

ZunftHaus zur Safran

Our menu recommendations spring / summer 2019

All prices in CHF incl. VAT

The ZunftHaus zur Safran'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 Safran, from the strawberries to potatoes.

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	Perch	Switzerland
Chicken	Switzerland	Pike Perch	Switzerland
Duck	France	Whitefish	Switzerland
Pork	Switzerland	Char	Switzerland
		Codfish	Norway

Our bread is sourced from a well-known Zurich bakery, and our vegetables come from Switzerland and Italy.

Allergen information

Diners with food allergies or intolerances can obtain details of the ingredients used in our dishes from the maître d’ service.

Classics

Leaf salad

Radish / Cucumber / Pomegranate

14

White wine soup

Riesling / Cream / Chervil

15

Beef carpaccio

Rocket / Parmesan / Balsamic

18

«Züri Gschnätzlets» (Zurich veal ragout)

Mushrooms / cream / potato rösti

45

Beef entrecote

Mashed potatoe's / Parsley / onion confit / Morel sauce

48

Saffron ice cream

Apricots / berries / mint

15

Strawberry rhubarb Tiramisu

Mascarpone / Cream / Maraschino

15

Cold starters

Rocket salad

Rocket / Tomato / Parmesan

14

Homemade pickled salmon

Gin / Pink pepper / Brioche

19

Goat cheese

Pepperoni / Red onion / Poppy seed

14

Warm starters

Pike Perch

Herbs salad / Papaya / Saffron aioli

23

Saffran's Ravioli

Eggplant / Pepperoni / Parmesan

21

Fried duck breast

Honey / Snow pea / Thyme

23

Soups

Melon cold soup

Honey / Port wine

14

Sweet potato soup

Sweet potato chip / Pimientos de Padron

15

Chicken clear soup

Chicken dumpling / Vegetables / Parsley

16

Main courses

Char

Fried potato / Spinach / Brown butter

46

White fish

Lime risotto / Zucchini / Saffron sauce

46

Beef tomahawk steak

Fried potato / Seasonal vegetables / Chimichurri

65

Veal

Mashed carrot / Spring leek / Roasted onion

64

Poultry

White wine risotto / Oven baked vegetables / Rosemary jus

46

Grilled vegetables

Burrata / Pepperoni / Eggplant / Basil

32

Desserts

Lime sorbet

Orangen coulis / Pineapple chip / Mint croquant

14

Peach tarte

Peach / Sour cream / Caramel

15

Strawberries salad

Mascarpone / Pistacia crumble

14

Vegan

Tomato tatar

Eggplant / Basil chip

14

Zucchini avocado salad

Radish / Pepperoni / Basil

15

Vegetable Cannelloni

Tomato / Tofu / Chili

34

Filled sweet potato

Cherry tomatoes / Spinach / Patty pan

34

Cheesecake

Raspberry / Vanilla / Soy yogurt

15

Appel nut cake

Appel / Pecan nuts / Citron

15

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.

Hors d'oeuvres CHF 6

Ceviche

Cod fish / Corn / Lime

Greek salad

Feta / Olives / Tomato / Cucumber

Melon cold soup

Honey / Port wine

Vegetable flan

Leek / Onion

Crêpe

Ricotta / Rocket / Tomato

Veal tatar

Cucumber / Sesame / Onion

Date

Bacon

Dried meat

Sbrinz / Cream cheese / Chives

Parmesan and dried tomatoes

Sweets served on plates

Crumb cake

Blueberry

Chocolate brownie

Sweets served in small glasses

Caramelized pineapple

Banana honey crème

Seasonal berry foam

Chocolate cake

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 CHF 16

Cold bowls

Rocket salad

Rocket / Tomatoes / Parmesan

Goat cheese

Pepperoni / Red onion / Poppy seed

Ceviche

Cod fish / Corn / Lime

Veal tatar

Cucumber / Sesame / Onion

Beef carpaccio

Rocket / Parmesan / Balsamic

Warm bowls

Penne Rigate

Burrata / Cherry tomatoes / Rocket

Eggplant

Zucchini / Mozzarella / Rice

White fish

Lime risotto / Zucchini / Saffron sauce

Fish n'Chips

Blue potato chips / Tatar sauce

«Züri Gschnätzlets» (Zurich veal ragout)

Mushrooms / cream / potato rösti

Beef cubes

Gnocchi / Rosemary jus