

BUCKHUSER

Buckhauserstrasse 34 * 8048 Zürich * www.buckhuser.ch * T +41 58 204 90 90 * event@placid.ch

CULINARY PLANNER

BUCKHUSER
BAR BISTRO RESTAURANT

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BUCKHUSER

From Breakfast buffet to Business lunch, from oven-fresh cakes to dinner:

Visit the Buckhuser at any time of the day from 6:30 am till midnight.

The Buckhuser is the perfect location for small banquets for up to 25 persons.

Meet up at the Buckhuser Bar for an aperitif or late in the evening for a final nightcap.

Anyway, the Buckhuser is the right one at any time.

Enquiries regarding banquets and events, contact us at event@placid.ch.



Breakfast in BUCKHUSER

PLACID BREAKFAST	<p>Bread selection, jams and butter, Fruit yoghurt and cereals smoked fish, cheese and sausage selection</p> <p>Scrambled eggs, bacon and poultry sausages from the buffet or an egg dish of your choice from the menu</p> <p>Coffee, tea or milk chocolate Orange, grapefruit juice or one Prosecco</p>	<p>per Person 24.90</p>
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Menu Selection Seasonal

MENU SPRING

April till June
from 8 Persons

Colorful asparagus salad with Pimentos-young onion vinaigrette,
cress-fresh cheese mousse

Chicken Suprême on heavy tomato ragout with asparagus and morel risotto

Strawberry-rhubarb compote with homemade sour cream ice cream

per Person 48.00

MENU SUMMER

Juli till September
from 8 Persons

Gazpacho Andalusia with brioche croutons

Rump steak, chipotle barbecue sauce with baked potatoes,
herb quark and grilled vegetables

Yoghurt mousse with glazed peaches

per Person 48.00

BUCKHUSER

MENU AUTUMN

October and
November
from 8 Persons

Creamy pumpkin soup with almond-butter and chestnuts

Sliced veal in cream sauce with chanterelles mushrooms and roesti

White nougat-nut parfait with plum compote

per Person 48.00

MENU WINTER

December till March
from 8 Persons

Riesbächler white wine soup with grapes and croutons

Veal shoulder roast on Cognac-pepper sauce, with potato gratin
and seasonal vegetables

Chocolate cake with Grand Marnier-mascarpone cream

per Person 48.00

All prices indicated are in Swiss francs and include VAT.

Menu Selection Seasonal

MENU SPRING

April till June
from 8 Persons

Wild herb salad with wild garlic vinaigrette garnished with green asparagus
and Datterini tomatoes

Veal medallion with morel cream sauce, pappardelle pasta and spring vegetables

Apple tart with vanilla ice cream

per Person 58.00

MENU SUMMER

Juli till September
from 8 Persons

Rucola salad with avocado and buffalo mozzarella

Beef entrecote with meadow herb butter, artichoke risotto
and Datterini tomato confit

Frozen blackberry and white chocolate
with citrus mousse and crunchy biscuit

per Person 58.00

MENU AUTUMN

October and
November
from 8 Persons

Beetroot carpaccio with citrus fruits, fried porcini mushrooms and scallops

Wild boar steak with Röteli jus, walnut spaetzli and creamy savoy cabbage

Cinnamon parfait with cherry compote and meringue

per Person 58.00

MENU WINTER

December till March
from 8 Persons

French onion soup with cheese croutons

Beef slice, cooked pink, with green pepper sauce, duchess potatoes and winter vegetables

Homemade apple strudel, old-fashion Viennese Style, with vanilla foam

per Person 58.00

Meat Origins:

Beef: Switzerland | Uruguay | Argentina

Veal | Pork | Poultry: Switzerland

Lamb: Australia | New Zealand

Wild: Switzerland | Austria