

Our menu recommendations

Spring / Summer 2021

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.



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	Sole	Portugal
Duck	France	Char	Switzerland
Pork	Switzerland	Cod	Netherlands
		Tilapia	Netherlands
		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.

Classic

Lettuce salad

Crispy Feta / dried tomatoes / pine nuts

16

Tomato soup

Roast bread / Basil / Olives

15

Beef tatar

Shallot cream / Quail egg / Herbs

23

«Züri Gschnätzlets» (Zurich veal ragout)

Potato rösti / Mushrooms / Cream

45

Fillet of beef

Potato gratin / Market vegetables / Béarnaise sauce

57 *Swiss Prime*

54 *Argentinien (May be treated with antibiotics)*

Tarte Tatin

Sour cream ice cream / Caramel / Crumble

15

Crème brûlée

Tonka bean / Vanilla / Orange

14

Cold starter

Seasonal leaf salad

Cucumbers / Radish / House dressing

15

Roasted Cauliflower

Lettuce heart / Hazelnut / Buttermilk dressing

17

Marinated roast beef

Horseradish Mousse / Cucumber Relish / Tarragon Mustard Dip

21

Cold smoked char

Wasabi foam / Fennel / Apple

19

Warm starters

Baked aubergine

Tomato ragout / Rocket / Tahini

17

Tagliata di Manzo

Spanish potatoes / Parmesan / Herb oil

24

Roasted pike-perch fillet

Papaya / Herb salad / Saffron Aioli

21

Soups

Ducks Beef Tea

Enoki mushrooms / Duck breast / Chives oil

16

Rhubarb cucumber cold peel

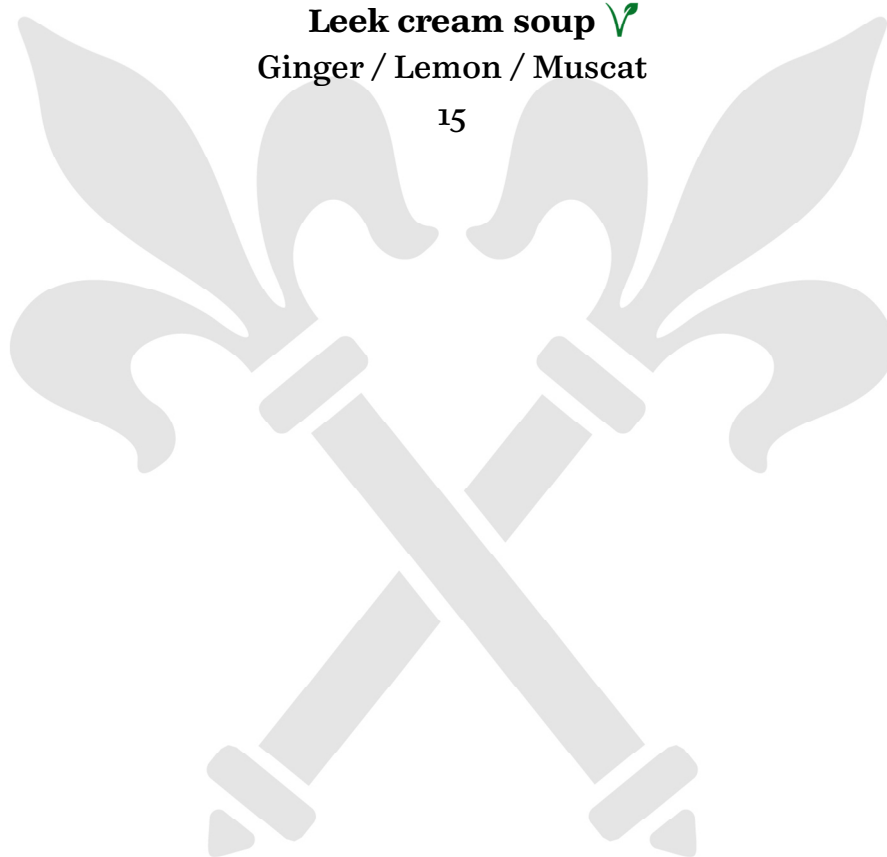
Honey / Lemon / Herb salt

14

Leek cream soup

Ginger / Lemon / Muscat

15



Main courses

Grilled tilapia

Barley risotto / Wild broccoli / Saffron sauce

48

Fried trout fillet

Spinach / Salt potatoes / Horseradish mousse

42

Guinea fowl breast

Roasted polenta / Peperonata / Herb jus

41

Veal fillet pieces-cooked

Mashed carrots / Spring leek / Fried onions

59

Chickpeas Goulash

Potatoes / Carrots / Coriander

35

Radicchio risotto

Sage / Mascarpone / Parmesan

34

„Züri Gschnätzlets“ (Vegetarian style)

