



Zunfthaus zur Saffran

Our menu recommendations January - March 2025

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	Switzerland
Veal	Switzerland	Trout	Switzerland
Chicken	Switzerland France	Pikeperch	Switzerland
Pork	Switzerland		
Lamb	Switzerland		

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

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

Apéro

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

Cheese plates 

Swiss cheese | Pear bread | Fig mustard

9

Potatoes Blini 

Brussels sprouts | Ricotta | Beetroot ragout

5

Vegan Involtinis    

Potato | Chard | Leek

6

Beef tartare

Toast | Quail egg | Chives

7

Meat platters  

Bresaola | Grisonmeat | Smoked bacon

10

Smoked trout 

Lemon cream | Cress | Cranberries

6

Smoked salmon

Brioche | Pears | Cress

6

Warm appetizers

Cream cheese truffle 

Chives | Pumpernickel

6

Goat cheese  

Pear | Cranberries | Honey

5

Vegetable quiche 

Carrots | Leek | Celery

5

Fish nuggets

Remoulade | Chervil

6

Bavarian meatloaf

Chives | Saffron mustard

6

Sliced veal sausage

Bread | Mustard 

7

Soup in the espresso cup

Carrot ginger soup    
Carrot | Fermented ginger | Nutmeg

5

Creamy herb soup  
Milk foam | Celery

5

Sweet appetizers

Dark Toblerone mousse

Caramelized grapes | Moroccan mint | Chocolate

6

Black Forest cake à la Zunft

Chocolate | Cherries | Whipped cream

6

Dark chocolate brownie

Blood orange | Piedmont hazelnuts | Sour cream ice cream

6

Seasonal crumble cake

6

Fruit salad

Raspberry sorbet | Berry coulis | Mint

6

Coconut panna cotta

Chia seeds | Roasted nuts

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

Endive salad



Beetroot | Belper Knolle cheese | Croutons | Zunfthaus vinaigrette

16

Marinated wild herb salad



Figs | Grapefruit | Radishes | Hazelnut

16

Marinated beetroot



Goat cheese | Berries | Hazelnut

16

Beef tatar

Roasted potato foam | Brioche | Brown butter

16

Smoked Trout



Polenta | Salsify | Horseradish pomegranate pesto

16

Bowls warm

Bowls warm at 19 CHF

Wild herb risotto

Wild herb salad | Oyster mushrooms | Herb oil

19

Swiss salmon

Herb polenta | Oven tomatoes | Sage butter

19

“Züri Gschnätzlets”

Potato rösti | Mushrooms | Cream

19

Meatloaf

Mashed potatoes | Carrots | Red wine jus

19

Pikeperch

Lemon risotto | Wild broccoli | Caper butter

19