

MENU OF THE DAY

Meat menu

Starter

Main course

25.50

Vegi menu

Starter

Main course

23.50

SPARKLING & REFRESHING

Buckhuser ice tea cranberry flavor 3 dl 5.20



Aperol Spritz Aperol | Prosecco | soda 12.00

Hugo Prosecco | elderflower syrup | mint leaves 12.00

Mojito Rum | white cane sugar | limes 15.00



Sparkling wine Prosecco Nudo 1 dl 9.00

White wine Regula RxS | Cabernet Blanc. 1 dl 7.50

Red wine Venta las Vacas DO Ribera del duero 1 dl 9.00

Beer Appenzeller lager draught 25 cl 4.50 | 50 cl 7.00

Beer Chopf ab lager | dark 33 cl 5.50

Wheat beer Schneider Weisse 50 cl 8.50



Wine menu

BON & VIVANT

Farmer roast beef sandwich

Medium well done roast beef (cold) | truffle-mayonnaise | lettuce | tomato | wheat bun | cucumber relish | „Rösti“ Fries

28.50

Buckhuser Burger

Beef-Burger (CH) | brioche bun | leaf salad | tomato | cucumber | Roxy sauce | coleslaw salad | Zurich fries

- Original 22.50
- With bacon and mountain cheese 26.50

Viennese Schnitzel

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

39.50

Beef rib-eye & herb butter

Grilled prime rib beef steak (220gr) | Buckhuser herb butter | seasonal vegetables | Zurich fries

38.50

Pasta „Di Lorenzo“

Tagliatelle | date tomatoes | baby spinach | basil oil

- Original 23.50
- Chicken strips 27.50
- Shrimps 29.50

Risotto „Chardonnay“

Risotto | Chardonnay white wine | green asparagus | mountain cheese

- Original 23.50
- Chicken strips 27.50
- Shrimps 29.50

FRESH & CRISPY

Greek salad

Tomatoes | peppers | cucumbers | onions | black olives | feta cheese | vinaigrette herb dressing

Small 13.50
Large 19.50

Green salad bowl

Lettuce | baby tomatoes | chives | Buckhuser dressing

Small 8.50
Large 15.50

Wild mushrooms-cured ham salad

Swiss cured ham | fried chanterelles | spinach salad | pine nuts | herb dressing

Small 16.50
Large 26.50

Oriental falafel plate VEGAN

Chickpea falafel | sesame sauce | hummus | taboulé salad

Small 14.50
Large 25.50

Caesar salads

Lettuce | crispy bread croûtons | parmesan cheese | caesar dressing

- Original  13.50
Small 13.50
Large 19.50

- Champignons | avocado 16.50
Small 16.50
Large 23.50

- Chicken breast strips | bacon 17.50
Small 17.50
Large 25.50

Classic roast beef plate

Medium well done roast beef (cold) | lettuce | tartar sauce | French baguette 28.50

Beef tatar „Oberländer style“

Swiss beef | pickled vegetables | red onions
Sides: Zurich fries or toast bread

Small 19.50
Large 34.50

IN & BETWEEN




Soup of the day 8.50

Buckhuser plate

Cured ham | herb bacon | salami Milano | Zurich Oberland cheese | two kinds of spread | cornichons

Small 18.50
Large 34.50

Buck mezze

- Chicken wings & housedip 14.00
- Fried jalapeños 12.00
- Feta cheese & truffle honey 9.50
- „Rösti“ Fries Basket  9.50
- Fried onion rings & crème fraîche 8.50
- Sesame hummus  8.50
- Sun-dried tomatoes  8.50

Summer special

Pike-perch fitness plate

Pike-perch crunchies | tartar sauce | mixed salad

28.50

BUCKHUSER
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BAR BISTRO RESTAURANT

by PLACID HOTELDESIGN & LIFESTYLE ZURICH



Current opening hours:

Mo-Fr 11.30-14.00 Uhr | 17.00-22.00 Uhr

Sa-Su 17.00-22.00 Uhr

Book your table online



SWEET CORNER

Molten chocolate soufflé

Warm chocolate soufflé | whipped cream | garnished with fruits 9.00
• Vanilla ice cream 3.50

Strawberries

Fresh strawberries | whipped cream | strawberry sauce | mint | vanilla ice cream 14.50

Declaration:

Veal, pork, beef, poultry | Switzerland Shrimps | Vietnam
All prices are in Swiss Francs incl. 7.7% VAT.