

CHEESE WORKSHOP

PRODUCE • TASTE

Workshop for cheese lovers



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We share our passion for the craft of cheesemaking and invite you into our small cheese dairy. And then it's your turn: under the guidance of the cheesemaker, you'll have the chance to produce your own cheese on the small 'Chessi'. The milk is gradually transformed into the finished product, and you'll learn all sorts of background knowledge along the way. In addition to the work, you'll also have plenty of time to enjoy a sip of fresh whey, enjoy the apéritif and taste some cheese. And four weeks later you'll be able to pick up your matured cheese from us.

WORKSHOP FOR CHEESE LOVERS

Cheese Workshop

2.5-hour workshop with cheesemaking, including drinks reception with white wine, beer, water, cheese platter and whey drink.

A SMALL CHEESE (MUTSCHLI) TO PICK UP AFTER 4 WEEKS

Price

CHF 125 per person, including VAT

Persons

For six to 12 people
(larger groups upon request)

Reservation

Wednesday to Friday (optional Saturday). Mornings: 9.30 a.m. to 12 noon.
Afternoons: Starting between 2 p.m. and 5 p.m. Other days and times upon request.

Upgrades

The cheese workshop serves as an introduction to the evening or as a side programme. Be inspired by our Enjoy events or ask us about our all-round indulgence programme.

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molkerei
zürich

Stadt
Käserei
UND RESTAURANT