

# Our menu recommendations

## Spring - Sommer 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.

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.

### **Herkunftsdeklaration von Fleisch und Fisch**

<b>Beef</b>	Switzerland	<b>Salmon</b>	Switzerland
<b>Veal</b>	Switzerland	<b>Perch</b>	Switzerland
<b>Chicken</b>	Switzerland, France	<b>Cod</b>	Iceland
<b>Duck</b>	France	<b>Scallops</b>	Japan
<b>Pork</b>	Switzerland	<b>Shrimps</b>	Denmark

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.

# Drink receptions

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

*We recommen four pieces per person.*

## Cold appetizers

**Marinated olives** ✓

6

**Parmesan and dried tomatoes** ✓

6

**Mushroom Bruschetta** ✓

Wild Mushrooms | Herbs | Ricotta

5

**Tomatoes Bruschetta** ✓

Olives | Basil | Pine nuts

5

**Antipasti Bruschetta** ✓

Courgette | Peppers | Feta cheese

5

**Melon Mozzarella Skewer** ✓

Melon | Mozzarella

5

### **Cheese Platter**

Swiss cheese | pear bread | fig mustard

12

### **Meat platter**

Bresaola | Bündnerfleisch | Smoked bacon

12

### **Lachs Wrap**

Rocket | Truffle | Fresh cream

6

### **Shrimps Cocktail**

Mango | Lettuce | Cognac

6

### **Sliced roast beef**

Mango | Focaccia | Sour cream

6

### **Beef tatare**

Quail egg | Herbs | Brioche

6

## Warm appetizers

### Mini Pitta

Chickpeas | Garlic | Cumin

5

### Vegetable Quiche

Broccoli | Carrots | Leeks

5

### Baked Brie

Blackberries | Balsamic

5

### Potato Tortilla

Cherry Tomatoes | Pepperoni | Chorizo

6

### Ham snails

Sour cream | Parmesan | Parsley

6

### Roast duck breast

Glass Noodle Salad | Orange | Honey

6

### Sliced bratwurst

Mustard | Bread

6

## **Soup in a glass**

### **Sparkling wine soup** ✓

Root vegetables | Croutons | Parsley

5

### **Vichyssoise**

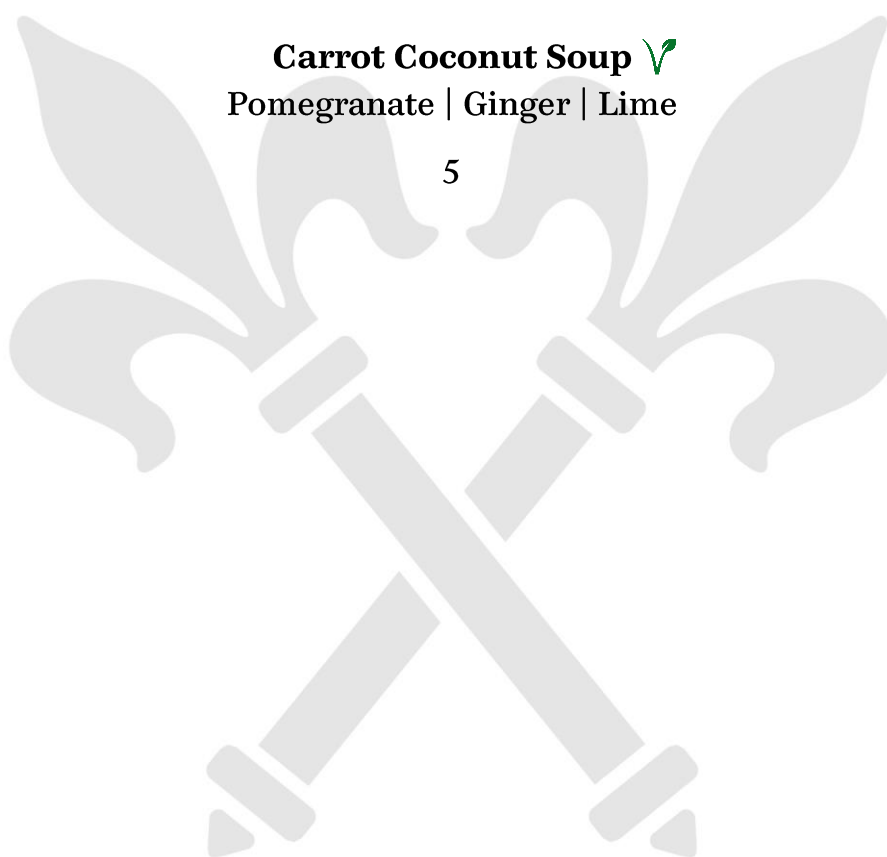
Leek straw | Chives | Nutmeg

5

### **Carrot Coconut Soup** ✓

Pomegranate | Ginger | Lime

5



## **Apéro appetizers sweet**

### **Lukewarm chocolate cake**

Dark chocolate | raspberries

6

### **Tiramisu**

Rhubarb | Strawberry | Biscuit

6

### **Homemade Chocolate Brownie**

White chocolate | Tree nuts

6

### **Seasonal crumble cake**

Apple | Hazelnut | Caramel

6

### **Lemon tartlet**

Vanilla | Meringue | Mint

6

### **Almond boat**

Nuts | Cherry compote

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 4 bowls per person.*

Cold bowls à 16 CHF

## Cold bowls

### Seasonal leaf salad ✓

Young spinach | Nectarines | House dressing

### Caprese ✓

Ox heart tomatoes | Buffalo mozzarella | Basil

### Sausage and cheese salad

Cornichons | Roasted bread | Radish

### Beef carpaccio

Parmesan Mousse | Balsamic vinegar | Rocket salad

### Cod ceviche

Grilled corn | Red onions | Cilantro



## **Bowls warm**

Warm bowl à 19 CHF

### **Saffron risotto** ✓

Sage | Mascarpone | Parmesan

### **Sardinian fregola** ✓

Aubergine ragout | Dried Tomatoes | Olives

### **Fried perch fillet**

Quinoa | Peppers | Beurre blanc

### **Fried scallops**

Venere rice | Feather cabbage | Saffron sauce

### **Minced beef with Macaroni**

Beef | apple sauce | fried onions

### **«Züri Gschnätzlets» (Zurich veal ragout)**

Potato rösti | Mushrooms | Cream

### **Meatloaf**

Mashed potatoes | Carrots | Red wine jus