



DAILY-SPECIALS

Mixed salad or soup of the day

Main course with meat or vegan dish

Ask our service staff for the respective menus of the day

25.00

Rate us now.
Thank you.



SPARKLING & REFRESHING



White wine & Sparkling wine 1 dl

Prosecco Nudo (Veneto | I) 9.00

Champagner Brut Réserve (F) 14.00

Regula: RxS | Cabernet Blanc (Zurich | CH) 7.50

Red wine & Rosé 1 dl

Exuperantius Rosé: Pinot Noir (Zurich | CH) 7.50

Felix Cuvée: Pinot Noir (Zurich | CH) 7.50

Venta las Vacas DO (Ribera del Duro | E) 9.00



Beer by the glass (2.5 & 5 dl)

Appenzeller lager (CH) 4.50 | 7.00

Appenzeller dark (CH) 4.50 | 7.00

Hoegaarden (B) 5.00 | 18.00



Wine menu



Bar men

FRESH & CRISPY

Green salad bowl **VEGAN**

Lettuce | baby tomatoes | chives | Buckhuser dressing

Small 8.50
Large 15.50

Asparagus salad

Fresh asparagus | goat cheese | honey | leaf salad | apple mustard dressing

Small 16.50
Large 26.50

Oriental falafel plate **VEGAN**

Chickpea falafel | sesame sauce | hummus | taboulé salad

Small 14.50
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

Caesar salads

Lettuce | bread croûtons | parmesan cheese | caesar dressing

• Original Small 13.50
Large 19.50

• Champignons | avocado Small 16.50
Large 23.50

• Chicken breast strips | bacon Small 17.50
Large 25.50

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Alsatian bacon & onion tarte flambée

Oven-fresh tarte flambée | crème fraîche | bacon | onions | cheese 17.50

Leek tarte flambée

Oven-fresh tarte flambée | crème fraîche | cheese | leek 17.50

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



Moules Frites „Marinières“

Fresh mussels | chardonnay | butter | garlic | onions | parsley | french fries | trüffel mayonnaise dip

Small 300g | 18.00
Large 750g | 29.00

Declaration:

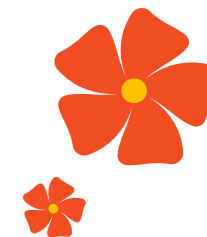
Veal, pork, poultry **Switzerland** | beef **Switzerland/Argentina** | Shrimps **Vietnam** | Mussels **Holland/Denmark**

All prices are in Swiss Francs incl. 7.7% VAT.

vegan: **VEGAN**

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

BON & VIVANT



Veal escalope & asparagus

Grilled veal escalope | asparagus | Hollandaise sauce | new potatoes 39.50

Poulet Club-Sandwich

chicken breast | bacon | toast bread | lettuce | cucumbers | fried egg | tomatoes | truffle sauce | Buckhuser | french frie 26.50

Buckhuser Burger

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

• Original 22.50
• With crispy bacon and mountain cheese 26.50

Argentinian Entrecôte „Café de Paris“

Black Angus beef entrecôte (200g) | herb butter „Café de Paris“ | vegetables of the day | french fries 38.50

Viennese Schnitzel

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

Pasta „Di Lorenzo“

agliatelle | date tomatoes | baby spinach | basil oil

• Original 23.50
• Chicken strips 27.50
• Shrimps 29.50

Chardonnay-Risotto

Risotto | chardonnay | zucchini | dried tomatoes | parmesan | mediterranean herbs

• 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

Marinated strawberries **VEGAN**

Strawberries | lime juice | mint | mango sorbet 12.50

Caramel flan

Upside-down crème caramel | whipped cream 6.50

SWEET CORNER

BUCKHUSER

BAR BISTRO RESTAURANT

by PLACID HOTEL DESIGN & LIFESTYLE ZURICH

Special menu for the young Gourmets!

As long as we have some...