

# Our menu recommendations

## Autumn | Winter 2022 - 2023

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**

<b>Beef</b>	Switzerland	<b>Salmon</b>	Switzerland
<b>Veal</b>	Switzerland	<b>Pike perch</b>	Switzerland
<b>Chicken</b>	Switzerland, France	<b>Char</b>	Switzerland
<b>Pork</b>	Switzerland	<b>Sea bass</b>	Greece
		<b>Shrimps</b>	Argentina
		<b>Trout</b>	Dänemark

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.

On site you will receive further information about the ingredients of our dishes by the event leader.

### **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. We reserve the right to adjust our prices to inflation. We thank you for your understanding and will of course inform you about our price increases.

# Classics

## Lamb's lettuce

Bacon | Croutons | Egg

16

## Riesling soup

Riesling | Chervil | Flutes

16

## Pumpkin soup

Ginger | Pumpkin seeds | Cream

16

## Ossobuco

Ticino Polenta | Root Vegetables | Gremolata

46

## Meat loaf

Potato stock | Carrots | Barolo Jus

39

## «Züri Gschnätzlets» (Zurich veal ragout)

Mushrooms | Cream | Potato rösti

46

## Warm chocolate cake

Berry coulis | Macadamia nuts | Vanilla ice cream

15

## Tarte Tatin

Apple | Caramel | Sour cream ice cream

16

## Cold starters

### Seasonal leaf salad

Grapes | Tree nuts | House dressing

16

### Marinated beetroot

Burrata | Figs | Hazelnuts

19

### Beef tartare

Parmesan Chip | Brioche | Quail Egg

24

### Smoked Lostallo Salmon

Cucumber Relish | Ciabatta | Mango

23

## Warm starters

### Winter Gnocchi

Spinach | Truffle sauce | Parmesan

19

### Crispy pork belly

Chestnut | Carrot | Mustard Seed

21

### Pike-perch fillet

Fregola Sarda | Spring Cabbage | Saffron Sauce

24

# Soups

## Chestnut soup

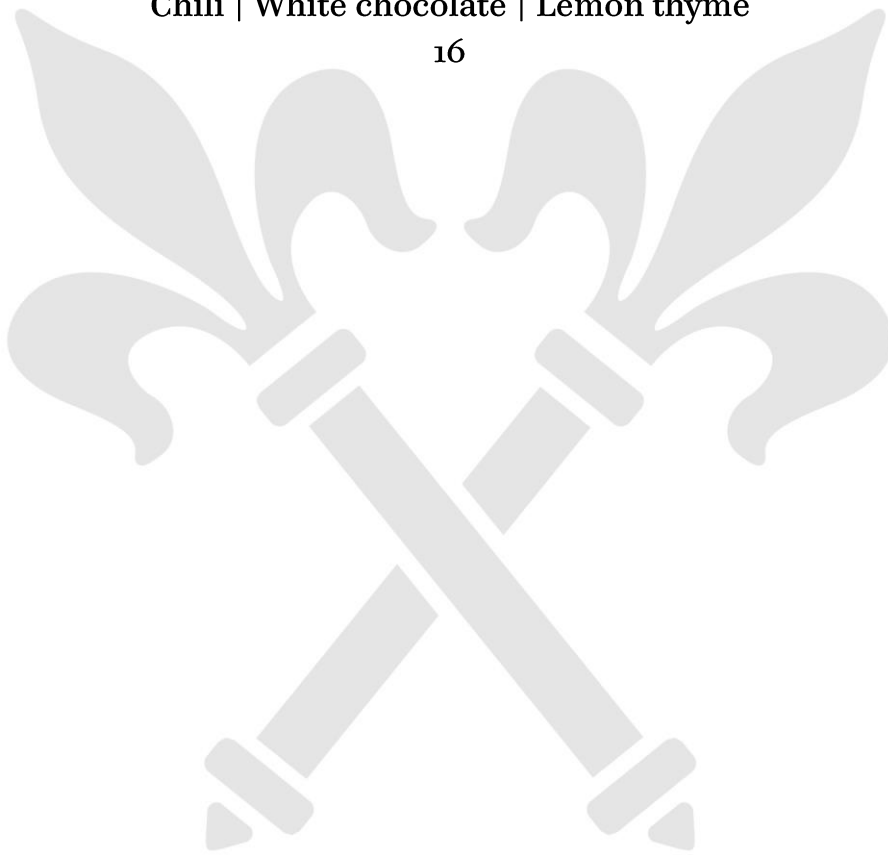
Bacon | Orange | Nutmeg

15

## Jerusalem Artichoke Soup

Chili | White chocolate | Lemon thyme

16



# Main courses

## Swiss Prime Beef fillet

Potato gratin | Young vegetables | Port wine jus

59

## Pheasant Breast

Napkin Duplings | Champagne Cabbace | Poultry Jus

41

## Sea bass

Pilaf rice | Creamed spinach | Caper butter

45

## Char filet

Jerusalem Artichoke | Beetroot | Nut Butter Espuma

49

## Pumpkin ravioli

Wild mushroom ragout | Sage | Pine nuts