Potato rösti / Quorn / Mushrooms / Cream

36

Desserts

Orange sorbet

Sparkling wine / Salt Caramel / Braise

15

Cherry Tiramisu

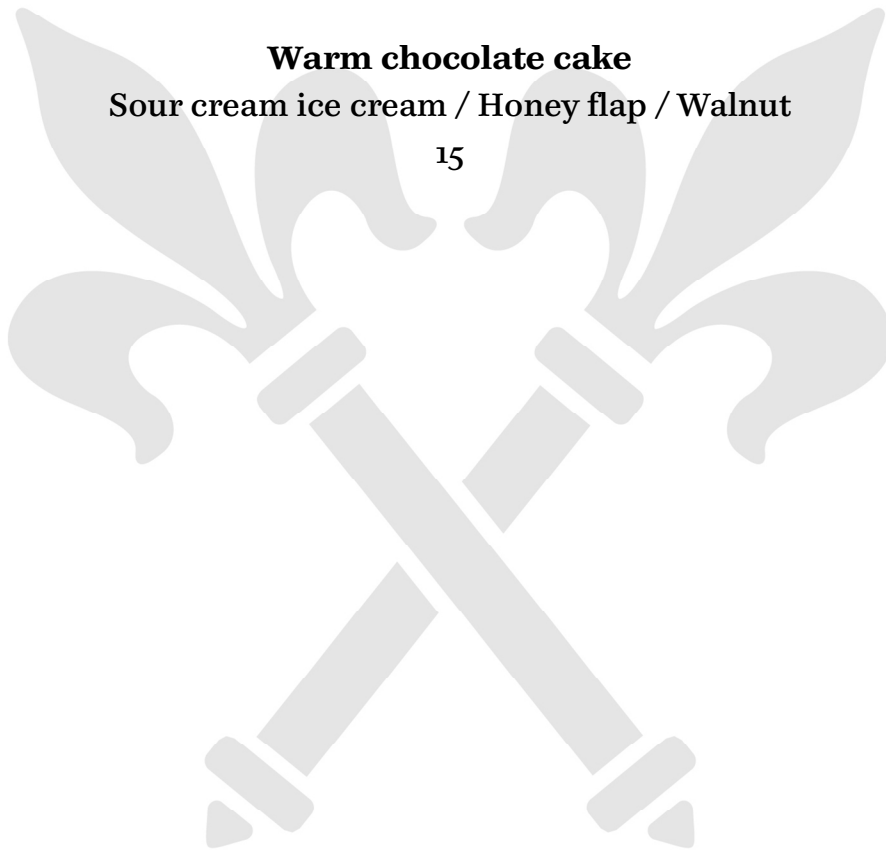
Mascarpone / Biskuit / Minze

14

Warm chocolate cake

Sour cream ice cream / Honey flap / Walnut

15



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

Bulgur Salad ✓

Spring onions / Mint / Orange dressing

5

Tomato Bruschetta ✓

Olives / Basil / Pine nuts

5

Fresh cheese rolls ✓

Courgettes / Parsley / Lemon

5

Shrimps Cocktail

Mango / Lettuce / Cognac

6

Beef tataré
Quail egg / Herbs
6

Melon raw ham skewer
Port wine / Basil
6



Warm appetizers

Feta Muffin

Lavender / Cherry tomatoes / Spinach

5

Vegetable quiche

Broccoli / Carrots / Leek

5

Breaded diced cod

Pak Choi / Mango Chutney / Black Sesame

6

Sesame Chicken

Coriander / Honey / Sambal Oelek

6

Ham snails

Sour cream / Parmesan / Parsley

6

Soup in the espresso cup

Tomato soup

Roast bread / Basil / Olives

15

Leek cream soup

Ginger / Lemon / Muscat

15

Sweet appetizers

Dark chocolate mousse

Chocolate sand / Cream

6

Cherry Tiramisu

Mascarpone / Sponge / Mint

6

Homemade chocolate brownie

White chocolate / Walnuts

6

Mango Sorbet

Fruit cubes / Coconut / Passoa

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

Seasonal leaf salad ✓

Cucumbers / Radish / House dressing

Roasted Cauliflower ✓

Lettuce heart / Hazelnut / Buttermilk dressing

Beef tatar

Shallot cream / Quail egg / Herbs

Marinated roast beef

Horseradish Mousse / Cucumber Relish / Tarragon Mustard Dip

Cold smoked char

Wasabi foam / Fennel / Apple

Bowls warm

Radicchio risotto ✓

Sage / Mascarpone / Parmesan

Penne with smoked tomato sauce ✓

Pinie nuts / Broccoli / Parmesan

Pike percch in beer batter

Potato wedges / Lemon / Tartar sauce

Roasted salmon cubes

Lukewarm vegetables salad / Dill / Mustard sauce

«Züri Gschnätzlets» (Zurich veal ragout)

Potato rösti / Mushrooms / Cream

Pulled Beef

Coleslaw / Lime / Cucumber