





SAFRAN ZUNFT

Restaurant · Bankett · Konferenz

STARTERS

JERUSALEM ARTICHOKE SOUP

Truffle Royale,
Vaudois Saucisson Espuma | 15

From Allschwil

FREE-RANGE POACHED EGGS

Butternut Squash, Meurette Sauce,
Parsley Crumble | 18

Bremgarten

CHAR TARTARE

Watercress, Avocado | 20

CHICORÉE

Braised, Tarragon Vinaigrette,
Enoki Pickles | 18

Swiss Mountain

TATAKI OF LAMB ENTRECOTE

Beetroot, Ponzu Sauce, Blood Oranges | 23

SAISONAL 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

Baselbieter whole milk-fed calf

VEAL CHEEKS

18 hours braised, Mulled Wine Jus, Leek, Gnocchi Romaine | 44

From Arisdorf

BRAISED CARROTS AND PARSNIPS

Sweet corn Mousseline, Leche de Tigre | 30

Baselbieter whole milk-fed calf

WIENER SCHNITZEL

Cauliflower Gratin, French Fries | 44

Swiss Alps

GRILLED SALMON STEAK

Mousseline Sauce, Star Anise, Salsify, Potato | 43

LEEK

Pumpkin Samosa, Coconut-Curry Sauce, Sorrel | 30

Baselbieter whole milk-fed calf

VEAL LIVER

Madeira or Butter, Arisdorfer Potato Rösti | 39

From Appenzeller

DUCK BREAST

Slow roasted, Sage Sauce, Butternut, Polenta | 44

Farmed fish

FILLET OF PERCH "MEUNIÈRE"

Cider Beurre Blanc, Savoy Cabbage Mousseline, Beetroot Risotto | 43

Baselbieter whole milk-fed calf

ZURICH STYLE VEAL

Arisdorfer Potato Rösti | 39

Regional free-range cattle

CHATEAUBRIAND

Carved table side
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.

GAME FROM REGIONAL HUNTING

(Nordwestschweiz)

SADDLE OF VENISON

Carved table side
(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

CHOCOLATE MOUSSE

Grand Cru Chocolate
'Los Ancones', Cassis | 16

PASSIONFRUIT

Jelly, Hazelnut Biscuit,
Crème Praline | 16

CARAMELISED MANGO

Coconut mousse, Yuzu gel | 16

From Allschwil

ICE CREAM AND SORBETS

from Dream of Ice, scoop | 4

Cheese Maturer Au Bouton D'Or, FR

CHEESE

Brillat-Savarin, Abbaye des Belloc,
Shallot Chutney | 16

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.