



SAFRAN ZUNFT

Restaurant · Bankett · Konferenz



**WRITING STORIES
WITH HISTORY**

BANQUET PORTFOLIO



SAFRAN ZUNFT

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SUSTAINABLE AND RESPECTFUL PURCHASING POLICY

We embrace our responsibility and practice an environmentally friendly and socially conscious purchasing policy whenever possible.

We exclusively buy our products from suppliers with sustainable and animal-friendly policies.

Additives like hormones and antibiotics must not be used for breeding.

We prefer to purchase predominantly swiss meat.
Imported products must meet the requirements of labels like IP-Suisse, Label Rouge and Agri-Natura.

With our engagement, we support an eco-friendly agriculture. Therefore, we can provide our clients with the certainty of consumption without any concerns.





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WINTER MENUS (1st of January – 15th of April)

Menu 1

Vegetable flan with zucchini wrap served
with lamb's lettuce and lime dip | Fr. 15

—

Porcini mushroom cappuccino
with truffle | Fr. 11

—

Roasted beef sirloin, pepperoncini
and red wine jus, potato-celery mash
and vegetables | Fr. 42

—

Passionfruit Panna Cotta
with chocolate | Fr. 13

Menu 2

Marinated vegetable shavings
on a winter salad | Fr. 12

—

Tilapia filet with creamy sauerkraut
and beurre blanc sauce | Fr. 18

—

Veal ossobuco, saffron risotto
and vegetables | Fr. 38

—

Rosehip and chestnut cheesecake,
Bailey's-vanilla sauce | Fr. 13

Menu 3

Bresaola and cream cheese roulade
with lamb's lettuce | Fr. 16

—

Parsnips and apple soup | Fr. 11

—

Roasted deer sirloin, juniper-gin sauce,
spaetzle and savoy cabbage | Fr. 42

—

Parfait from 'Basler Läckerli' and
blood orange coulis | Fr. 13

Menu 4

Marinated salmon with quinoa salad
and soy orange dressing | Fr. 17

—

Jerusalem artichoke soup | Fr. 11

—

Veal rack with porcini mushrooms,
cognac cream sauce, butter noodles
and romanesco | Fr. 52

—

Chocolate mousse, orange coulis
and fresh fruit | Fr. 13

Vegetarian option:

Porcini spinach and ricotta cheese crepe, ratatouille and tomato sauce | Fr. 28



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SPRING MENUS (16th of April – 30th of June)

Menu 1

Creamy asparagus soup | Fr. 11

—

Tuna and avocado tartar
with Ponzu sauce | Fr. 18

—

Veal cutlet 'al limone', white wine
risotto and pak choi | Fr. 48

—

Yogurt mousse with
glazed pineapple | Fr. 13

Menu 2

White asparagus with
sauce Hollandaise | Fr. 23

—

Veal steak with morel sauce,
Tagliatelle and ratatouille | Fr. 52

—

Chocolate-yuzu pie
with fresh fruits | Fr. 13

Menu 3

Octopus carpaccio with kalamansi
vinaigrette and peppers | Fr. 19

—

Morel consommé with vegetables
and barley | Fr. 11

—

Roasted beef sirloin, chimichurri sauce,
asparagus and potato gratin | Fr. 42

—

Tiramisu | Fr. 13

Menu 4

Tomato and olive tartar
with buffalo mozzarella | Fr. 15

—

Grilled pike perch filet with
asparagus and potatoes | Fr. 22

—

Corn fed chicken with wild garlic and mushrooms,
herb risotto and ratatouille | Fr. 32

—

Strawberry and rhubarb dessert
with yogurt ice cream | Fr. 13

Vegetarian Option:

Asparagus and spinach pie with herb salad and oven potatoes | Fr. 28



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SUMMER MENUS (1.st of Juli – 19.th of September)

Menu 1

Gazpacho Andaluz with cream cheese
and red pepper crisp | Fr. 11

—

Grilled octopus with fennel orange salad
and hummus | Fr. 18

—

Veal medallion with tarragon jus, butter noodles
and seasonal vegetables | Fr. 53

—

Homemade chocolate cake
with raspberries | Fr. 13

Menu 2

Italian antipasti with
buffalo mozzarella | Fr. 17

—

Seabream filet, tomato olive tartlette
and mixed herb salad | Fr. 22

—

Veal saltimbocca, marsala sauce,
saffron risotto and pak choi | Fr. 43

—

Panna cotta with sour cherries
and lemon | Fr. 13

Menu 3

Smoked and marinated salmon
with quinoa | Fr. 18

—

Cucumber and peppermint soup
with feta cheese foam | Fr. 11

—

Grilled sirloin steak, rocket salad, pecorino
cheese and rosemary potatoes | Fr. 44

—

Fruit cake
with blueberries | Fr. 14

Menu 4

Beef carpaccio with nectarines
and rocket salad | Fr. 23

—

Cold carrot mango soup
with curry foam | Fr. 11

—

Guinea fowl supreme, chimichurri,
fresh lettuce and roasted potatoes
with olives and onions | Fr. 38

—

Frozen yogurt with
basil and fresh berries | Fr. 13

Vegetarian Option:

Tomato and olive tarte tatin, goat cheese and mixed leaf salad | Fr. 28



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AUTUMN MENUS (20.th of September – 31.st of December)

