



# Zunfthaus zur Saffran

## **Our menu recommendations April - August 2026**

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


<b>Beef</b>	Switzerland	<b>Perch</b>	Switzerland
<b>Veal</b>	Switzerland	<b>Pikeperch</b>	Switzerland
<b>Pork</b>	Switzerland	<b>Salmon</b>	Switzerland
<b>Chicken</b>	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

### Seasonal salad

Spinach leaves | Frisée lettuce | Radishes | Cucumber | Honey mustard sauce

18

### White wine soup

Grape garnish | Cream | Croutons

16

### “Ghackets mit Hörnli”

Minced beef | Pasta | Apple sauce | Parsley

36

### «Züri Gschnätzlets»

Potato rösti | Mushrooms | Cream

49

### Zunfthaus risotto

Saffron | Tomatoes | Parmesan cheese

38

### Apricot cake

Caramel | Vanilla ice cream

16

### Lukewarm chocolate cake

Crème fraîche | Berries | Mint

18

## Cold starters

### Colorful tomato salad

Burrata | Basil | Balsamic vinegar

21

### Mediterranean salad

Seasonal grilled vegetables | Arugula | Vinaigrette

19

## Warm starters

### Spinach ravioli

Ricotta | Lemon | Herb oil

22

### Roasted cauliflower

Bean crem | Chimichurri

24

### Fried pikeperch

Potato and leek ragout | Saffron foam

28

## Soups

**Pea soup**   
Crème fraîche | Mint

16

**Carrot and ginger soup**    
Coconut milk | Chives

17

## **Main courses**

### **Veal loin steak**

Creamy polenta | Kohlrabi | Thyme jus

58

### **Chicken thigh steak**

Rosemary potatoes | Ratatouille | Spiced marinade

42

### **Swiss beef fillet**

Potato cream | Market vegetables | Gravy

69

### **Pan-fried perch fillet**

Tomato risotto | Arugula | Parmesan cheese

45

## Main courses vegetarian | vegan

**Cauliflower steak**    
Corn cream | Pomegranate | Herbs



37

**Vegetable hash browns**    
Potatoes | Crème fraîche | Cress

38

**Gnocchi**    
Pesto | Veta | Herbs

36

**«Züri Gschnätzlets» Vegan**    
Vegan Geschnätzelttes | Potato rösti | Mushrooms  
Soy cream

39

## Desserts

### Fruit salad

Seasonal fruits | Lime sorbet | Mint

14

### Panna Cotta

Berry coulis | Vanilla | Mint

16

### Schokoladen Brownie

Apricot ragout | Caramel | Nuts

17

### Apple cumble cake

Vanilla ice cream | Nuts | Powdered sugar

15

## 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.

## Snacks

**Chips and Nuts**  

3

**Marinated olives**  

4-5<sup>0</sup>

**Puff pastry sticks** 

3

## Warm appetizers

### Beef tartare

Carrot cream | Cognac | Chives

7

### Smoked salmon

Baguettes | Horseradish | Honey butter

7

### Quinoa salad

Hummus | Pomegranate | Herbs

5

### Eggplant tartare

Crispbread | Basil pesto | Herbs

5

## Apéro platter

### Cheese platter

Pickled vegetables | Fig mustard | Grapes | Pear bread

10

### Meat platter

Pickled vegetables | Grissini | Radish

10

### Crostini Variation

Cream cheese | Tomatoes | Salmon mousse

7


### Colorful Apéro Bowl

Vegetable sticks | Radishes | Hummus

7

## Warm appetizers

**Mozzarella sticks**   
Tomatoes | Herb quark  
6

**Vegetable quiche**   
Carrots | Leeks | Celery  
5

**Falafel**   
Cottage cheese | Lemon | Herbs  
5

**Crispy fish bites**  
Remoulade sauce  
6

**Meatloaf**  
Chives | Mustard  
6

**Sliced veal sausage**  
Bread | Mustard  
7

## Soup in the espresso cup

White wine soup  

5

Pea soup  

5

Carrot and ginger soup  

5

## Sweet appetizers

apple crumble cake 

6

Chocolate brownie 

6

Fruit salad  

5

Panna Cotta  

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

### Colorful tomato salad

Burrata | Basil | Balsamic vinegar

16

### Mediterranean salad

Seasonal grilled vegetables | Arugula | Vinaigrette

16

### Seasonal salad

Spinach leaves | Frisée lettuce | Radishes

Cucumber | Honey mustard sauce

16

### Beef tartare

Carrot cream | Cognac | Chives

16


## Bowls warm

**Roasted cauliflower**    
Bean crem | Chimichurri  
19

**Gnocchi**    
Pesto | Veta | Herbs  
19

**ZunftHaus risotto**   
Saffron | Tomatoes | Parmesan cheese  
19

**Pan-fried perch fillet**  
Tomato risotto | Arugula | Parmesan cheese  
19

**«Züri Gschnätzlets»**   
Potato rösti | Mushrooms | Cream  
19

**“Ghackets mit Hörnli”**  
Minced Beef | Pasta | Apple sauce | Parsley  
19