Our menu recommendations

Spring / Summer 2020

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 vanilla to strawberry.

We hope that you enjoy our food culture too.

Saffran AG . Zunfthaus zur Saffran . T +41 44 251 37 40 . F +41 44 251 37 41
info@zunfthauszursaffran.ch . www.zunfthauszursaffran.ch

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, France	**Pike perch**	Switzerland
Duck	France	**Char**	Portugal
Pork	Switzerland	**Cod**	Holland
Lamb	Switzerland	**Sea bass**	Greece
Rabbit	Switzerland	**Monkfish**	Iceland
		Scallop	Japan
		Shrimps	Argentina

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.

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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

Taboulé salad
Cucumber / Bell pepper / Mint
5

Cucumber feta roll
Dill / Yogurt / Lemon
5

Tomato tatare
Aubergine / Olive / Basil
5

Shrimp cocktail
Mango / Lettuce / Cognac
6

Beef tatare
Quail egg / Herbs
6

Melon raw ham skewer
Port wine / Basil
6

Warm appetizers

Sweet corn doughnut
Chili / Parsley / Turmeric
5

Leek quiche
Gruyere / Onion / Cayenne pepper
5

Codfish cubes
Appel / Thyme / White balsamico
6

Chicken tandoori Stick
Yogurt / Mint / Coriander
6

Meatballs
Tomato sauce / Basil
6

Soup in the espresso cup

Turnip cabbage cream soup
Summer truffles / Bread croutons / Chervil
5

Cold cucumber soup
Sour cream / Mint / Sesam
5

Sweets appetizers

Dark chocolate mousse
Chocolate sand / Cream
6

Caramelized pineapple
Vanilla ice cream / Coconut liquer
6

Homemade chocolate brownie
White chocolate / Walnuts
5

Berry salad
Mascarpone / Mint
6

Crème brûlée
Tonka bean / Vanilla / Orange
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

Summer leaf salad
Cucumbers / Spring onion / House dressing

Lettuce zucchetti salad
Almond / Feta cheese / Lemon vinaigrette

Smoked buffalo mozzarella
Panzanella / Bell pepper / Basil pesto

Tomato tartare
Aubergine / Olive / Basil

Home pickeld char
Pretzel dumplings / Red onions / Cress

Boiled beef carpaccio
Horseradish / Vegetable vinaigrette / Salad bouquet

Warm bowls

Lime risotto
Spinach / Mascarpone / Dill

Pasta Casarecce
Aubergine / Cherry tomato / Basil

Beer-battered perch
Potato wedges / Lemon / Sauce tartar

Roasted sole
Potato espuma / Passe pierre / Chili

«Züri Gschnätzlets» (Zurich veal ragout)
Potato rösti / Mushrooms / Cream

Pulled beef
Coleslaw / Lime / Cucumber

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