



# SAFRAN ZUNFT

Restaurant · Bankett · Konferenz

## STARTERS

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### POACHED FREE RANGE EGG

White Asparagus, Brillat Savarin creme | 18

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### FENNEL PANNA COTTA

Braised fennel, Wild garlic,  
Rice crackers | 18

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*Regional free-range cattle*

### BEEFTARTAR

Morel Focaccia, Soja relish | 23

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*Swiss Pure Alpine*

### SWISS SALMON CONFIT

Quinoa crust, Radish Espuma,  
Cherry tomatoes | 23

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### ASPARAGUS MOSAIC

Nori, Ginger, Buckwheat | 18

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### SEASONAL SALAD | 14

### 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

## MAIN COURSES

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*Regional free-range beef*

### BEEF ENTRECÔTE

Morels, Asparagus, New Baby potatoes | 56

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*From Lago Maggiore*

### PIKE PERCH

Pine nut crust, Bisque, Lettuce | 62

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*From Swiss lakes*

### PERCH FILLET

Edamame, Pack Choi, Rice noodles, Dashi ginger | 48

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*Swiss*

### SPATCHCOCK CHICKEN

Mustard sauce, Baby carrots, Spätzli | 39

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*Regional*

### WHITE ASARGUS

Tahini, Roasted buckwheat | 24 | 35  
optional Sauces Hollandaise or Mayonnaise

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### ARTICHOKES

Oat, Lemon balm, Vinaigrette | 30

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*Baselbieter whole milk-fed veal*

### VEAL SCHNITZEL

Cauliflower gratin, fine French Fries | 45

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*Baselbieter whole milk-fed veal*

### CALVE LIVER

Madeira or butter Arisdorfer potato rösti | 40

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*Baselbieter whole milk-fed veal*

### ZURICH STYLE VEAL

Arisdorfer potato rösti | 43

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*Regional free-range cattle*

### CHATEAUBRIAND

Carved at the table

Classic side dishes (as of 2 persons) | 69 p.P.

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*Regional free-range cattle and whole milk-fed veal*

### FONDUE BACCHUS

Veal and beef, fine Pommes frites

Sauces (as of 2 people) | 58 p.P.

## SPRING MENU | 90

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*From Swiss lakes*

### CRAYFISH

Cress, Tapioca, green Pimiento | 16

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*Free-range*

### EGG MIMOSA

Wild garlic | 15

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*Swiss free-range pork*

### PORK FILLET

Spring onion confit, Beer jus,  
Rosemary potatoes | 42

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### RHUBARB TART

Crème Diplomate | 17

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### WINE PAIRING | 32

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

## DESSERT

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*Bio Grand Cru*

### CHOCOLATE MOUSSE

Strawberries, Rhubarb Jelly,  
Grué Crunch | 17

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### MASCARPONE MOUSSE

Strawberries, Verbena, Gavotte biscuit | 17

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### CARAMELISED APRICOTS

Financier, Almond mousse | 17

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*From Allschwil*

### ICE CREAM AND SORBETS

from Dream of Ice, Scoop | 4

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### CHEESE

*Producer Au Bouton d'Or, FR*

Brillat-Savarin, Abbaye de Belloc,  
Rhubarb chutney | 17

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.