

Our menu recommendations

April – August 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

Beef	Switzerland	Salmon	Switzerland
Veal	Switzerland	Pikeperch	Switzerland
Chicken	Switzerland, France	Char	Switzerland
Pork	Switzerland	Sea Bass	Greece
Lamb	Ireland	Crevette	Argentina
		Trout	Denmark
		Skrei	Scandinavia
		Scallop	France
		Crawfish	Switzerland

We obtain our bread from a renowned bakery in Zurich. The vegetables from Switzerland and Italy.

Vegetarian

Vegan

Lactose free

Gluten free



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

Baby lettuce

Egg | Bacon | Mountain cheese

19

Riesling soup

Riesling | Chervil | Flûtes

16

Veal cutlet

Baked potatoes | Peperonata | Sage butter

56

Roast chicken

Fried gnocchi | Thyme | Garlic | Seasonal vegetables

42

«Züri Gschnätzlets»

Potato rösti | Mushrooms | Cream

48

Lukewarm chocolate cake

Hazelnuts | Berry coulis | Sour cream ice cream

18

Tarte Tatin

Apple | Caramel | Vanilla ice cream

17

Cold starters

Burrata

Confit Tricolore tomatoes | Rocket salad | Olive Oil

24

Wild herbs salad

Grapes | Herbs | House dressing

16

Artichoke mushroom salad

Bresaola | French dressing

23

Salmon tartare

Focaccia | Green asparagus | Wild herbs

23

Carpaccio of veal

Sorrel | Warm vinaigrette

26

Goat cheese au gratin

Thyme | Honey | Wild herbs

22

Crawfish cocktail

Beetroot | Mountain herbs | Cocktail sauce

21

King prawns

Fennel | Lemon cream

26

Soups

Tomato soup

Polpetine | Tomatoes | Cream

16

Peas mint soup

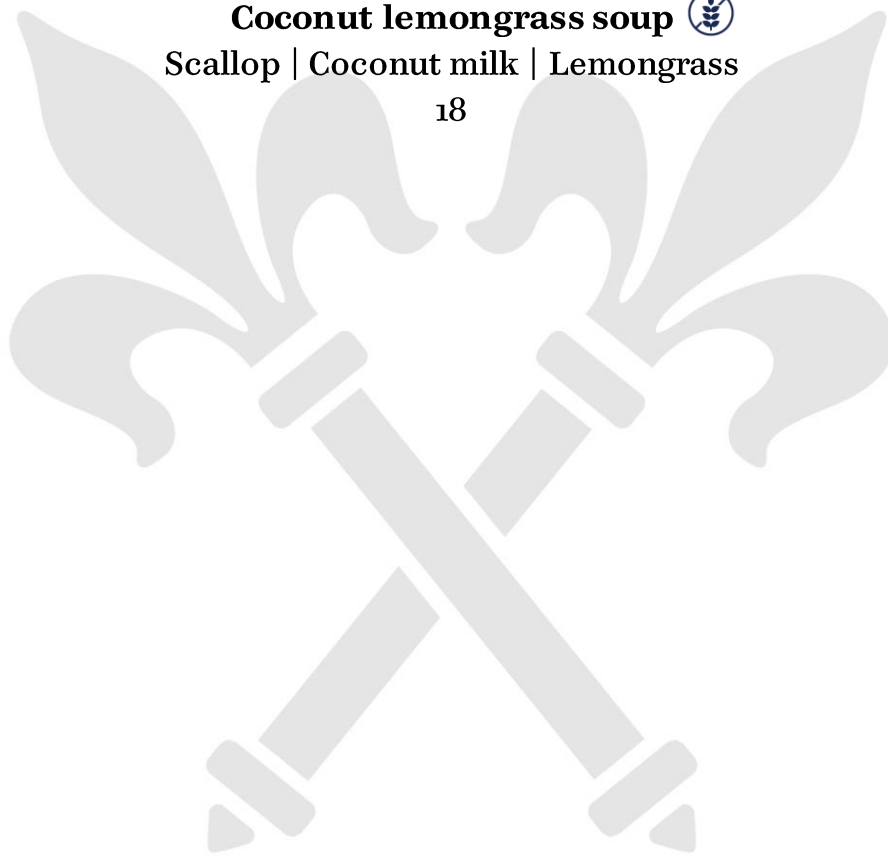
Peas | Mint | Cream

16

Coconut lemongrass soup

Scallop | Coconut milk | Lemongrass

18



Main courses

Beef fillet

Potato mousseline | Green asparagus ragoût | Guild house jus

60

Veal chop

Bouillon | Root vegetables | Horseradish mousse

48

Pork loin

Celery mousseline | Broad beans | Chorizo jus

46

Saddle of lamb

Polenta | Fennel apple vegetables | Herb jus

46

Char

Risolee potatoes | Champagne creamed cabbage

44

Loup de Mer

Blinis | Honey cucumber vegetables | Saffron foam

49

Winter codfish


White wine risotto | Olive oil | Ratatouille

42

Plant based main courses

«Züri Gschnätzlets» Vegan  
Quorn | Potato rösti | Mushrooms | Soy cream

39

Truffled savoy cabbage 
Bulgur | Cherry tomato | Chervil

36

Green spelt taboulé 
Cauliflower | Pomegranate | Endive

42

Desserts

Crème Catalane

New interpreted

15

Apple tiramisu

Apple | Sponge cake | Mascarpone

16

Marinated berries

Fruits coulis | Minze

14

Mint sorbet

Mojito Strawberries | Mint | Lemon juice

15

Honey ricotta

Marinated figs | Honey | Sponge cake


16

Drinks receptions

