

Our menu recommendations

Autumn / Winter 2019 - 20

All prices in CHF incl. VAT

The Zunfthaus zur Saffran's menu features not only tempting Zurich classics such as *Züri Gschnätzlets*, but also traditional trade guild dishes and unique new recipes inspired by the classic kitchen.

We source our products from suppliers who we trust to meet our standards of quality and sustainability. We place great value on being able to trace ingredients back to producers and on transport routes that are as short as possible. All ingredients are prepared fresh at the Zunfthaus zur Saffran, from the potatoes to onions.

We hope that you enjoy our food culture too.



Award-winning! The Zunfthaus zur Saffran has been tested and awarded the ‘Sustainable Company’ sustainability certification – supporting humanity and the environment.

We are one of FAIRTRADE Max Havelaar’s gastronomy partners and source selected products from the Fairtrade range.

Declaration of origin for meat and fish

Beef	Switzerland, Argentina	Salmon	Scotland
Veal	Switzerland	Trout	Switzerland
Chicken	Switzerland, France	Pike perch	Switzerland
Duck	France	Mackerel	Portugal
Pork	Switzerland	Char	Switzerland
Lamb	Switzerland	Cod	Holland
Rabbit	Switzerland		

We obtain our bread from a renowned bakery in Zurich. The vegetables from Switzerland and Italy.

Vegetarian

Our vegetarian starters and main courses are marked with a plant symbol. For vegan guests, we are happy to put together an individual menu.

Information about allergens

Kindly advise before your event about the intolerances of the guests and we will be happy to adjust where necessary and possible.

Pricing and further information

The rates listed are per person, in CHF and including VAT. We kindly ask you to choose one unitary menu for your group.

On site you will receive further information about the ingredients of our dishes by the event leader.

Drinks receptions

These bite-sized delicacies are served on platters, skewers and spoons, and in cups and glasses. Please choose the type of hors d'oeuvre and the number per person.

We recommend four per person.

Cold appetizers

Marinated Olives ✓

6

Parmesan and dried tomatoes ✓

6

Vegetable - Pickles ✓

Cucumber / Pumpkin / Carrot

5

Cream cheese mousse ✓

Pumpernickel / Radish / Smoked pepper

5

Bruschetta ✓

Forest mushrooms / Pecorino cheese / Walnut

5

Red Cabbage Salad ✓

Croutons / Parmesan / Caesar sauce

5

Deer tatar

Celery / Walnut oil / Rosemary

6

Roast beef

Beans / Grapes chutney / Herbs oil

6

Homemade Pickled Char

Cucumber / Lime / Gin

6

Smoked trout

Horseradish cream / Apple / Chives

6

Warm appetizers

Pumpkin Falafel

Saffron Yoghurt / Sesame / Coriander

5

Leek Quiche

Greyère / Onions / Cayenne pepper

5

Pike-Perch

Beluga Linsen / Smoked ham / Balsamico

6

Chicken Satay Skewer

Peanut sauce / Soy / Chili

6

Meatballs

Tomato sauce / Basil / Aniseed

6

Soup in the espresso cup

Riesling soup

Riesling / Chervil

5

Pumpkin soup

Ginger / Pumpkin seeds / Cream

5

Sweets appetizers

Dark chocolate mousse

Chocolate sand / Cream

6

Caramelized Pineapple With Vanilla Ice Cream

Cinnamon / Ginger

6

Homemade Chocolate Brownie

Dark chocolate / Walnuts

5

Gingerbread Tiramisu

Almonds / Amaretto

6

Plums Cappuccino

Cocoa / Vanilla

6

GAMMA Pralines

GAMMA Catering / Zunfthaus zur Saffran /

HAUTE SA / Theater Casino Zug

8

Bowls

Choose your favourite dishes from our range and combine them with hors d'oeuvres, or put together a whole menu including starter, main and dessert. The delicacies are served in bowls or on a buffet, are bite-sized and can easily be enjoyed while standing.

We recommend four bowls per person

Bowl à 16 CHF

Cold bowls

Salad Mimosa

Lamb's lettuce / Bacon / Egg

Fennel Salad

Chicory / Apple / Caraway

Black Salsify Tatar

Chestnut / Cranberries / Chili

Beetroots Carpaccio

Goat cheese / Pine nuts / Honey

Homemade Pickled Salmon

Potato blinis / Orange / Dill

Wool Pork Ham

Scamorza / Figs / Cherry tomatoes

Warm bowls

Saffron Risotto ✓

Pumpkin / Parmesan / Herbs

Schupfnudel Pan ✓

Forest mushrooms / White cabbage / Parsley pesto

Whitefish fillet

Radish / Turnip cabbage / Hemp oil

Fish and chips

Char / Beetrots chips / Saffron aioli

«Züri Gschnätzlets» (Zurich veal ragout)

Mushrooms / Cream / Potato rösti

Braised Beef Fillet Cubes

Spätzli / Carrots / Red wine sauce