

Stadt
Käserei

UND RESTAURANT

DINNER

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.
Make your own cheese, cook dinner, shake cocktails and
much more.
You can do it with us too.

All prices are in Swiss francs, including the statutory 8.1% VAT. For information on allergens and intolerances, our kitchen team will be happy to provide you with information. If nothing else is declared, we use Swiss products.

STARTERS

FROM 6:00 P.M.

Burratina	17
Butterhead Lettuce/ Peach/ Basil/ Lime	
Beef tartare classic	26
Brioche / Salted Butter	
Salad "Stadtkäserei"	16
Lettuce/ Molke/ *Böla*/ Croutons	
Gambero Rosso (3 pieces)	25
Capers/ Citrus / Olive Oil/ Tomato	
Vitello Tonnato	27
Veal/ Tuna/ Onion/ Capers	

Products from our cheese dairy

Whey	= Side product of the chesse Production
Böla	= Homemade "Belper Knolle"

MAIN COURSE

FROM 6:00 P.M.

Rinds Entrecôte Chimichurri/ Pommes Anna	42
Veal Cordon Bleu Chorizo/ *Gleis 18 Cheese*/ Potato Salad	43
Cheese Spaetzli Roasted Onions	29
Open ravioli Tomato/ *Cinque*/ Ruccola	32
Raclette *Gleis 18* à Discretion (200g) Potatoes / Pickled vegetables	39
As a special recommendation: Fendant les Fleurs 2023 Domaines Rouvinez, Wallis, CH Chasselas	1dl /11

Products from our cheese dairy

Cinque = Italian style soft cheese
Gleis 18 = Classic alp and raclette cheese

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

Blao

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

Blao 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

Desserts

FROM 6:00 P.M.

Crème brulee	12
White chocolate mousse Summer Fruits/ Crème Fraiche	17
Homemade apple tart Vanilla/ Almond Splitters	14
Tworog Strawberries/ Honey/ Vermouth	13
Ice Cream per scoop Vanilla, Chocolate, Sour cream Strawberry, Cassis, Lemon	5.50

Declaration / Allergens



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