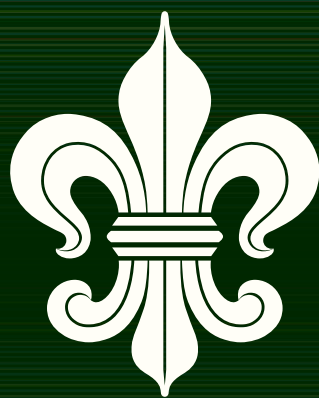






SAFRAN ZUNFT

Restaurant · Bankett · Konferenz

STARTERS

HOKKAIDO PUMPKIN SOUP

Coconut, ginger foam,
roasted pumpkin seeds | 16

LUKEWARM

WILD MUSHROOM SALAD

Figs, hazelnuts, Granny Smith | 18

Allschwil

ONSEN EGG

Jerusalem artichoke purée,
Comté – bacon cream | 21

BUTTERNUT MILLEFEUILLE

Onions, Swiss chard | 22

Swiss Trout

SMOKED TROUT RILLETTE

Poached egg yolk, aniseed,
yellow beet root | 23

AUTUMN 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

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 COURSES

PARMENTIER OF SWEET POTATOES

Chestnuts, fresh figs, silken tofu | 30

Baselbieter whole milk-fed calf

VEAL CHEEKS

Honey-fig jus, parsnip mousseline,
grilled carrots | 44

Swiss Alps

GRILLED SALMON STEAK

Matelotte sauce, mashed potatoes,
grilled pumpkin | 45

LENTIL DAL

Curry, fresh spinach, nut crumble | 30

Swiss

DUCK BREAST

Cocoa reduction, Roman gnocchi,
sautéed celery with apple | 38

Baselbieter whole milk-fed calf

VEAL LIVER

Madeira or butter,
Arisdorfer potato Rösti | 39

Swiss Trout

TROUT “MÜLLERIN ART”

Celery stalks, pumpkin mousseline,
chestnuts | 38

Baselbieter whole milk-fed calf

ZURICH STYLE VEAL

Arisdorfer Potato Rösti | 43

Regional free-range beef

CHATEAUBRIAND

Carved at the table (as of 2 people)
Classical side dishes | 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

GAME FROM REGIONAL HUNTING

(Nordwestschweiz)

SADDLE OF VENISON

Carved at the table
(as of 2 people) | 72 per person

VENISON ESCALOPE

Cassis jus, beets,
porcini mushrooms, spaetzli | 49

SHOULDER OF WILD BOAR

Braised for 18 hours | 39

*Our meat is served with home-
made spaetzli, Brussels sprouts,
red cabbage, sautéed
mushrooms and pumpkin*

SURPRISE MENU

3-COURSE GOURMET MENU | 89

*We would be happy
to recommend a wine pairing
to complement your menu.*

DESSERTS

APPLE & QUINCE CRUMBLE

Oat granola, tonka whipped cream | 17

BRIOCHE PERDUE*

Caramel Chiboust cream,
poached pears, cardamom | 17

WHITE CHOCOLATE MOUSSE

Clementine, calamansi | 17

TARTE TATIN

Crème de la Gruyère,
Granny Smith | 17

From Allschwil

ICE CREAM & SORBETS

from Dream of Ice, scoop | 4

Cheese Maturer Au Bouton D’Or, FR

CHEESE

Sainte-Maure de Touraine, Comté
Réserve, quince chutney | 17