto and baby spinach

**Beef burger** 29  
Roasted beef patty, whey bun, caramelized onions, young spinach leaves, tomato, raclette cheese, wild garlic mayo, served with Züri fries

**Cheese Burger – Blue Kiwi** 29  
Battered blue cheese, whey bun, caramelized onions, tomato, lettuce, cream cheese, barbecue sauce, served with Züri Fries

**Eggplant ravioli by Tobias Buholzer**  32  
with roasted asparagus, stewed date tomatoes, pine nuts, served with melted sage margarine

## HOUSE SPECIALTY

**Raclette "Gleis 18" in a cast iron pan** 27  
Served in our wooden "tool box":  
Swiss early potatoes, vegetable salad, wild garlic pesto and pickled gherkins

## DESSERTS

**Ricotta Mousse** 10  
with rhubarb-lime compote and whey crumble

**Lemon tart** 12  
with ricotta and flamed meringue

**Cheesecake served in a Glas** 9  
of cream cheese and white chocolate, butter cookies and mango pulp

**Sorbets**   per scoop 4.5  
Lemon, Raspberry, Plum  
mit Vodka, Grand Marnier, Vieille Prune, Prosecco 8

### **Cheese from our kart**

**Selection of 3 exquisite cheeses** 15  
with homemade fruit bread, grapes and apple-mustard chutney