

MENU CARD

STARTER/SALAD

✓ **Mixed green salad** 9.50
with croutons, seeds and house dressing

Field salad 14.50
with croûtons, bacon, egg and French dressing

✓ **Caesar salad** small 11.50
Lettuce, avocado, cucumber, datterini tomatoes large 18.50
with Hinkelstein cheese shavings and Brioche croutons

additional bacon +2.50

additional chicken breast slices +7.50

additional bacon and chicken breast slices +9.50

Beef tartar Café de Paris small 19.50
Swiss Prime Beef with herb butter flambé, large 34.50
on your choice with toast or French fries

✓ **Citric marinated beetroot** klein 12.50
with flambéed goat cheese gross 22.50
nut-herbs-pesto, confit mushrooms
and endives

MENU CARD

IDEAL FOR AN APÉRO

Buckhuser Platter

raw ham, herb bacon, Swiss dry salami
Zurich Oberland cheese, two spreads,
radishes and gherkins

small 18.50

large 34.50

SOUPS

Daily soup

Please ask our service staff

8.50



Swiss cream of pumpkin soup

with roasted pumpkin seeds, pumpkin seed oil
and glazed chestnuts

14.50



Vegetarian

MENU CARD

ENTRECOTE SELECTION

Boar meat entrecôte	180g	32.50
Venison entrecôte	180g	48.00

We serve our venison dishes with curd-spaetzle, red cabbage, Brussel sprouts, glazed chestnuts and cowberry-cognac sauce



other side dishes | additional side dish CHF 5.00

Homemade curd-spaetzle

Buckwheat Noodles

Mashed potatoes with herbs

other sauces | additional sauces CHF 3.50

Cowberry-cognac sauce

Cherry liqueur-gravy

MENU CARD

ENTRECOTE SELECTION

Latin-American beef entrecôte

with Züri fries, seasonal vegetable and port wine gravy

Lady's Cut	150g	34.50
Gentleman's Cut	220g	47.00
New York Strip	300g	59.00



other side dishes | additional side dish CHF 5.00

Züri fries

Mashed potatoes with herbs

Seasonal vegetables

other sauces | additional sauces CHF 3.50

Port wine gravy

Café de Paris butter

Cognac sauce

MENU CARD

PASTA UND VEGETARIAN DISHES

✓ **Pumpkin ravioli** small 21.00
with almond-parsley-pesto, spinach, big 26.50
Datterini-tomatoes and ricotta-mascarpone cream

✓ **Pizzoccheri from Grisons** 24.50
with Swiss chard, carrots, potatoes
and white wine sauce with sage,
gratinated with mountain cheese

with Luganighetta | sausage from Ticino +8.50

✓ **Autumnal vegetarian plate** 25.50
Curd-spaetzle, cognac sauce, red cabbage, Brussel sprouts,
glazed chestnuts and cowberry pear

FISH

Mediterranean tuna steak 35.50
with capers, olives and braised Datterini tomatoes, seafood sauce
and mashed potatoes with lime

MENU CARD

CLASSIC'S

Buckhuser veal roast 27.50
with glazed carrots and Brussel sprouts,
mashed potatoes with herbs and gravy

Pork cordon bleu 180g 28.00
Zurich Oberland mountain cheese, smoked bacon
and Züri fries

Angus Beef Burger 170g 28.50
Beef burger with spicy sweet chili onions
smoked bacon, mountain cheese, tomatoes,
coleslaw, Buckhuser dip and roesti fries

Chicken club sandwich 27.50
Lettuce, tomatoes, onions, bacon,
fried egg, Zürich fries and Buckhuser dip

Each additional side dish is at an extra charge of CHF 5.00.

Origin:

Switzerland: veal, pork, poultry

Switzerland, Uruguay Paraguay: beef

Austria: boar meat, Venison

Western, Pacific Ocean: Tuna

MENU CARD

DESSERT

Chestnuts puree with meringue 10.50
and Amarena-cherry-compote

Dark chocolate crème brûlée 12.50
Swiss chocolate with violet Nepal cardamom
and cassis sorbet

Old Viennese pear-nuts strudel 13.50
with rum-plum compote and vanilla ice cream

CHEESE

Zurich cheese selection 200 g 19.50
Senne Flade, Jersey Blue,
Bachtaler and Heublume goat cheese,
homemade chutney and bread

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