



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

Classic

Endive salad

Randen | Belper Knolle | Croûtons | Vinaigrette à la Zunfthaus

21

Velouté of garden herbs

Milk foam | Celery | Pumpernickel

19

Veal shank slow cooked

Rosemary risotto | Seasonal vegetables | Barolo jus

51

Meatloaf

Mashed potatoes | Carrots | Red wine jus

44

"Züri Gschnätzlets"

Potato rösti | Mushrooms | Cream

49

Cream slice à la Zunfthaus

Berries | Sour cream ice cream

19

Tarte tatin

Vanilla ice cream | Apple | Caramel

17

Cold starters

Marinated wild herb salad    
Figs | Grapefruit | Radish | Hazelnuts

19

Marinated beetroot  
Goat cheese | Berries | Hazelnut

20


Beef tatar
Roasted potato foam | Brioche | Nut butter

28


Artichoke wild mushroom salad 
Bresaola | Nuts | Focaccia | Egg

24

Warm starters

Gnocchi  
Spinach | Wild herbs | Cheese foam

21

Bremgartner salmon trout 
Taggiasca olives | Rocket | Chorizo | Datterini tomatoes

25

Capuns 
Vegetable sauce | Parsley | Pearl barley

26

Soup

Carrot ginger soup    
Carrot | Fermented ginger | Nutmeg

17

Velvety soup of garden herbs 
Baby spinach | Olive oil

16

Creamy celery soup
Spinach | air-dried Grisons meat | Olive oil

18

Main courses

Beef fillet

Celery cream | Parsnips | Pepper jus

67

Corn fed chicken breast

Carrot mousse | Baby leek | Orange jus

48

Ticino style roast

Polenta | Broccoli | Dried fruits | Jersey Blue

54

Veal ragout

Spaetzle | Pickled cabbage | Crème fraîche

58

Pikeperch

Lemon risotto | Wild broccoli | Capers butter

52

Swiss salmon

Herb polenta | Oven tomatoes | Sage butter

49

Wild herb risotto

Wild herb salad | Oyster mushrooms | Herb oil

36

Grilled eggplant

Tomato hummus | Sumac mint sauce | Pomegranate

39

“Züri Gschnätzlets” Vegan

Quorn | Potato rösti | Mushrooms | Soy cream

45

Desserts

Dark Toblerone mousse

Caramelized grapes | Moroccan mint | Chocolate

18

Dark chocolate brownie

Blood orange | Piedmont hazelnuts | Sour cream ice cream

19

Black Forest cake à la Zunfthaus

Chocolate | Cherries | Whipped cream

16

Fruit salad

Berry coulis | Raspberry sorbet | Mint

16

Coconut panna cotta

Chia seeds | Roasted nuts

19

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

Chlocolate | 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