

Our menu recommendations

Spring - Summer 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

Beef	Switzerland	Salmon	Switzerland
Veal	Switzerland	Perch	Switzerland
Chicken	Switzerland, France	Cod	Iceland
Duck	France	Scallops	Japan
Pork	Switzerland	Shrimps	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.

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.

Classic

Caprese

Ox heart tomatoes | Buffalo mozzarella | Basil

19

Vichyssoise

Leek straw | Chives | Nutmeg

15

Sausage and cheese salad

Cornichons | Roasted bread | Radish

20

«Züri Gschnätzlets» (Zurich veal ragout)

Potato rösti | Mushrooms | Cream

46

Meatloaf

Mashed potatoes | Carrots | Red wine jus

39

Tarte Tatin

Vanilla ice cream | Raspberries | Crumble

16

Caramel Head

Vanilla | Almonds | Brittle

15

Cold starter

Seasonal leaf salad ✓

Young spinach | Nectarines | House dressing

16

Primal spelt salad ✓

Watermelon | Pickled vegetables | Sbrinz

17

Beef carpaccio

Parmesan Mousse | Balsamic vinegar | Rocket salad

24

Cod ceviche

Grilled corn | Red onions | Cilantro

23

Warm starter

Fried scallops ✓

Venere rice | Feather cabbage | Saffron sauce

25

Mediterranean potato gnocchi

Dried tomatoes | Olives | Pine nuts

21

Open quail ragout ravioli

Parmesan | Black truffle | Nut crumble

24

Soups

Sparkling wine soup

Root vegetables | Croutons | Parsley

16

Carrot Coconut Soup

Pomegranate | Ginger | Lime

15



Main courses

Fried Perch fillet

Quinoa | Peppers | Butter sauce

42

Lostallo Salmon

White wine risotto | Braised fennel | Nut butter

49

Pot au feu (boiled meat)

Root vegetables | Processed potatoes | Horseradish mousse

41

Swiss fillet of beef

Potato gratin | Seasonal vegetables | Jus

59

Guinea fowl breast

Polenta slice | Ratatouille | herb jus

42

Sardinian fregola

Aubergine ragout | Dried Tomatoes | Olives

36

"Züri Gschnätzlets" Vegetarian

Quorn | Mushrooms | Cream | Potato rösti

37

Polenta slice

Poached Egg | Spinach | Parmesan

35

Desserts

Cream Slice

Blood Orange | Vanilla | Puff Pastry

16

Tiramisu

Rhubarb | Strawberry | Biscuit

15

Lukewarm Chocolate Cake

Sour cream ice cream | honey fritter | tree nuts

15

Peach Sorbet

Peach salad | Orange | Mint

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

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 tataré

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

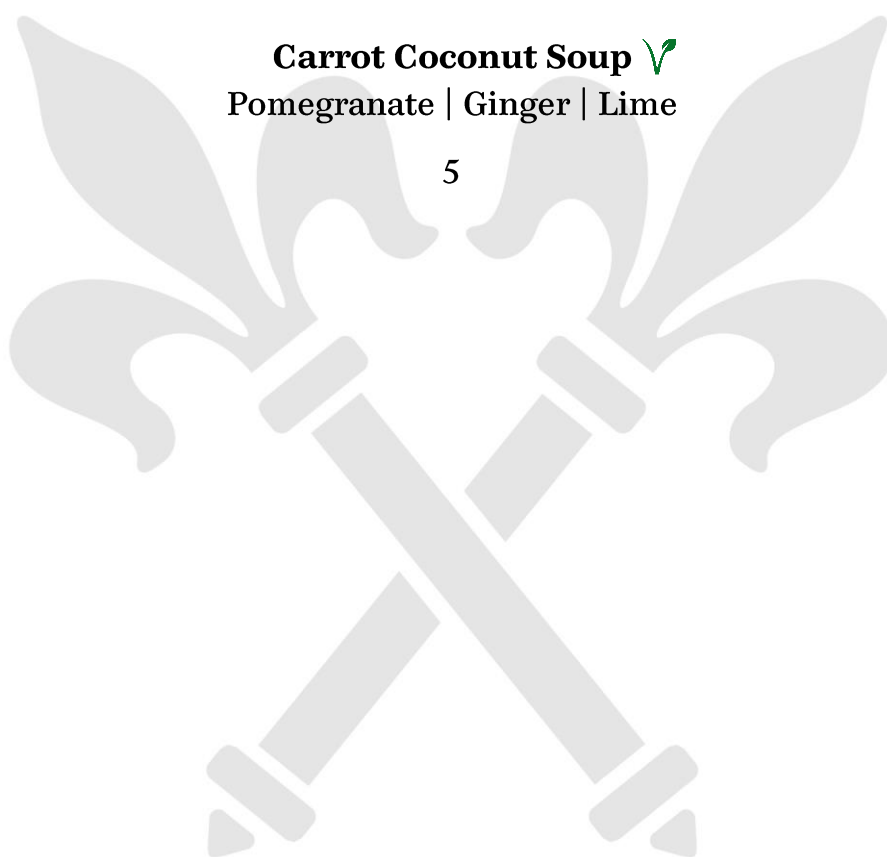
Leek straw | Chives | Nutmeg

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