

Stadt Käseerei

UND RESTAURANT

EVENING

Everything cheese or what?

The city cheese dairy processes organic milk from farms in the city of Zurich.

Semi-hard, soft, moldy, fresh and countless other cheeses are produced. And the whey is used to make dressings, syrups, cocktails and more. All of which can be found in the range.

Supplemented with selected delicacies, homemade, regional and seasonal, of course.

Workshop is our specialty.
You can make your own cheese, cook dinner, shake cocktails
and much more.
You can also do it with us.

All prices are in Swiss francs and include the statutory 8.1% VAT. Our kitchen team will be happy to provide you with information on allergens and intolerances. Unless otherwise stated, we use Swiss products.

CHEFSACH

Onsen egg

Brunost/ spinach/ potato/ nut butter

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Portion of raclette 2.0

Gleis 18 cheese/ potato/ onion/ bacon

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Beef cheek

Blaos wild garlic croquette/ savoy cabbage

or

Jerusalem artichoke risotto

Hazelnut/ *Bölä*

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Yoghurt-*Brunost*mousse

Blood orange/sorrel

4 courses

92

4 courses vegetarian

86

STARTERS

FROM 18:00 PM

Flamed lettuce	17
Whey / egg yolk/ pomegranate/ herbs	
Onsen egg	14
Brunost / spinach/ potato/ nut butter with truffle	
	+ 12
Beef tartare	26
Teriyaki/ wild garlic/ brioche	
Wild garlic- *Wiis*	21
Pear/ chilli/ frisée/ purslane	
Portion of raclette 2.0	19
Gleis 18 cheese / potato/ onion/ bacon	

Products from our cheese dairy

Whey	= Milk is turned into cheese and whey with lots of protein
Wiis	= white mould cheese
Gleis 18	= classic alpine and raclette cheese
Brunost	= Norwegian whey cheese

MAINS

FROM 18:00 PM

Jerusalem artichoke risotto	34
Hazelnut/ *Bölä*	
Beef cheek	46
Blao wild garlic croquette/ savoy cabbage	
Veal cordon bleu	43
Farmer's ham/ *Gleis 18 cheese*/ potato-cucumber salad	
Cresta cheese spaetzli	26
Fried onions	
with truffle	+ 12
Raclette *Gleis 18* À discretion	42
Potatoes/ pickled vegetables	
Start with market salad/ *whey* dressing	
with truffle	+ 30
Matching:	
+ 1 glass Fendant de la Liaudisaz 2023	+ 9
Marie-Thérèse Chappaz	

Products from our cheese dairy

Bölä	=	homemade Belper tuber
Blao	=	mild blue cheese
Cresta	=	mature semi-hard cheese from the Sufers Alpine dairy farming
Gleis 18	=	classic alpine and raclette cheese
Whey	=	From milk comes cheese and whey with lots of protein

Cheese Stars

FROM 18:00 PM

Put together your own personal cheese selection

Gleis 18

Semi-hard and raclette cheese. Recipe similar to a classic alpine cheese, but produced in the centre of Zurich, at Gleis 18.

Flavour: Mild, soft

Wiis

Classic white mould cheese with a mild, fresh and slightly acidic flavour. As it matures, the paste becomes softer and creamier and the cheese develops its full flavour

Flavour: Mild, buttery, earthy

Blaos

The secret star: the term 'blue' comes from the Old High German 'blao', which means 'shimmering' or 'shiny'.

Blaos is a blue cheese that initially has a firm consistency and develops an increasingly creamy texture with ageing.

Flavour: Mild, soft, typical blue cheese flavour

Cinque

Our Italian, a classic soft cheese made from thermised cow's milk. It has a creamy texture and is matured for at least five (cinque) weeks. Its flavour becomes spicier as it matures.

Flavour: Mild, buttery, delicate, balanced

Babette oder Jean Paul

Babette and Jean-Paul are our French cheeses - both matured cream cheeses. They have a rather firm, crumbly centre and become increasingly creamy as they mature. The only difference during production is that Jean-Paul is coated with flavour-neutral vegetable charcoal.

Flavour: strong, slightly animalistic

3 cheese 18 CHF

5 cheese 25 CHF

FINISH

Crème brûlée	12
Rhubarb tart Sour cream	14
Yoghurt-*Brunost*mousse Blood orange/sorrel	17
Ice cream per scoop Seasonal offer	5.50

Declaration / Allergens



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