

RECOMMENDATIONS

NON-ALCOHOLIC

Moscht vom Buur 4.90

Fresh apple juice from the farm |
Andi & Maria Tanner, Güttingen TG | 3.7dl

Cucumber water 5.20

Cucumis | refreshing drink with mineral water
and cucumber | 3.3dl

Nojito 12.00

Lime juice | cane sugar | mint | ginger ale

WITH ALCOHOL

Prosecco 9.00

NUDO Extra Dry DOC | Solli del Soligo

Buckhuser Mule 14.00

Weissflog | ginger beer | lime juice | cucumber

White wine 7.50

Regula Cuveé Weiss | Zurich | Riesling-Sylvaner |
Cabernet Blanc | Scheurebe | Vidal Blanc | 1dl

Red wine 9.00

Venta las Vacas DO | Spain | Ribera del Duero |
Tempranillo | 1dl

Appenzeller Beer 4.50

Quöllfrisch | Brauerei Locher | Appenzell | 3dl

MUSSELS AND FRIES

FRESH MUSSELS WITH FRENCH FRIES AND SAUCE
ROUILLE

Starter 300g 18.00

Main course 750g 29.00

⇒ **A Discrétion** (6:00 pm till 10:00 pm) price /Person 39.00
Choose a different helping for each serving

Classic Marine Mussels

Chardonnay | vegetables | garlic | parsley | chives

Chives & Crème Fraîche

Chardonnay | onions | French fresh cheese | chives |
vegetables

Provençale

Chardonnay | garlic | onions | black olives |
garlic | tomatoes | fresh herbs

Green pepper and chillies

Chardonnay | onions | garlic | chillies | green pepper

Exotic “Paneng”

Chardonnay | lemongrass | coconut milk | red Thai curry |
baby corn

In case of existing food intolerances or allergies, please ask our service personnel about the ingredients of the dishes.

MUSSELS AND FRIES

EXTRAS TO THE MUSSELS

Garlic bread	12.00
French baguette garlic herbs butter	
Rouille Sauce	3.00
Mayonnaise saffron garlic potatoes	
Zurich-Frites	5.00
French fries, Zurich style	

Wine recommendation

Regula Cuvée White	1 dl	7.50
Riesling-Sylvaner, Cabernet Blanc, Vidal Blanc Zurich		
Heida Fin Bec Mer No 15 16	7.5 dl	54.00
Viognier Heida Sion		

STARTER & SALAD

 **Mix leaf salad** 8.50
 Leaf salads from Eastern Switzerland | fresh meadow herbs | house dressing

 **Antipasti salad** 14.50
 Grilled peppers, zucchini & eggplant | marinated cabbage salad | San Marzano tomato chutney

Duck carpaccio small 16.50
 Smoked duck breast | truffl e-orange oil | pine nuts | salad bouquet large 32.50

 **Caesar salad** small 11.50
Lettuce | cucumbers | datterini tomatoes | large 18.50
parmesan shavings | garlic croutons

& mushrooms 3.50

& chicken breast slices 6.50

& 3 pieces of Tiger prawns 7.50

& bacon 3.50

& bacon | mushrooms 6.50

& bacon | chicken breast slices 9.50

& Zurich-Frites (French Fries) 5.00

«Oberländer» **beef tatar** small 19.50

Swiss beef | pickled vegetables | large 34.50

Red onions

Side dish: Zurich-Frites (French fries) | toast bread

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STEW & SOUP

Soup of the day 8.50

 **Carrot-ginger soup** small 9.50

 carrots | ginger | coconut milk | vegetable stock large 15.50

Beef goulash soup small 12.50

 Beef | onions | potatoes | sour cream large 16.50

& Zurich-Frites (French fries) 5.00

PASTA & RICE

VEGETARIAN WITH SUPPLEMENTS

Tagliatelle pasta “Di Lorenzo”

	Chili onions arugula-pesto Parmesan cheese	small	17.50
		large	23.00
	& mushrooms		3.50
	& chicken breast slices		6.50
	& 3 pieces of Tiger prawns		7.50
	& bacon		3.50
	& bacon mushrooms		6.50
	& bacon chicken breast slices		9.50

Black risotto with Jerusalem artichokes 24.50

	Black rice Jerusalem artichokes mountain cheese		
	& mushrooms		3.50
	& chicken breast slices		6.50
	& 3 pieces of Tiger prawns		7.50

 Vegetarian

 Gluten free

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FISH & MEAT

FISH

Fried sea bream 32.50



Sea bream filet | basil-lemon sauce | roast potatoes |
vegetables of the day

POULTRY

Sesame chicken 28.50

Fried chicken breast | sesame | ginger-limesauce |
spinach | sweet potatoes

MEAT

Viennese schnitzel 41.00

Breaded veal escalope | cranberry chutney |
Zurich fries | vegetable of the day

Sliced veal, Zurich style 36.00

Sliced veal | mushroom-cream sauce |
butter roesti

Grilled fillet of beef medallion 140gr 36.00

Fillet of beef | Armagnac sauce | truffl e noodle | 220gr 52.00
vegetables of the day

CLUB & BURGER

CLASSIC

Black Angus beef burger 170g 28.50

Swiss Angus beef | brioche bun |
sweet-hot chili onions | smoked bacon ★ |
Swiss cheese | tomatoes | coleslaw salad |
Buckhuser dip | Zurich-Frites (French fries)

Buckhuser Chicken-Clubsandwich 27.50

Butter toast | Swiss chicken breast |
roasted bacon ★ | lettuce | tomatoes | onions |
egg | Buckhuser dip | Zurich-Frites (French fries)

★ Also available without bacon

MEAT AND FISH

Veal, pork, poultry

Beef

Shrimps

Fried sea bream

Switzerland

Argentina

Vietnam

Mediterranean Sea and Black Sea

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DESSERT

Molten chocolate soufflé 9.00

Warm chocolate soufflé | whipped cream |
garnished with fruits

& vanilla ice cream 3.50

Fruit salad 11.00



Seasonal fruits | exotic fruits | mint

& lemon sorbet 3.50

& Vodka Greygoose 4.00

Dessert of the day

Let our staff advise you

Ice cream

Ask for our seasonal ice cream menu



PLACID HOTEL ZÜRICH

Parking for free

If your table consumption exceeds CHF 50.00 at Restaurant Buckhuser, you can park for up to 3 hours free of charge in our underground car park | Validate your parking ticket at the hotel reception desk with the restaurant receipt | Electric charging stations with costs available

Power Break

Rest before or after lunch in a Lifestyle & Design hotel room | A power nap can work wonders | 3 hours from CHF 99.00 per room | limited availability | Contact the hotel reception

Board Rooms & Private Offices

We offer meeting rooms and workstations for 1-10 people for flexible use | All rooms with LCD presentation screen | 1 hour from CHF 25 | Contact the hotel reception

Event and conference rooms

Our event location has it all: The multifunctional hall on the ground floor can accommodate up to 120 people | Further seminar rooms are located on the 1st and 2nd floors | We will be happy to advise you | Contact the hotel reception

Room of silence

Relax in our room of silence | reflect, relax and enjoy the peace and quiet | 1st floor - elevator reception | use free of charge!

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