

# MENU

The Buckhuser is a restaurant with heart and soul, lively and open. It combines a lounge, bar, bistro, and restaurant, serving as a meeting point and favorite place in the heart of Zurich-Altstetten.

Our kitchen team indulges you with a blend of classic Swiss cuisine and international dishes. We preferentially source carefully selected products locally and seasonally.



## Declaration, Origin:

Beef: Argentina

Veal: Netherland

Pork: Switzerland

Chicken: Switzerland, Hungary

Prawns: Vietnam, Thailand

Smoked salmon: Norway (breed)

Deer: Austria, Germany

Duck: France, Switzerland

Moules : Netherlands (Zeeland fishing zone)

All prices are in Swiss Francs, including VAT.

## legend:

vegetarian



lactose-free



gluten-free



vegan



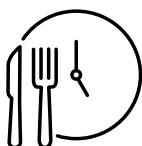
For questions related to allergies/intolerances, please contact our staff. Despite the careful manufacture of our products, we cannot rule out the possibility of traces of individual ingredients being transferred.

Lunch Mon-Fri  
 11:30 AM - 1:30 PM

Dinner Mon-Fri  
 5:30 PM - 9:00 PM

Snack-Menu: Mon-Fri 1.30 - 11.00 pm

Saturday + Sunday closed (breakfast until 12.00 noon)



HOT

CRISPY & FRESH

**Soup of the day** 9\* | 14



**Wild cream soup** 12\* | 17

Mushrooms | chestnuts | cranberries

**Autumn salad** 11\* | 17    

Seasonal leaf salad | lamb's lettuce | wild mushrooms  
| chestnuts | apple-fig dressing

& chicken + 7

& venison strips + 10

**Mixed salad** 9\* | 14    

Leaf salads (Thurgau) garnished | baby tomatoes |  
egg | Buckhuser dressing

**Caesar salad** 22 

Lettuce (Thurgau) | crispy bread croutons |  
parmesan | Caesar dressing (anchovies)

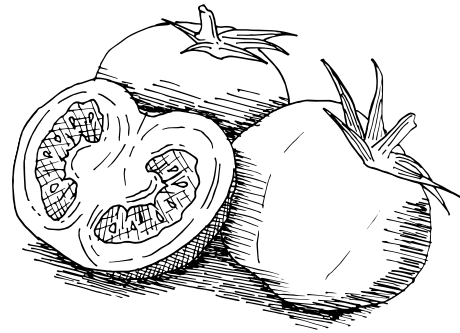
& champignons + 3

& avocado + 4

& chicken + 7

& bacon + 4

& black tiger shrimps + 9



\* for a smaller appetite

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**Smoked duck breast-carpaccio 18\* | 28**

Figs | lamb's lettuce | cherry tomatoes |  
pomegranate | tree nuts | house dressing

**Magic winter bowl 26** 

Sweet potato | cabbage | marinated pumpkin |  
goat cheese with truffle-honey

& chicken strips +7  
& falafel +4



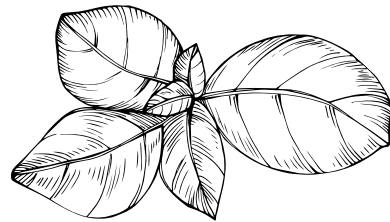
**Sausage and cheese salad 16\* | 26**

Saveloy sausage | Schwyz mountain cheese |  
gherkins | tomatoes | lettuce | onions |  
house dressing

**Swiss beef tartare 70g | 140g 26\* | 36**

Raw beef (CH) | red onions | rapeseed oil |  
salt & pepper | tomato-flavored

side dishes: french fries or toast



**Whitefish crispy 30**

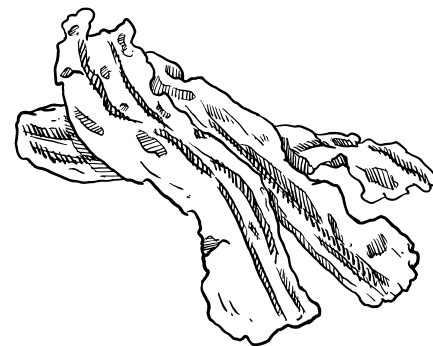
Whitefish from Lake Lucerne in batter (CH) |  
leaf salad | egg | remoulade

