Zunfthaus zur Saffran

Menu Recommendation January - February 2027

"Where history and indulgence come together."

Saffran AG . **Zunfthaus zur Saffran** . Limmatquai 54 . 8001 Zürich .
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Excellent!

Food production accounts for a significant portion of global environmental impact. That is why we combine enjoyment with responsibility and are committed to sustainable practices.

We are part of the Swisstainable sustainability program and are classified at Level I – Committed. In addition, we support small-scale producers and source select, 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	**Salmon**	Switzerland

We source our bread from Gold Bürli and Fredy's Bakery.
We source our seasonal vegetables through Früchte + Gemüse Keller.

Allergen Information
To ensure that all guests feel completely at ease, we ask that you inform us of any potential food intolerances before your event. We're happy to address these on an individual basis and find suitable solutions.

Our event staff will be happy to assist you at any time and provide information about the ingredients in our dishes.

On our menu, vegetarian, vegan, lactose-free, and gluten-free dishes are clearly marked with symbols —so everyone can easily find the right choice.

Vegetarian *Vegan* *Lactose free* *Gluten free*

Prices and Additional Information
All prices listed are per person in CHF and include VAT. To ensure we can prepare for your event as effectively as possible, please let us know the final number of meals at least three business days before the event.
To ensure that everything runs smoothly and to provide a harmonious culinary experience, please select a uniform menu. If there are more than two different main courses, we reserve the right to charge an additional fee of CHF 12 per person.

Klassiker

Lamb's lettuce
Egg . Croûtons . French Dressing
21

White wine soup
Grapes . Cream . Croûtons
16

Meatloaf
Mashed potatoes . Carrots . Rosmary jus
42

«Züri Gschnätzlets»
Poato rösti . Mushrooms . Cream
49

Zunfthaus Risotto
Saffron . Tomatoes . Parmesan
38

Swiss Plum tarte
Cinnamon Ice cream . Whipped Cream . Mint
17

Lukewarm chocolate cake
Crème fraîche . Berries . Mint
18

Cold starters

Leaf salad
Rausted cauliflower . Pickled pear
Sunflower seeds . Honey mustard dressing
17

Cabbage salad
White cabbage . Chicory . Pomegranate
Sbrinz . Orange vinaigrette
19

Soups

Mushroom soup
Mushrooms . Cream . Croûtons
17

Celery and Apple Cream Soup
Celeriac . Swiss apple . Parsley oil . Apple foam
17

Carott and Ginger soup
Coconut milk . Chives . Carrot chip
17

Mains

Swiss beef fillet
Potato Gratin . Winter Carrots . Red Wine Gravy
64

Alpsteiner chicken breast
Sardinian Fregola . Leek . Poultry Gravy
52

Braised veal cheek
Polenta . Leek . Poultry Gravy
60

Confit Swiss salmon
Rice . Spinach . Saffron foam
49

Vegetarian mains . Vegan mains

Braised beetroot
Lentils . Horserradish . Balsamic vinegar
36

Winter vegetable rösti
Mushroom Ragout . Cream vraiche . Cress
36

“Züri Gschnätzlets” Vegan
Vegan sliced “meat” . Potato rösti
Mushrooms . Soy cream
39

Cheese spätzle
Mountain cheese . Onions . Parsley
32

Desserts

Caramel flan
Caramel Crumble . Cream
16

Fruit salad
Fruits . Lime Sorbet . Mint
17

Tarte Tatin
Apple . Caramel . Vanilla ice cream
17

Dark chocolate mousse
Plum Compote . Chocolate Chips
15

Aperitif

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

If there are any leftovers, we'll be happy to pack them for you in our food boxes to take to the office, home, or on your way home—this way, we can work together to reduce food waste.

Aperitif snacks

Chips and Nuts
3

Marinated olives
4.50

Puff pastry sticks
3

Aperitif platters

Cheese platter
Pickled vegetables . Grapes . Fig mustard . Pear bread
10

Meat platter
Pickled vegetables . Grissini . Radishes
10

Crostini Selection
Cream cheese . Tomateos . Salmon mousse
7

Colorful aperitif bowl
Vegetable sticks . Radishes . Hummus
7

Aperitif bites cold

Cabbage salad
White cabbage . Chicory . Pomegranate . Sbrinz . Orange vinaigrette
5

Leaf salad
Rausted cauliflower . Pickled pear
Sunflower seeds . Honey mustard dressing
5

Beetroot cream
Fresh Coat Cheese . Pistachio
5

Beef tartare
Jerusalem artichoke cream . Confit shallots . Chives
7

Smoked salmon
Baguette . Honey butter . Horserradish
7

Aperitif bites warm

Mozzarella sticks
Quince Chutney. Spices
6

Raclette potato
Bell pepper . Mountain cheese . Potato
5

Vegetable quiche
Carrots . Leek . Celery
5

Falafel
Curd . Lemon . Herbs
5

Crispy fish bites
Remoulade sauce
6

Sliced meatloaf
Chives . Mustard
6

Sliced veal sausage
Bread . Mustard
7

Mini soups in a espresso cup

White wine soup
Grapes . Cream . White wine
5

Celery and Apple Cream Soup
Celeriac . Swiss apple . Parsley oil . Apple foam
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

Choose your favorite dishes from our menu, pair them with appetizers, or simply put together your own personalized meal consisting of an appetizer, main course, and dessert. The dishes are served in bowls, lovingly prepared, and perfect for enjoying on the go.

As a general guideline, we recommend 2 bowls per person.

Cold bowls

Lamb's lettuce
Egg . Croûtons . French Dressing
16

Leaf salad
Rausted cauliflower . Pickled pear
Sunflower seeds . Honey mustard dressing
16

Beef tartare
Jerusalem artichoke cream . Confit shallots . Chives
16

Warm bowls

Braised beetroot
Beluga Lentils . Balsamic vinegar . Horserradish
19

Cheese spätzle
Mountain cheese . Caramelized Onions . Parsley
19

Zunfthaus 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