



Zunfthaus zur Saffran

Our menu recommendations September - December 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	Lostallo salmon	Switzerland
Veal	Switzerland	Trout	Switzerland
Cornfed Chicken	Switzerland	Monkfish	Norway
Char	Switzerland		

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.

Saffran AG . Zunfthaus zur Saffran . Limmatquai 54 . 8001 Zürich .
+41 44 251 37 40 . info@zunfthauszursaffran.ch . www.zunfthauszursaffran.ch

Classic

Mimosa salad

Lamb`s lettuce | Egg | Bacon

18

Pumpkin soup

Pumpkin seeds | Pumpkin oil | Cress

18

Beef tartare

Sbrinz | Brioche | Quail egg

22

"Züri Gschnätzlets"

Mushrooms | Cream | Potato rösti

49

Meatloaf

Mashed potatoes | Carrots | Red wine jus

44

Tarte tatin

Vanilla ice cream | Apple | Caramel

15

Pear tiramisu

Coffee | Pear | Ladyfingers

16

Cold starters

Endive salad

Ginger dressing | Caramelised pears | Garlic chips

18

Lostallo salmon slices

Lemon | Ginger | Alpine herbs | Pumpernickel

23

Carpaccio of veal

Lemon foam | Fig chutney | Herb salad

23

Warm starters

Lentil curry

Chickpeas | Galangal | Seasonal vegetables

19

Roasted vegetables

Pumpkin cream | Blue potato crisps | Herb oil

18

Confit char

Pumpkin | Ginger | Sour cream

22

Soup

Cauliflower soup

Sautéed wild mushrooms | Cauliflower florets | Grape juice

17

Parsley root soup

Prosciutto | Herb oil | Cress

18

Pumpkin soup

Pumpkin seeds | Pumpkin oil | Cress

18

Main courses

Cauliflower risotto

Cauliflower | White wine | Parmesan cheese

36

Monkfish

Potatoes | Kenya beans | Tomatoes | Capers butter

49

Confit salmon

Lime risotto | Pimientos de padron | Tomato foam

48

Osso bucco

Saffron risotto | Root vegetables | Gremolata

62

Veal cutlet

Gnocchi | Sage | Ratatouille

62

Fillet of beef

Potato gratin | Navettes | Herb jus

64

Cornfed chicken

Celery mousse | Broad beans | Pimientos de padron jus

48

Vegan main courses

"Züri Gschnätzlets" Vegan



Quorn | Potato rösti | Mushrooms | Soya cream

39

Lentil curry



Chickpeas | Galangal | Seasonal vegetables

38

Steamed kohlrabi in a herb broth



Couscous | Herbs | Vegetable foam


36



Desserts

White chocolate mousse  
Pear compote | Mint | Pomegranate
16

Tarte tartin 
Vanilla ice cream | Apple | Caramel
17

Warm red fruit jelly  
Grape juice | Meringue | Cinnamon ice cream
14

Pear tiramisu 
Coffee | Pears | Ladyfingers
16

Winter compote  
Quince | Plum | Sour cherry | Sea buckthorn sorbet
15

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

Parmesan and sun-dried tomatoes  

6

Cheese plates 

Swiss cheese | Pear bread | Fig mustard

8

Grilled feta  

Sweet pepperoni | Zucchini | Aubergine

5

Lostallo salmon slices 

Lemons | Ginger | Alpine herbs | Pumpernickel

6

Smoked trout 

Horseradish cream | Apple | Chives

6

Meat platters 

Bresaola | Grisons meat | Smoked bacon

9

Beef tartare

Sbrinz | Brioche | Quail egg

7

Warm appetizers

Vegetable quiche

Carrots | Leek | Celery

5

Roasted vegetables

Pumpkin cream | Blue potato crisps | Herb oil

5

Lentil curry

Chickpeas | Galangal | Seasonal vegetables

5

Curry sausage

Potato Chips | Curry | Tomatoes

6

Sliced veal sausage

Bürli | Mustard

6

Salsiccia balls

Tomato sauce | Basil | Pecorino

6

Confit char

Pumpkin | Ginger | Sour cream

Soup in the espresso cup

Cauliflower soup

Sautéed wild mushrooms | Cauliflower florets | Grape juice

6

Parsley root soup

Prosciutto | Herb oil | Cress

6

Pumpkin soup

Pumpkin seeds | Pumpkin oil | Cress

6

Sweet appetizers

Pear tiramisu

Coffee | Pears | Ladyfingers

6

Winter compote

Quince | Plum | Sour cherry | Sea buckthorn sorbet

6

White chocolate mousse

Pear compote | Mint | Pomegranate

6

Homemade chocolate brownie

Dark chocolate | Walnuts | Caramel

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 2 bowls per person.

Bowls cold

Bowls cold at 16 CHF

Garden salad



Leaf lettuce | Herbs | Nuts

Salad Mimosa



Lamb`s lettuce | Egg | Bacon

Grilled feta



Sweet pepperoni | Zucchini | Aubergine

Lostallo salmon slices



Lemon | Ginger | Alpine herbs | Pumpernickel

Carpaccio of veal



Lemon foam | Fig chutney | Herb salad

Beef tartare

Sbrinz | Brioche | Quail egg

Bowls warm

Bowls warm at 19 CHF

Roasted vegetables

Pumpkin cream | Blue potato crisps | Herb oil

Cauliflower risotto

Cauliflower | White wine | Parmesan

Confit char

Pumpkin | Ginger | Sour cream

Cornfed chicken

Celery mousseline | Broad bean | Pimientos de Padron jus

Meatloaf

Mashed potatoes | Carrots | Red wine jus

"Züri Gschnätzlets"

Mushrooms | Cream | Potato rösti