Menu 1

Marinated Hokkaido pumpkin shavings
with lamb's lettuce | Fr. 14

—

Tessin-style veal ragout, tagliatelle
and glazed carrots | Fr. 32

—

Plum crumble with
cinnamon ice cream | Fr. 13

Menu 2

Bouillabaisse with meagre
and shrimp | Fr. 21

—

Pumpkin soup | Fr. 11

—

Braised veal cheeks, barley risotto
and vegetables | Fr. 42

—

Lychee parfait with chocolate crunch | Fr. 13

Menu 3

Porcini mushroom soup
with bacon foam | Fr. 11

—

Grilled quail breast, leek and horse radish
tartlette, mixed herb salad | Fr. 19

—

Roasted venison sirloin, juniper gin jus,
mashed potatoes with parsnip | Fr. 42

—

Mascarpone and caramel mousse
with glazed passionfruit | Fr. 13

Menu 4

Mixed leaf salad with
sautéed mushrooms | Fr. 14

—

Parsnip soup with apple | Fr. 11

—

Braised veal shank, polenta bramata
with truffles and Jerusalem artichoke | Fr. 42

—

Duo of chocolate mousse
with fresh fruit | Fr. 13

Vegetarian option:

Risotto with pumpkin, quince, mushrooms and chestnut | Fr. 28



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Starters

Beef carpaccio with nectarines and rocket salad	Fr. 23
Shrimp ceviche with Asian salad	18
Smoked salmon with cream cheese and salad	17
Garden salad with chopped vegetables	12

Soups and Intermediate courses

Soup of regional Riesling with barley and vegetable brunoise	11
Curry soup with lemongrass and ginger	11
Tomato coconut soup	11
Grilled pikeperch with wok vegetables and lemongrass sauce	18
Sea bass filet with vanilla flavored fennel and shellfish consommé	20
Monkfish medallion on spinach leaves with peperonata	22

Meat

Roast beef with sauce bearnaise, potato and seasonal vegetables	42
Roasted rack of veal with tarragon jus, Polenta and Tomato	52
Roasted beef tenderloin, Barolo jus, saffron risotto and seasonal vegetables	54
Veal Roast, rosemary jus, mashed potatoes with parsnip and vegetables	38
Basel style braised beef with mashed potatoes and glazed carrots	37
Corn fed chicken with thyme jus, yuzu risotto and zucchini	32
Filet mignon from regional pork, creamy mushroom sauce, Roman style gnocchi and vegetables	39

Vegetarian

Stuffed eggplants with dates, cous cous and roasted tomato salsa (vegan)	28
Zucchini-piccata with tomato coulis and creamy polenta	28

Dessert

Dark and light chocolate mousse with fruit coulis	13
Cheese cake with almond brittle and blood orange	13
Mascarpone-caramel mousse with Kalamansi	13
Chocolate and pear temptation	13



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GUILDY PLEASURES (1.st of January – 31.st of December)

Guildmaster menu

Shrimp and exotic fruit ceviche with lime vinaigrette

—

Filet of Turbot, saffron fennel and rose-pepper sauce

—

Roasted beef tenderloin with vegetables and potato gratin

—

Crumble with seasonal fruit, vanilla ice cream

Fr. 92

Irtenmeister menu

Italian Antipasti plate: marinated vegetables, buffalo mozzarella and salad

—

Pasta with hazelnut-basil pesto

—

Veal cutlets stuffed with sage and cured ham, marsala sauce, saffron risotto and broccoli

—

Chocolate-, passion fruit- and vanilla mousse

Fr. 79



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BUFFET «SAFRAN ZUNFT»

60 to 180 People

Homemade antipasti with basil pesto
Salami, cured ham, cured beef
Norwegian fish plate with horseradish
Beef carpaccio with pecorino cheese and rocket salad
Four seasonal salads
Tomato mozzarella salad
Octopus salad
Taboulé salad with fresh mint

—

Roast beef (carved at the buffet)
Leg of Lamb (carved at the buffet)
Pikeperch filets
Grilled chicken, fresh herbs and spicy tomato sauce
Tortellini with ricotta cheese, peppers and spinach
White Rice, potato gratin, seasonal vegetables

—

Generous dessert buffet with ten different desserts
and cheese from Switzerland and France

Fr. 95 per person

Buffet «Safran Zunft» with table served main course

Medium cooked roast beef with merlot-peperoncini jus,
potato gratin and seasonal vegetables

Fr. 84 per person

Vegetarian option:

We are happy to recommend a seasonal vegetarian main course to you.



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FONDUE BACCHUS TRADITIONAL

Aromatic broth of rosé wine, tender veal skewers rice and a wide choice of homemade sauces.

Garden salad with marinated vegetable shavings

—

Fondue Bacchus with twelve veal skewers

—

Parfait from 'Basler Lächerli' with blood orange coulis

Fr. 83 per person

Vegetarian option:

Starter and dessert as given.

For the main course, we would like to suggest an individual and seasonal option for you.

Extra meat skewers Fr. 3.50 each



Restaurant Safran Zunft Gerbergasse 11

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THE HISTORY OF THE SAFRAN ZUNFT

The E. Zunft, one of the four senior guilds, was founded in the middle age by the spice traders of Basel. Although the first historical guild house was built in 1423, it was sacrificed to the expansion of Gerbergasse in 1899.

In 1902 the guild house was rebuilt on the same property and the same characteristic charm.

In the summer of 2016 the inside of the building was smoothly renovated. Old materials and antique furniture appeared in new lights.

OUR TEAM

Behind every successful company, stands a strong and motivated team.

Every member of our team carries a wide range of expertise, know-how and creativity that enriches our daily output.

A pleasant atmosphere and friendly interactions are key values as well as professionalism and pleasure at work.

YOUR QUALIFIED CONTACTS

We place strong emphasis in a competent and professional service for our clients. Therefore, our management team is keen to assist you with any concerns.

Tenant

Alexandre Kaden

Head of administration and reservation

Alexandra Hofmann

Banqueting Manager

Roland Dietschy

Restaurant Manager

Martin Lenzen

Head Chef

Jean-François Karcher