



Zunfthaus zur Saffran

Our menu recommendations April - August 2024

All prices in CHF incl. VAT

The menu of the Zunfthaus zur Saffran entices with Zurich dishes such as "Züri Gschnätzlets", traditional dishes from the guild culture and our own compositions from classic cuisine.

We source our products from suppliers whom we trust for quality and sustainability. in terms of quality and sustainability. It is important to us that the ingredients can be traced back to the producer and that transportation routes are as short as possible. All ingredients are freshly processed in-house

We hope that the food culture that we cultivate and live by and lived here, also meets your expectations.

Yours sincerely,

Your Zunfthaus zur Saffran Team

Excellent!!

The Zunfthaus zur Saffran was audited and awarded the sustainability certification "Sustainable Company" - for the sake of the environment and all of us.

We are a catering partner of FAIRTRADE Max Havelaar and purchase individual products from this range.



Declaration of origin of meat and fish

Beef	Switzerland	Salmon	Norway
Veal	Switzerland	Scallops	France
Poultry	Switzerland	Prawns	Indian Ocean
Wild hare	Austria	Monkfish	Norway
		Sea bass	Switzerland France

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

Vegetarian 

Vegan 

Lactose free 

Gluten free 

Information on allergens

Please inform us before your event about the intolerances of your guests and we will be happy to take them into consideration. On site you will receive from our event manager will provide you with further information about the ingredients in our dishes.

Prices and further information

The prices quoted are per person, in CHF, including VAT.
We ask you to select a standardized menu for your guests.

Classic

Seasonal garden salad

Colorful salad | Pistachios | Apple dressing

16

Green asparagus soup

Vegetable tartare | Lemons | Balsamic vinegar

17

Beef carpaccio

Arugula | Parmesan | Lime cream

20

"Züri Gschnätzlets"

Mushrooms | Cream | Potato rösti

49

Piece of veal kidney

Potato cream | Baby leek | Saffron jus

58

Chocolate cake

Nuts | Berry coulis | Powdered sugar

17

Crema Catalana

Cream | Milk | Vanilla | Oranges

16

Cold starters

Rocket salad

Rocket salad | Tomatoes | Pecorino

15

Salmon tartare

Honey | Cucumber | Lime

17

Vegetable Tartare

Brioche | Capers | Garlic chips

14

Warm starters

Black Tiger Prawn

Leek | Apple | Chili oil

23

Ravioli

Lime | Ricotta | Sage butter

21

Slices of wild hare fillet

Asparagus | Sorrel | Orange mayonnaise

24

Soup

Curry soup



Garam masala | Coconut milk | Sesame oil

16

Tomato soup



Basil | Balsamico | Brioche croutons

15

Cold melon soup



Melon | Bouillon | Cayenne pepper

18

Main courses

Scallops

Persian couscous | Apple onion confit | Mousse of lemon

48

Sea bass

Venere risotto | Carrots | Saffron sauce

48

Veal cutlet

Sage | Tomato risotto | Mediterranean vegetables

62

Fillet of beef

Baked potatoes | Seasonal vegetables | Sweet wine jus

62

Breast of pheasant

Kohlrabi mousse | Spring vegetables | Jus



46




Taglione

Basil | Sun-ripened tomatoes | Olive oil

36

Vegan main courses

«Züri Gschnätzlets» Vegan   
Quorn | Potato rösti | Mushrooms | Soy cream
39

Lentil curry   
Dried tomatoes | Vegetables brunoise | Sumac
34

Bulgur filled vine leaves   
Baba Ganoush | Tomato Jus | Pimientos de Padron
38

Desserts

White chocolate mousse 
Peppermint | Peach | Crumble

14

Strawberry Tartin 
Sour cream | Chocolate sand | Caramel

15

Fresh fruit salad   
Peppermint sorbet

12

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

"Saffron" popcorn  

3

Marinated olives   

4

Parmesan and sun-dried tomatoes  

6

Cheese plates 

Swiss cheese | pear bread | fig mustard

8

Bulgur filled vine leaves

Baba Ganoush | Tomato Jus | Pimientos de Padron

5

Ceviche  

Monkfish | radish | lime

6

Beef tartare

Apple | brioche | ricotta

6

Vitello Tonnato 

Veal | tuna | lemon


6


Meat plates

Bresaola | Bündnerfleisch | smoked bacon


9

Warm appetizers

Vegetable quiche 
Leek | Celery | Carrot
5

King prawns 
Lemon grass | Herbs | Chili
6

Salsiccia balls
Tomato sugo
6

Curry sausage 
Potato Chips | Curry | Tomatoes
6

Fajita
Chicken | Vegetable strips | Chimichurri
6

Soup in the espresso cup

Cold melon soup

Melon | Bouillon | Cayenne pepper

6

Curry soup

Garam masala | Coconut milk | Sesame oil


6


Tomato soup


Basil | Balsamico | Brioche croutons



6

Sweet appetizers




White chocolate mousse 
White chocolate | Cream | Egg
6

Dark chocolate mousse 
Chocolate 60% | Cream | Egg
6

Homemade chocolate brownie 
Dark chocolate | Walnuts | Caramel
6

Marinated berries   
Wild berries | Fruit coulis | Mint
6

Seasonal crumble cake 
6

Fruit salad   
Peppermint sorbet
6

Crema catalana  
Cream | Egg | Lemon
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 2 bowls per person.

Bowls cold

Bowls cold at 16 CHF

Rocket salad

Rocket salad | Tomatoes | Pecorino

Vegetable Tartare

Brioche | Capers | Garlic chips

Salmon tartare

Honey | Cucumber | Lime

Ceviche

Monkfish | Radish | Lime

Beef tartare

Apple | Brioche | Ricotta

Vitello tonnato

Veal | Tuna | Lemon

Bowls warm

Bowls warm at 19 CHF

Lentil curry



Dried tomatoes | Vegetables brunoise | Sumac

Taglione



Basil | Sun-ripened tomatoes | Olive oil

Black Tiger Prawn



Lemon grass | Herbs | Chili oil

Sea bass

Venere risotto | Carrots | Saffron sauce

«Züri Gschnätzlets»



Mushrooms | Cream | Potato rösti

Breast of pheasant



Kohlrabi mousse | Spring vegetables | Jus