





SAFRAN ZUNFT

Restaurant · Bankett · Konferenz

STARTERS

OXTAIL CONSOMMÉ

Oxtail Sando, Shiitake Mushrooms | 14

BREADED PORCINI MUSHROOMS

Ricotta-Pear Espuma, Bread Chips | 21

VENERE RICE SALAD

Candied Quince, Almond Yoghurt, Crispy Rice | 20

BEETROOT WITH CREAM CHEESE

Walnut Crumble, Blackcurrant Vinaigrette | 19

Bremgarten

CHAR CARPACCIO

Regional Apple, Cider, Panko Breadcrumbs | 18

SEASONAL SALAD | 13

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

Groupe-oniro

Restaurant Brauerei | Safran-Zunft
Le Rhin Bleu | Bistro Kunstmuseum
Landgasthof Riehen | Oniro Catering



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

MAIN COURSES

Swiss mountain lamb

LAMB CARRÉ

Spelt Risotto, Blackcurrant Jus, Swiss Chard | 56

Baselbieter free-range pig

PORK FILLET

Potato Terrine, Port Wine – Fig Jus, Parsnip Mousseline | 42

From Aargau

RIVER TROUT BALLOTINE

Figs, Parsnips and Hokkaido, Fava Sauce | 42

From Zug

PIKE QUENELLE

Mashed Potatoes, Homardine Sauce, Sautéed Turnips | 46

From Arisdorf

BRAISED CARROTS AND PARSNIPS

Sweet Corn Mousseline, Chili Oil | 27

LENTIL DAL

Grilled Tofu, Porcini Mushrooms and Butternut Squash | 27

Baselbieter whole milk-fed calf

VIENNA STYLE SCHNITZEL

Cabbage Stalk Gratin, French Fries | 45

Baselbieter whole milk-fed calf

VEAL LIVER

Madeira or Butter, Arisdorfer Potato Rösti | 36

Baselbieter whole milk-fed calf

ZURICH STYLE VEAL

Arisdorfer Potato Rösti | 43

Regional free-range cattle

CHATEAUBRIAND

Carved at the table

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

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.

REGIONAL GAME

(Nordwestschweiz)

SADDLE OF VENISON

Carved at the Table (as of 2 people) | 70

VENISON ESCALOPE

Gin Sauce, Cranberries | 44

SHOULDER OF WILD BOAR

Braised for 18 hours | 38

Our meat is served with home-made Spaetzli, Brussels Sprouts, Red Cabbage, Sautéed Mushrooms and Pumpkin

SURPRISE MENU

4-COURSE GOURMET MENU | 89

DESSERTS

BLACK FOREST

GATEAUX 2.0 | 16

GRAND CRU CHOCOLATE

MOUSSE

Regional Quince, Grué | 16

APPLE TARTE

Frangipane, Vanilla Cream | 16

From Allschwil

ICE CREAM AND SORBETS

from Dream of Ice, Scoop | 4

CHEESE

Producer Au Bouton d'Or, FR

Bleu de Gex,

Camembert de Normandie,

Apple Cider Chutney | 16