Our menu recommendations

Autumn / Winter 2020 - 21

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.

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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	**Pike perch**	Switzerland
Chicken	Switzerland, France	**Char**	Switzerland
Deer	Austria	**Turbot**	Spain
Pork	Switzerland	**Scallop**	France
Lamb	New Zealand	**Trout**	Switzerland
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.

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Classics

Seasonal Leaf salad
Figs / Nuts / Cranberry dressing
16

Riesling soup
Riesling / Chervil / Flutes
15

Pumpkin soup
Ginger / Pumpkin seeds / Cream
16

Beef tatar
Quail egg / Truffle oil / Parmesan cheese
21

Braised Beef
Potato stock / Carrots / Barolo Jus
42

«Züri Gschnätzlets» (Zurich veal ragout)
Mushrooms / Cream / Potato rösti
45

Braised Beef
Potato stock / Root vegetables / Barolo Jus
42

Warm chocolate cake
Berry coulis / Macadamia nuts / Vanilla ice cream
15

Crème Brûlée
Tonka bean / Vanilla / Oranges
14

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Cold starters

Saffron Cauliflower Salad
Grapefruit / Poppy seed / Shallots
16

Beetroots Carpaccio
Goat cheese / Pine nuts / Honey
16

Confected char
Pumpkin / Ginger / Sour cream
19

Homemade hunter tureen
Cranberries / Salad bouquet / Herb vinaigrette
20

Warm starters

Variation of pumpkin
Ginger / Shallots / Cardamom
17

Warm salmon fillet
Tarragon cream / Peas / Sour cream
20

Open oxtail ravioli
Bacon / Sbrinz / Sage
21

Breast of quail
Parsnip / Leek / Honey
20

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Soups

Saffron potato soup
Mayoran / Lemon / Tomato Concassée
15

Silesian pickled cucumber soup
Root vegetables / Roasted onions / Sour cream
15

Beluga lentil soup
Coconut milk / Coriander / Lemon grass
15

Beef Consomme
Strip of pancake / Carrots / Herbs
17

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Main courses

Pike Perch Fillet
Venere rice / Fennel / Saffron velouté
46

Turbot fillet
Dashi butter / Turnip cabbage / Chives oil
49

Pheasant Breast
Champagne cabbage / Bacon / Poultry jus
43

Veal filet
Pea puree / Herb sideburns / Balsamico jus
59

Beef filet
Potato gratin / Market vegetables / Port wine jus
57 *Swiss Prime*
54 Argentina (may be treated with antibiotics)

Willow Lamb Square
Polenta / Ratatouille / Herb crust
49

Pork fillet in bacon coat
Napkin dumplings / Savoy cabbage / Dark beer sauce
44

Baked red cabbage dumpling
Wild mushroom ragout / Parsley / Sherry
36

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Homemade Gnocchi
Winter spinach / Black truffle / Parmesan foam
39

"Züri Gschnätzlets" Vegetarian
Quorn / Potato rösti / Mushrooms / Cream
36

Desserts

Two Kinds of Chocolate Mousse
Chocolate sand / Berries / Cream
15

Tarte Tatin
Apple / Caramel / Sour cream
14

Homemade Cheesecake
Sesame snipe / Tangerine sauce / Yuzu gel
16

Pear Sorbet
Almond brittle / Williams pear / Brioche
14

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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

"Saffran" Popcorn
3

Marinated Olives
6

Cheese plates
Swiss cheese / pear bread / fig mustard
12

Brussels sprouts salad
Croutons / Parmesan / Caesar dressing
5

Pumpkin Blini
cucumber / curd / dill
5

Filled Beetroot Thaler
Truffle cream / Quail egg / Chervil
5

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Sliced saddle of veal
Mango / Pepperoni / Shallots Vinaigrette
12

Meat plates
Bresaola / Grisons meat / Smoked bacon
12

Fried scallop

Blood orange gel / Soy dressing / Edamame
6

Smoked trout
Horseradish cream / Apple / Chives
6

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Warm appetizers

Glazed black salsify
Breadcrumbs / Parsley / Egg yolk cream
5

Winter vegetable quiche
Parsnips / Carrots / Beetroot
5

Feta Muffin
Cherry Tomatoes / Spinach / Lavender
5

Chicken satay skewer
Peanut sauce / Soy / Chili
6

Beef balls
Tomato sauce / Basil / Aniseed
6

Vaudois Turret
Saucisson / Seek / Potato
6

Soup in the espresso cup

Pumpkin soup
Ginger / Pumpkin seeds / Cream
5

Riesling soup
Riesling / Chervil / Cream
5

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Sweets appetizers

Dark chocolate mousse
Chocolate sand / Cream
6

Caramelized pineapple
Vanilla ice cream / Cinnamon
6

Homemade chocolate brownie
Dark chocolate / Tree nuts
6

Plum Cappuccino
Cocoa / Vanilla
6

Mango Coconut Cream
Macadamia nuts / Passion fruit
6

Crème brûlée
Tonka beans / Vanilla / Oranges
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

Seasonal Leaf salad
Figs / Nuts / Cranberry dressing

Saffron Cauliflower Salad
Grapefruit / Poppy seed / Shallots

Beetroot Carpaccio
Goat cheese / Pine nuts / Honey

Beef Tatar
Quail egg / Truffle oil / Parmesan

Confected char
Pumpkin / Ginger / Sour cream

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Warm bowls

Saffron Risotto
Pumpkin / Herbs / Parmesan cheese

Cheese Spaetzle
Fried onions / Mountain cheese / Apple

Roasted pikeperch
Mustard foam / Garlic cream / Herb crumble

Homemade fish crispy
Char / Beetroot potato chips / Saffron aioli

"Züri Gschnätzlets"
Mushrooms / Cream / Potato rösti

Braised diced beef
Potato stock / Carrots / Red wine sauce

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