



SAFRAN ZUNFT

Restaurant · Bankett · Konferenz

STARTER

SPROUT LENTIL SALAD

Candied ginger, edamame, mango | 17

From Swiss lakes

WHITE FISH CEVICHE

Leche de tigre, peanuts | 26

Regional free-range cattle

BEEFTARTAR

Ponzu, sesame granola | 23

Regional free-range chicken

ONSEN EGG

Jerusalem artichoke,
Shiitake mushrooms | 18

From Bremgarten fish farm

CHAR SUSHI

Chipotle, soya | 24

SEASONAL SALAD | 14

DIETARY REQUIREMENTS

We are happy to consider your individual dietary requirements and take your allergies into account.

REGIONAL PRODUCTS

We attach great importance to the fact that our vegetables whenever possible are sourced from regional farmers or suppliers from within Switzerland

ALL OUR FISH AND MEAT PRODUCTS COME FROM SWITZERLAND.

VEGAN DISHES

PRICES IN CHF INCL. VAT

MAIN COURSE

Regional free-range beef

GRILLED RIB EYE STEAK

Pumpkin ketchup, miso mayonnaise, lemongrass butter,
turnips, fries allumette | 53

STUFFED RED CABBAGE LEAVES

Rice, beetroot coulis | 30

From Bremgarten fish farm

CHAR FILLET POACHED IN SESAME OIL

Chestnut pumpkin, vitelotte, mousseline sauce | 44

Free-range pork from Switzerland

WHOLE PORK KNUCKLE

Honey sauce, sour turnips, gnocchi romaines | 36

Baselbieter whole milk-fed veal

VEAL SCHNITZEL

Cauliflower gratin, fries allumette | 45

Swiss Pure Alpine

SALMON FILET

Barley risotto, chervil, panko sesame seeds | 48

Basler Tuyu Tofu

SMOKED ORGANIC TOFU

Red beans, sweet potatoes, miso | 30

Baselbieter whole milk-fed veal

ZURICH STYLE VEAL

Arisdorf potato rösti | 43

Baselbieter whole milk-fed veal

CALVES LIVER

Madeira or butter, Arisdorf potato rösti | 39

Regional free-range cattle

CHATEAUBRIAND

carved at the table
classic side dishes (from 2 pers.) | 69 p.p.

Regional free-range beef and whole milk-fed veal

FONDUE BACCHUS

Veal and beef, fries allumette, sauces
(from 2 pers.) | 58 p.p.

WINTER MENU | 98

STUFFED ONION

Brillat-Savarin, cashew nuts | 15

Homemade

OXTAIL RAVIOLI

Oxtail, carrots | 18

Swiss mountain lamb

LAMB ENTRECÔTE

Binjotan wakame, sablé orange,
corn puree, lemongrass jus | 49

JOGHURT MOUSSE

Gingerbread crumble | 16

WINE FLIGHT | 32

*Dishes can be ordered individually
or as a complete menu.*

DESSERT

APPLE TARTE TATIN

Tonka nut ice cream | 16

Organic Grand Cru

CHOCOLATE MOUSSE

Granola, calamansi gel | 16

COCONUT

Pineapple, financier | 16

BRIE DE MELUN, TOME D'ABONDANCE

Red onion chutney | 16

From Allschwil – Dream of Ice

ICE CREAM UND SORBETS

scoop | 4

Groupe – **oniro**

Restaurant Brauerei | Safran-Zunft
Le Rhin Bleu | Bistro Kunstmuseum



With our newsletter
we would like to keep you
informed about all our
offers across Groupe-Oniro.