# SAFRAN ZUNFT

Restaurant · Bankett · Konferenz

## STARTERS

**POIREAUX VINAIGRETTE**
Gribiche sauce, Hazelnut | 19

*From local hunting*
**HOME CURED VENISON**
Tartelette, Horseradish | 28

**ONION SOUP**
Puff pastry, Gruyère | 21

*From swiss lakes*
**CHAR CEVICHE**
Citrus fruits, Jerusalem artichokes | 27

**AUTUMN SALAD**
Goat cheese, Figs, Pumpkin, Nuts | 15

*Regional free-range beef*
**HAND CUT BEEF TATAR**
Bread, Quince, Daikon | 24/38

**DIETARY REQUIREMENTS**
*We gladly accommodate your dietary needs and take allergies into careful consideration.*

**REGIONAL PRODUCTS**
*We attach great importance on sourcing our vegetables from local farmers and suppliers within Switzerland whenever possible.*

**ALL OUR FISH, MEAT AND BREAD PRODUCTS COME FROM SWITZERLAND.**

**VEGAN**
**VEGETARIAN**
**LACTOSE FREE**
**GLUTEN FREE**

*Prices in CHF incl. VAT*

**LABEL «FAIT MAISON»**
*The dishes on this menu are prepared entirely on site using raw products and ingredients traditionally used in the kitchen in accordance with the criteria of the «Fait Maison» label, with the exception of products with a star. (*)*

## MAIN COURSE

**BEETROOT RAVIOLI**
Ricotta, Rocket, Pine nuts | 30

**BUTTERNUT MILLE FEUILLE**
Mushrooms, Curry, Chickpeas | 30

*Swiss Alpine*
**SALMON**
Soy-Honey glaze, Green curry,
Basmati Rice, Bimi | 43

*Regional free-range beef*
**FILLET**
Truffle, Potatoes, Root vegetables | 69

*Baselbieter whole milk-fed calf*
**OSSOBUCO**
Olive-Chorizo, Bramata, Baby carrots | 47

*Susten (Wallis)*
**FRIED PIKE PERCH FILLET**
Watercress, Risoni, Young vegetables | 45

*Baselbieter whole milk-fed calf*
**VEAL LIVER**
Madeira or butter, Arisdorfer potato Rösti | 39

*Baselbieter whole milk-fed calf*
**ZURICH STYLE VEAL**
Arisdorfer potato Rösti | 43

*Regional free-range beef*
**CHATEAUBRIAND**
Carved at the table
Classical side dishes (as of 2 people) | 69 per person

*Regional free-range beef and whole milk-fed calf*
**FONDUE BACCHUS**
Veal and beef, French fries*
Sauces (as of 2 people) | 58 per person

## LOCALLY HUNTED GAME

*Northwestern Switzerland*

**SADDLE OF VENISON**
Carved at the table (as of 2 people)
Quark Spaetzle, Red cabbage, Chestnuts, Brussels sprouts, Pear | 72 per person

**VENISON ESCALOPE**
Cognac cream sauce, Quark Spaetzle, Mushrooms, Bimi | 49

**SHOULDER OF WILDE BOAR**
Braised for 18 hours
Port wine, Quark Spaetzle,
Brussels sprouts, Bacon | 39

## SURPRISE MENU

**3-COURSE GOURMET MENU** | 89
*We are happy to recommend a wine pairing to complement your menu*

## DESSERTS

**ELISA'S VERMICELLES**
Chestnuts, Kirsch, Cream | 18

**PEAR MOUSSE**
Salted butter caramel | 18

**CRÈME BRÛLÉE**
Bourbon vanilla, Free-range eggs | 16

**CHOCOLATE FONDANT**
Coconut ice cream | 18

*From Allschwil*
**ICE CREAM AND SORBETS**
from Dream of Ice, scoop | 4.50

*Affineur Au Bouton d'Or, FR*
**CHEESE**
Chaource, Comté réserve,
Quince chutney | 18