The bite-sized delicacies are served on platters, on skewers, in spoons, in cups or in glasses. Please choose the number per person and the type of appetizers.

We recommend 4 appetizers per person.

Cold appetizers

„Saffran“ popcorn 

3

Marinated olives 

4

Chees plates 

Swiss cheese | Pear bread | Fig mustard

8

Mushroom bruschetta 

Mushrooms of the season | Herbs | Ricotta

5

Tomatoes crostini 

Tomatoes | Bruschetta | Thyme

5

Pumpernickel

Breasaola | Mushrooms

6

Beef tartare

Brioche | Cucumbers | Capers

6

Carpaccio of veal

Sorrel | Warm vinaigrette

6

Meat plates

Bresaola | Grisons meat | Smoked bacon

9

Crawfish cocktail

Beetroot | Mountain herbs | Cocktail sauce

6

Salmon tartare

Focaccia | Green asparagus | Wild herbs

6

Warm appetizers

Thin vegetable quiche

Celery | Carrot | Leek

5

Green spelt taboulé

Cauliflower | Pomegranate | Endive

5

Truffled savoy cabbage

Bulgur | cherry tomato | Chervil

5

King prawns

Fennel | Lemon cream

6

Sliced veal sausage

Bread | Mustard

6

Soup in the espresso cup

Peas mint soup

Peas | Mint | Cream

6

Tomato soup

Polpetine | Tomatoes | Cream

6

Sweets appetizers

Apple tiramisu ✓

Apple | Sponge cake | Mascarpone

6

Honey ricotta ✓

Marinated figs | Honey | Sponge cake

6

Homemade chocolate brownie ✓

Dark chocolate | Walnut

6

Marinated berries

Fruit coulis | Mint

6

Chocolate Mousse ✓

Chocolate sand | Fruit coulis

6

Mint sorbet

Mojito strawberries | Mint | Lemon juice

6

Seasonal crumble cake ✓

6

Bowls

Choose your favorite dishes from our offer, combine them with appetizers or create a whole menu with a starter menu with appetizer, main course and dessert. The delicacies are served in bowls or at a buffet, are bite-sized bite-sized and can easily be enjoyed standing up.

We recommend 4 bowls per person.

Bowls cold at 16 CHF

Bowls cold

Wild herbs salad  

Grapes | Herbs | House dressing

Frankfurter green sauce

Potato | Egg | Herbs

Burrata  

Confit Tricolore tomatoes | Rocket salad | Olive Oil

Scallop

Sweet potato | Bacon

Salmon tartare

Focaccia | Green asparagus | Wild herbs

Beef fillet strips

Truffled lentil salad | Lemon cream

Bowls warm

Warm Bowl at 19 CHF

Saffron risotto

Herbs | Parmesan

Gnocchi

Tomato sauce | Pecorino cheese

«Züri Gschnätzlets» Vegan

Quorn | Potato rösti | Mushrooms | Soy cream

Green spelt taboulé

Cauliflower | Pomegranate | Endive

Char

Risolee potatoes | Champagne creamed cabbage

Loup de Mer

Blinis | Honey cucumber vegetables | Saffron foam

«Züri Gschnätzlets»

Potato rösti | Mushrooms | Cream

Meatloaf

Mashed potatoes | Carrots | Red wine jus

Curry sausage

Veal | Curry sauce