\* for a smaller appetite

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**Breaded veal escalope 33\* | 41**

Veal cutlet from veal tenderloin (CH) |  
cranberry chutney | seasonal vegetables |  
french fries



**Club-Sandwich 32**

Buttertoast bread | chicken breast (CH) | fried bacon |  
lettuce leaves | tomatoes | onions | egg | Buckhuser dip |  
french fries

**Buckhuser burger original 28**

Angus beef (CH) | Buckhuser's homemade cocktail sauce |  
brioche bun | lettuce | tomatoes | pickles | onions |  
french fries

& crispy bacon (CH) + 4  
& organic mountain cheese + 4



**Rib-eye steak (200g) 39**

Rib-eye steak (ARG) 200g | roast potatoes |  
mediterranean seasonal vegetables | truffle cream sauce

**Pasta a la chitarra 27** 

Spaghetti | peperoncini | basil | young spinach

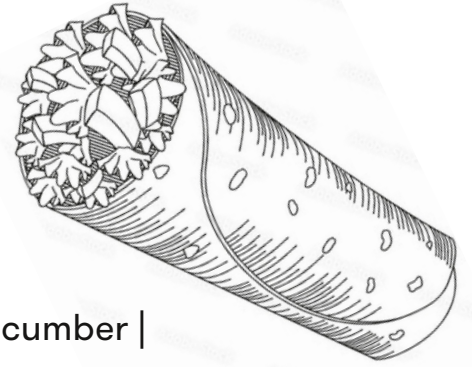
& venison strips + 10  
& chicken strips + 7



\* for a smaller appetite

## Crispy chicken wrap 29

Breaded chicken strips | wheat tortilla | cucumber |  
Buckhuser's homemade cocktail sauce |  
french fries or salad



## Falafel wrap 27



Falafel | hummus | baba ganoush | sesame sauce |  
french fries or salad

## Pork cordon bleu "Felix" 35

Mountain cheese | ham | seasonal vegetables |  
french fries

## Zürich Geschnetzeltes 42

Sliced veal tenderloin | fried shredded potatoes "Rösti" |  
mushroom cream sauce

## Venison escalope "hunter style" 36

Vension escalope | red cabbage | homemade  
spatzle | mushroom cream sauce | stuffed apple  
with cranberries

## Rösti Bucki 25



Fried shredded potatoes | spinach | fried egg

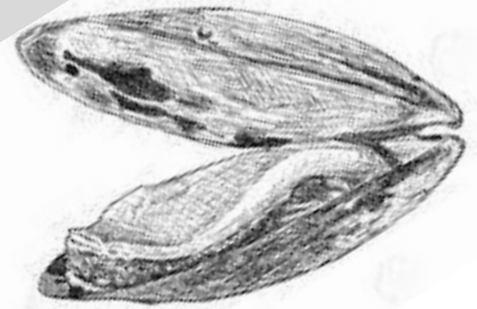


## Moules & Frites

Fresh mussels from Holland in the “Super” size - served in the original Moules pot.

Moules frites are a Belgian national dish and this simple but delicious dish is also very popular in northern France.

The delicious moules in a pot are our specialty and have been very popular for years!



### **350 g Moules 19**

Starter-portion

### **750 g Moules 34**

Main course-portion

### **2000 g Moules 86**

XXL portion in a jumbo-moules-pot. From 2 persons or to share.

