



Zunfthaus zur Saffran

Our menu recommendations April - August 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	Char	Switzerland

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

Information on Allergens

Please inform us about any guest intolerances before your event, and we will gladly accommodate them. On-site, our event management team will provide further details about the ingredients in our dishes. Vegetarian, vegan, lactose-free, and gluten-free options are marked with corresponding symbols on the menu.

Vegetarian



Vegan



Lactose free



Gluten free



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

Lettuce

Celery | Egg | Radish | Zunfthaus dressing

19



Creamy garden herb soup

Milk foam | Herb oil | Croutons

18



Crispy pork belly

New potatoes | Creamed cabbage | Mustard jus

49



«Züri Gschnätzlets»

Potato rösti | Mushrooms | Cream

49



Zunfthaus risotto

Saffron | Datterini tomatoes | Basil

38



Cream slice à la Zunfthaus

Berries | Sour cream ice cream

19



Tarte tatin

Apple | Caramel | Vanilla ice cream

17



Cold starters

Seasonal vegetable salad

Yellow beetroot | Peas | Zunfthaus dressing

21



Asparagus salad

Mini burrata | Raspberries | Tarragon dressing

24



Salmon tartare

Buttermilk | Snack cucumbers | Fennel

26



Warm starters

Baked cauliflower

Herb couscous | Chili mayonnaise | Chervil

24



Spinach gnocchi

Wild garlic | Asparagus | Pecorino

28



Confit Brüggli char

Pea cream | Mini romaine lettuce | Beurre blanc

28



Soups

Pea soup

Milk foam | Herb oil | Croutons

17



Cold soup of watermelon and peach

Basil | Olive oil

18



Main courses

Swiss beef fillet

Cauliflower cream | Baby spinach | Pepper jus

67



Grilled corn-fed chicken

Polenta | Broccoli | Zunftsaus

54



Swiss veal loin

Fregola Sarda | Mushrooms | Herb jus

58

Steamed Swiss salmon

Celery cream | Beans | Noilly Prat foam

49



Main courses vegetarian | vegan

Sweet potato curry

Tofu | Peas | Asparagus

38



Stuffed zucchini

Vegetable ragout | Tomatoes | Veta cheese

38



«Züri Gschnätzlets» Vegan

Quorn | Potato rösti | Mushrooms | Soy cream

39



Desserts

Chocolate tart

Felchlin chocolate | Mango ice cream | Vanilla cream

21



Cheesecake à la Zunfthaus

Apple relish | Lime | Blood orange sorbet

19



Two kinds of chocolate mousse

Almond cracker | Raspberries | Passion fruit

18



Panna Cotta

Chia seeds | Berries | Roasted nuts

18



Fruit salad

Orange | Peach cream | Peppermint

16



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

4-5⁰



Curd cheese

Pumpnickel | Garden cress

6



Smoked salmon

Blini | Salmon roe | Dill

7



Beef tartare

Egg yolk cream | Sbrinz | Chives

7



Apéro platter

Cheese platter

Pickled vegetables | Fig mustard | Grapes | Fruit bread

10



Meat platter

Pickled vegetables | Grissini | Nuts

10

Fish platter

Smoked fish | Salmon | Horseradish | Lemon | Dill

14



Warm appetizers

Beetroot risotto

Vegotta | Snow peas | Parsley

5



Goat cheese

Pear | Cranberries | Honey

5



Vegetable quiche

Carrots | Leek | Celery

5



Crispy fish bites

Remoulade | Chervil

6

Meatloaf

Chives | Saffron mustard

6

Sliced veal sausage

Bread | Mustard

7

Soup in the espresso cup

Pea soup

Milk foam | Herb oil

5



Cold soup of watermelon and peach

Basil | Olive oil

5



Creamy garden herb soup

Milk foam | Herb oil

5



Sweet appetizers

Chocolate tart

Felchlin chocolate | Vanilla cream

6

Cheesecake à la Zunfthaus

Apple relish | Lime

6



Two kinds chocolate mousse

Almond cracker | Raspberries | Passion fruit

6



Panna Cotta

Chia seeds | Berries | Roasted nuts



Fruit salad

Orange | Peach cream | Peppermint

5



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

Lettuce

Celery | Egg | Radish | ZunftHaus dressing

16



Seasonal vegetable salad

Yellow beetroot | Peas | ZunftHaus dressing

16



Asparagus salad

Mini burrata | Raspberries | Tarragon dressing

16



Salmon tartare

Buttermilk | Snack cucumbers | Fennel

16



Bowls warm

Baked cauliflower

Herb couscous | Chili mayonnaise | Chervil

19



Spinach gnocchi

Wild garlic | Asparagus | Pecorino

19



Zunfthaus risotto

Saffron | Datterini tomatoes | Basil

19



Confit Brüggli char

Pea cream | Mini romaine lettuce | Beurre blanc

19



«Züri Gschnätzlets»

Potato rösti | Mushrooms | Cream

19



Grilled corn-fed chicken

Polenta | Broccoli | Zunfthaus jus

19

