



TAVOLATA

A FESTIVE TABLE FOR A CELEBRATORY OCCASION

A cosy dinner at the long table

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Celebrate the occasion in good company; at the long table, kick off the evening with a tempting apéritif platter and a glass of white wine. Following the Italian tradition, a selection small appetizers will then be served for sharing, followed by delicious main courses placed at the centre of the table. And then of course it's time to round off the occasion with a sweet treat. Our homemade products are featured in every course, and our house white and red wines are served throughout the evening.

**A COSY
DINNER AT
THE LONG
TABLE**

Gourmet Workshop

Tavolata including apéritif platter, wine, water, and coffee/tea

Price

CHF 165 per person, including VAT

Persons

From two people

Reservation

Bookable daily. On request by e-mail to kontakt@restaurant-stadtkaeserei.ch

Upgrades

Live cheese making	+CHF 500 / flat rate	Consider the cheesemaker's craft
Cocktail apéritif	+CHF 28 / person	Cocktails instead of white wine for apéritifs
Cocktailbar	+CHF 55 / person	Cocktail tips & digestif all evening long

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Stadt
Käserei
UND RESTAURANT