

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-orange foam/ pumpkin seeds/ pumpkin seed oil	

Beef entrecôte

Blao-Cafe de paris/ Pommes

Or

Stuffed butternut squash

rolled barley/ seasonal vegetables/ cheese foam

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Pear and whey mousse

Spiced pear/ pink pepper/ ruby chocolate crumble

STARTERS

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

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

white mold cheesehomemade Belper Knolle

Whey

Wiis Bölä

MAINS

Alpstein-chicken Cordon Bleu	38
Cinque/ turkey ham / sweet potato/ yoghurt-truffle dip	
Beef entrecôte *Blao*-Cafe de paris/ Pommes	44
Stuffed butternut squash Rolled barley/ cheese foam/ herbs	26
Whey spaetzli pan * Gleis 18*/ seasonal vegetables/wild mushrooms	30
+ Chässchüblig from the Ziegler butcher's	+ 8
À discretion *track 18* raclette Potatoes/ pickled vegetables Start with market salad/ *whey* dressing	42
To go with it: + 1 glass of Fendant de la Liaudisaz 2023 Marie-Thérèse Chappaz	+ 8

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
Chocolate tart Salted caramel/ bitter orange/ orange meringue	14
Pear and whey mousse Spiced pear/ pink pepper/ ruby chocolate crumble	14
Ice cream Seasonal offer	5.5

Deklaration / Allergene



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