



Zunfthaus zur Safran

Our menu recommendations September – December 2026

The menu of the Zunfthaus zur Safran tempts with Zurich specialities such as “Züri Gschnätzlets,” traditional dishes from guild culture, and in-house creations from classical cuisine.

We hope that the culinary culture we maintain and live by meets your expectations as well.

Kind regards,
Your Zunfthaus zur Safran team

Excellent!

The production of food accounts for a significant share of global environmental impact. That is why we combine enjoyment with responsibility and focus on sustainable practices.

We are part of the sustainability programme Swisstainable and are classified at Level I – committed. In addition, we support small producers and source selected certified products from FAIRTRADE Max Havelaar.



Declaration of origin

Beef	Switzerland	Pike-perch	Switzerland
Veal	Switzerland	Perch	Switzerland
Pork	Switzerland	Smoked salmon	Switzerland
Poultry	Switzerland		

We source our bread from Gold Bürli and Fredy's Bakery.
Our seasonal vegetables are supplied by Früchte + Gemüse Keller.

Information on allergens

To ensure all our guests feel completely at ease, we kindly ask you to inform us in advance of any intolerances before your event. We are happy to accommodate individual needs and find suitable solutions. On site, our event management team is always available and will gladly provide information about the ingredients in our dishes.

On our menu, vegetarian, vegan, as well as lactose- and gluten-free dishes are clearly marked with easy-to-understand symbols – making it simple for everyone to find suitable options.

Vegetarian



Vegan



Lactose free



Gluten free



Prices and further information

All prices are quoted per person in CHF and include VAT. To allow us to prepare your event optimally, we kindly ask you to confirm the final number of menus no later than three working days before the event.

For a smooth service and a harmonious culinary experience, we kindly ask you to choose a uniform menu. If more than two different main courses are selected, we reserve the right to charge a surcharge of CHF 12 per person.

Classic

Lamb's lettuce

Egg | Croûtons | French dressing

21



White wine soup

Grapes | Cream | Croûtons

16



Meatloaf

Mashed potatoes | Carrots | Rosemary jus

42



«Züri Gschnätzlets»

Potato rösti | Mushrooms | Cream

49



Zunfthaus Risotto

Saffron | Tomatoes | Parmesan

38



Swiss Plum tart

Cinnamon Ice Cream | Whipped Cream | Mint

17

Warm chocolate cake

Crème fraîche | Berries | Mint

18

Cold starters

Leaf salad

Pumpkin | Cauliflower | Honey mustard dressing

17



Cabbage salad

Pomegranate | Caraway seeds | Balsamic vinegar

19



Soups

Mushroom soup

Mushrooms | Cream | Croutons

17



Pumpkin soup

Pumpkin seed | Pumpkin seed oil

17



Carott and Ginger soup

Coconut milk | Chives

17



Mains

Swiss beef fillet

Spätzle | Red cabbage | Jus

64



Alpsteiner chicken breast

Fregola | Tomatoes | Pesto

52



Braised veal cheek

Polenta | Carrots | Thyme jus

60



Confit Swiss salmon

Rice | Spinach | Saffron foam

49



Vegetarian mains | Vegan mains

Braised beetroot

Lentils | Horserradish | Balsamic vinegar

36



Winter vegetable rösti

Potatoes | Cream fraiche | Cress

36



“Zurich-style sliced vegan”

Vegan sliced “meat” | Potato rösti

Mushrooms | Soy cream

39



Cheese spätzle

Mountain cheese | Onions | Parsley

32



Desserts

Caramel flan

Caramel | Cream

16



Fruit salad

Fruits | Lime sorbet | Mint

17



Tarte Tatin

Apple | Caramel | Vanilla ice cream

17

Dark chocolate mousse

Plums | Powdered sugar

15



Aperitif

The bite-sized delicacies are lovingly served on platters, in spoons, cups, or glasses. As a guideline, we recommend 4 canapés per person.

If any food is left over, we are happy to pack it in our food boxes for you to take to the office, home, or on your way – helping us reduce food waste together.

Aperitif snacks

Chips and nuts

3



Marinated olives

4-5⁰



Puff pastry sticks

3



Cold aperitif bites

Stuffed mushrooms

Cream cheese | Herbs

5



Cabbage salad

Pomegranate | Caraway seeds | Light balsamic vinegar

5



Beetroot cream

Crispbread | Cress | Pistachio

5



Beef tartare

Pumpkin cream | Pumpkin seeds | Chives

7



Smoked salmon

Baguette | Honey butter | Horseradish

7

Aperitif platters

Cheese platter

Pickled vegetables | Grapes | Fig mustard | Pear bread

10



Meat platter

Pickled vegetables | Grissini | Radishes

10

Crostini Selection

Cream chees | Tomatoes | Salmon mousse

7

Colourful aperitif bowl

Vegetable sticks | Radishes | Hummus

7



Aperitif bites warm

Mozzarella sticks

Cranberries

6



Raclette potatoe

Bell pepper | Mountain cheese | Potato

5



Vegetable quiche

Carrots | Leek | Celery

5

Falafel

Quark | Lemon | Herbs

5

Crispy fish bites

Remoulade sauce

6



Sliced meatloaf

Chives | Mustard

6

Sliced veal sausage

Bread | Mustard

7

Mini soups in espresso cups

White wine soup

Grapes | Cream

5



Pumpkin soup

Pumpkin seed oil

5



Carott and Ginger soup

Coconut milk | Chives

5



Mushroom soup

Mushrooms | Cream

5



Sweet aperitif bites

Apple crumble cake

Apple | Crumble | Butter

6

Chocolate brownie

Nuts | Chocolate

6

Plum tart

Plums

5

Caramel flan

Caramel | Cream

5

Fruit salad

Seasonal selection of fruits

5



Bowls

Select your favourite dishes from our selection, combine them with bites, or simply create your own personalised menu consisting of a starter, main course, and dessert.

The delicacies are served in bowls, carefully prepared, and are perfect for enjoying effortlessly while standing.

As a guideline, we recommend 2 bowls per person.

Cold bowls

Lamb's lettuce salad

Egg | Croutons | French dressing

16



Leaf salad

Pumpkin | Cauliflower | Honey mustard dressing

16



Beef tartare

Carrot cream | Cognac | Chives

16



Warm bowls

Braised beetroot

Lentils | Balsamic vinegar | Horseradish

19



Cheese spätzle

Mountain cheese | Onions | Parsley

19



Zunft haus risotto

Saffron | Tomatoes | Parmesan

19



Confit Swiss salmon

Rice | Spinach | Saffron foam

19



Meatloaf

Mashed potatoes | Carrots | Rosemary jus

19



«Züri Gschnätzlets»

Potato rösti | Mushrooms | Cream

19

