

Our menu recommendations

Autumn / Winter 2021 - 2022

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	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.

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

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

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

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

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