39

## Baked cauliflower

Lentil ragout | Harissa dip | Pomegranate

36

## "Züri Gschnätzlets" Vegetarian

Quorn | Potato rösti | Mushrooms | Cream

37

# Desserts

## Carrot cake

White chocolate | Almonds | Cream cheese icing

16

## Vermicelles

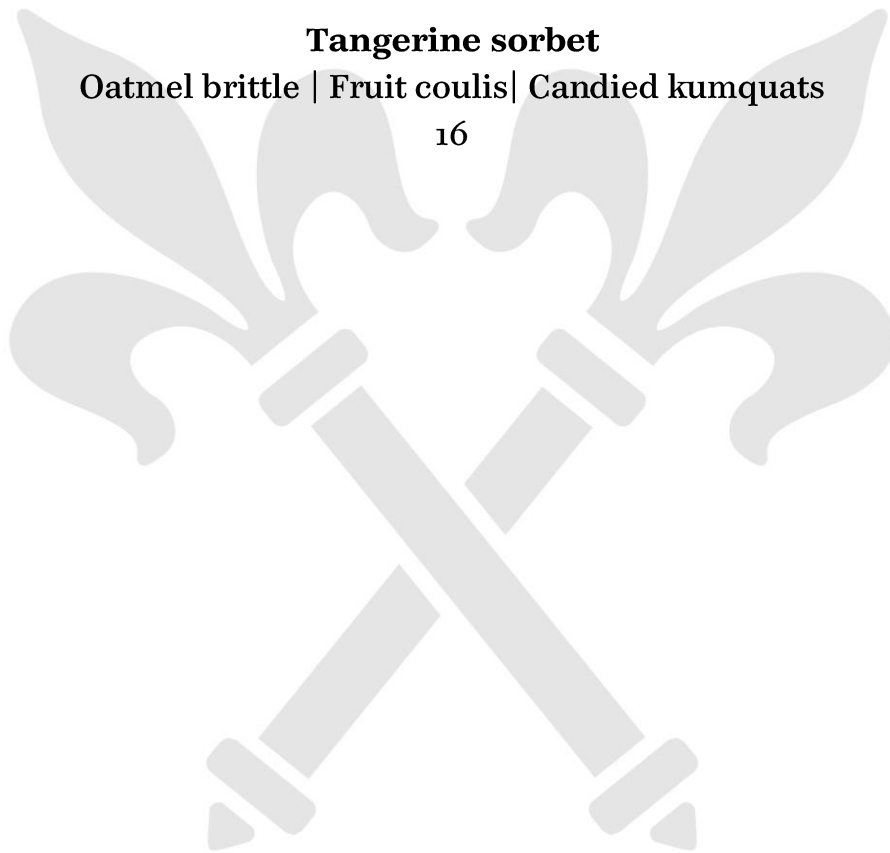
Meringue | Cherries | Whipped cream

14

## Tangerine sorbet

Oatmeal brittle | Fruit coulis | Candied kumquats

16



# 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

**Pumpkin Blini** ✓

Cucumber | Curd | Dill

5

**Pickled feta** ✓

Tabbouleh | Minze | Orange

5

**Sliced roast beef**

Crispy Bread | Mushrooms | Tartar Sauce

6

**Meat plates**

Bresaola | Grisons meat | Smoked bacon

12



### **Salmon wrap**

Rocket | Truffle | Pine nuts

6

### **Smoked trout**

Horseradish cream | Apple | Chives

6



## Warm appetizers

### Baked Brie ✓

Pear | Cranberries

5

### Swiss Cheesecake ✓

5

### Stuffed dates ✓

Fresh goat cheese | Coriander | Almonds

5

### Fried king prawn

Celery | Apple | Sour cream

6

### Beef balls

Tomato sauce | Basil | Aniseed

6

### Sliced veal sausage

Bürli | Mustard

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

### **Red wine plum**

Cinnamon ice cream | Honey

6

### **Homemade chocolate brownie**

Dark chocolate | Tree nuts

6

### **Orange Tartelettes**

Spiced flowers | Vanilla

6

### **Mulled wine shot**

Apple | Cardamom

6

### **Seasonal crumble cake**

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*

*Cold Bowl à 16 CHF*

## Cold bowls

**Seasonal Leaf salad** ✓

Grapes | Tree nuts | House dressing

**Lamb's lettuce**

Bacon | Croutons | Egg

**Marinated beetroot**

Burrata | Figs | Hazelnuts

**Beef tartare**

Parmesan Chip | Brioche | Quail Egg

**Smoked Lostallo Salmon**

Cucumber Relish | Ciabatta | Mango

## Warm bowls

*Warm Bowl à 19 CHF*

### **Saffron Risotto** ✓

Pumpkin | Herbs | Parmesan cheese

### **Cheese Spaetzle** ✓

Fried onions | Mountain cheese | Apple

### **Char filet**

Jerusalem Artichoke | Beetroot | Nut Butter Espuma

### **Pike-perch fillet**

Fregola Sarda | Spring Cabbage | Saffron Sauce

### **"Züri Gschnätzlets"**

Mushrooms | Cream | Potato rösti

### **Meat loaf**

Potato stock | Carrots | Red wine sauce