



CHEESEMAKING

DISCOVERING THE CRAFT

With the cheesemaker in the big vat

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Get to the heart of our Stadtkäserei with the cheesemaker... You'll work together to produce our speciality cheese in our 300 litre vat, experience the cheesemaking process step by step and benefit from lots of background knowledge while you get stuck in. For a little refreshment in between, we'll serve you homemade whey lemonade, white wine and our cheese specialties. At the end, everyone can take a piece of our Gleis 18 cheese with them.

**WITH THE
CHEESEMAKER
IN THE
BIG VAT**

Cheesemaking

2.5 hours of cheesemaking, including homemade whey lemonade, white wine and speciality cheeses

A PIECE OF CHEESE TO GO

Price

1 - 2 persons flat rate CHF 300
3 - 6 persons CHF 125 per person

Persons

Up to 6 people

Reservation

Wednesday to Friday (optional Saturday)
Mornings: 9.30 a.m. to 12 noon. Afternoons: Starting between 2 p.m. and 5 p.m. Other days and times upon request via email to kontakt@restaurant-stadtkaeserei.ch (at least 2 weeks in advance)

Upgrades

The cheese production offer is a great way to start the evening or as a side programme. Be inspired by our culinary events or ask us about our all-round indulgence programme.

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**molkerei
zürich**

Stadtkäserei
UND RESTAURANT