

MENU OF THE DAY

Rate us now.
Thank you.



Meat menu

Starter

Main course

25.50

Vegi menu

Starter

Main course

23.50

SPARKLING & REFRESHING

Buckhuser's Virgin Elderflower Syrup | ginger beer |
lime juice | cucumber



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



Bar
menu

FRESH & CRISPY

Green salad bowl

Lettuce | baby tomatoes |
chives | Buckhuser dressing

Small 8.50

Large 15.50

Lamb's lettuce salad with cured ham

Lamb's lettuce salad | Swiss cured ham |
eggs | mushrooms | pine nuts | bread
croûtons | raspberry dressing

Small 16.50

Large 26.50

Oriental falafel plate

Chickpea falafel | sesame sauce |
hummus | taboulé salad

Small 14.50

Large 25.50

Classic roast beef plate

Medium rare roast beef (cold) |
lettuce | tartar sauce |
French baguette

28.50



Caesar salads

Lettuce | bread croûtons |
parmesan cheese | caesar dressing

• Original 13.50

Small 19.50

• Champignons | avocado

Small 16.50

Large 23.50

• Chicken breast strips | bacon

Small 17.50

Large 25.50

Beef tatar „Oberländer style“

Raw marinated Swiss beef | pickled
vegetables | red onions

Sides: French fries or toast bread

Small 19.50

Large 34.50

IN & BETWEEN

Soup of the day 8.50

Buckhuser plate

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

Small 18.50

Large 34.50

Declaration:

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

 vegan

For questions related to allergies / intolerances,
please contact our service staff.

Dinner TAKE-AWAY

Dinner to take away on pre-order
from 18-21 hours. Call now +41 58 204 87 87

BON & VIVANT

Farmer roast beef sandwich

Medium rare roast beef (cold) | truffle-
mayonnaise | lettuce | tomatoes | wheat bun |
pickled cucumber relish | „Rösti“ fries 28.50

Buckhuser Burger

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

• Original 22.50

• With bacon and mountain cheese 26.50

Viennese Schnitzel

Breaded veal escalope | cranberry chutney |
seasonal vegetables | french fries 39.50

Beef rib-eye & herb butter

Grilled prime rib beef steak (220g) | Buckhuser
herb butter | seasonal vegetables | french fries 38.50

Pasta „Di Lorenzo“

Tagliatelle | date tomatoes | baby spinach | basil oil

• Original 23.50

• Chicken strips 27.50

• Shrimps 29.50

Black Risotto „Chardonnay“

Black risotto | Chardonnay | smoked burrata |
herb butter

• Original 23.50

• Chicken strips 27.50

• Shrimps 29.50

Molten chocolate soufflé

Warm chocolate soufflé | whipped cream |
garnished with fruits 9.00

Vanilla ice cream 3.50

Hot Berries

Wild berries (warm) | vanilla ice cream |
whipped cream | mint leaves 13.50

Schagnauer Merrängge, Nidel & Vermicelles

Chestnut puree | meringue -
Emmental style | whipped cream 14.50

Schagnauer Merrängge & Nidel

Meringue - Emmental style |
whipped cream 9.50

SWEET CORNER

BUCKHUSER
BAR BISTRO RESTAURANT

by PLACID HOTEL DESIGN & LIFESTYLE ZURICH