



# RACLETTE PARTY

## THE SWISS CHEESE CLASSIC

With cheese produced in-house

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## THE SWISS CHEESE CLASSIC

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 105 per person, including VAT

### Persons

From 8 people

### Reservation

Bookable daily. On request by e-mail to [kontakt@restaurant-stadtkaeserei.ch](mailto: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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**molkerei  
zürich**

*Stadt  
Käserei*  
UND RESTAURANT