We serve the moules with French fries and truffle mayonnaise

### **Classic “Moules Marinieres”**

Mussels | vin blanc | garlic | onions | parsley | butter

### **Romesco-Catalan**

Mussels | vin blanc | garlic | onions | tomato | butter | pepperoni



**Honey-cinnamon-parfait 12**



**Chocolate soufflé with a liquid core 10**



Warm chocolate soufflé | whipped cream | fruit garnish

& vanilla ice cream + 4

**Apple pie 5 piece 14**



Vanilla sauce

& vanilla ice cream + 4

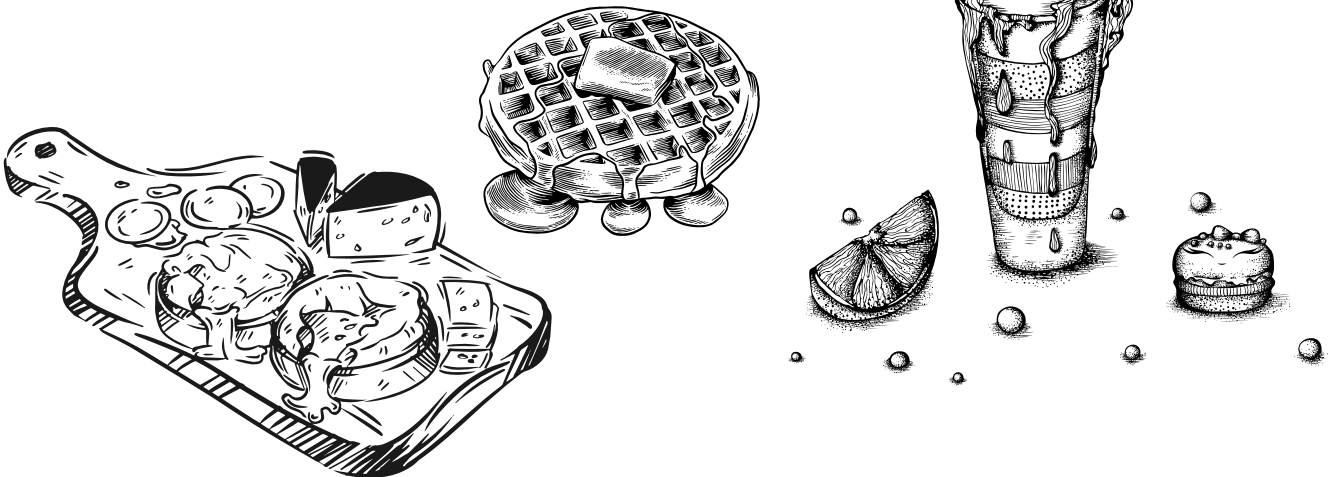
**Vermicelles 9**

Meringue | cream

& vanilla ice cream + 4

**Dessert of the day / ice cream / sorbet**

Our service staff will be happy to inform you about the dessert of the day as well as the different ice cream varieties.



# STAY & CELEBRATE

## Events & Groups

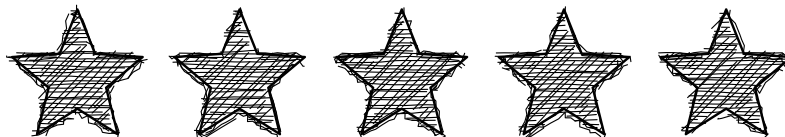
Whether for a birthday, a family celebration or a wedding - we have the right event location for your occasion. Our event team will be happy to advise you. Make an appointment now at the hotel reception for a no-obligation tour of the premises.

## Design & Lifestyle Hotel Rooms

The rooms of the Placid Hotel Zurich impress with a minimalist design made of high-quality materials. The large windows offer views over the rooftops of Zurich.

## Voucher

Give the gift of pleasure with a Buckhuser voucher. Value vouchers for a certain amount or specific service vouchers can be purchased at the hotel reception.





# FEEDBACK



We are always trying to improve and we are happy if you share your experiences directly on site. You are also welcome to send us your feedback digitally using the following QR code so that we can systematically evaluate it.