

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

4 courses 4 courses vegetarian	85 75
Beetroot variation Pickled pear/ herb side dish/ chives/ cream cheese cream	
Pumpkin soup Whey-ginger foam/ pumpkin seeds/ pumpkin seed oil	

Parsnips/ *track 18*/ napkin dumplings/ walnut
Or

Stuffed butternut squash

Veal head patties

rolled barley/ seasonal vegetables/ cheese foam

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Pavlova

Meringue/ cheesecake cream/ bitter orange/ sea buckthorn

STARTERS

Marked salad	13
Whey dressing/ seasonal vegetables/ nuts and seeds + Baked *Wiis* cranberry	+ 9
Pumpkin soup Whey-ginger foam/ pumpkin seeds/ pumpkin seed oil	14
Beef carpaccio Pickled pear/ herb side dish/ chives/ cream cheese cream	24
Beetroot variation Pickled pear/ herb side dish/ chives/ cream cheese cream	18
Pickled salmon trout Grapefruit/ winter purslane/ radish/ sour cream	24
Baked *Wiis* cranberry	9

Products from our cheese dairy

Whey = Milk is turned into cheese and whey with lots of protein

Wiis = white mold cheese

MAINS

Alpstein-chicken Cordon Bleu	38
Cinque/ farmer's bacon/ sweet potato/ yoghurt-truffle dip	
Veal head patties Parsnips/ *Gleis 18*/ napkin dumplings/ walnut	48
Beef entrecôte *Blao*-Cafe de paris/ Jerusalem artichoke	44
Stuffed butternut squash Rolled barley/ cheese foam/ herbs	26
Whey spaetzli pan * Gleis 18*/ seasonal vegetables/wild mushrooms	30
+ 80erli pork sausage from the Ziegler butcher's	+ 8
À discretion *track 18* raclette 42	
Potatoes/ pickled vegetables	
Start with market salad/ *whey* dressing	
To go with it:	
+ 1 glass of Fendant de la Liaudisaz 2023	+ 8
Marie-Thérèse Chappaz	

Products from our cheese dairy

Blao = mild blue cheese
Cinque = soft cheese greased
Gleis 18 = classic alpine and raclette cheese
Whey = From milk comes cheese and whey with lots of

protein

FINISH

Cheese variation Homemade cheese/ Chutney/ Bread with seeds/ Nuts	18
Cannoli Vanilla ganache/ baked apple/ pistachios	14
Pavlova Meringue/ cheesecake cream/ bitter orange/ sea buckthorn	14
Ice cream Seasonal offer	5.5

Deklaration / Allergene



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