BUCKHUSER

The Buckhuser is a restaurant with heart and soul, lively and open. Lounge, bar, bistro and restaurant in one, meeting point and favourite place in the heart of Zurich-Altstetten.

Our kitchen team will spoil you with a mix of classic Swiss cuisine and international influences. We prefer to source our carefully selected products locally and seasonally.

We are always trying to improve and we would be delighted if you could share your experiences directly with us. You are also welcome to send us your feedback digitally using the following QR code so that we can systematically evaluate it.

Origin meat and fish	
Veal, Beef	Switzerland
Pork, Poultry	Switzerland
Whitefish	Switzerland
Black Tiger shrimps	Vietnam

DELICIOUS & SPARKLING

NON-ALCOHOLIC

Buckhuser Iced Tea
Organic fruit tea: cranberry | rosehip | hibiscus blossom   4 dl   5.5
blueberry | curants | agave syrup

ORGANICS BY RED BULL

Tonic Dry & Natural	2 dl	6
Ginger Ale Spicy & Natural	2 dl	6
Ginger Beer	2 dl	6
Purple Berry	2 dl	6
Lemon Fresh & Natural	2 dl	6

Nojito
Lime juice | cane sugar | mint | ginger ale   12

WITH ALCOHOL

Prosecco
NUDO Extra Dry DOC | Colli del Soligo   1 dl   9

Buckhuser Mule
Weisflog (Original Zurich-Altstetter Bitter) | ginger beer | 14
lime juice | cucumber

Buckhuser Spritz
Prosecco | grapefruit juice | grapefruit sirup   12

Our staff will be happy to inform you about ingredients in our dishes that may cause allergies or intolerances.

SPECIAL & TASTY

Moules Frites

Fresh mussels from Holland (size Super) in the original Moules pot with french fries and truffle mayonnaise

Starter 300g   18

Main 750g   29

First come, first serve...

Classic «Moules Marinières»
Mussels | chardonnay | butter | garlic | onion | parsley

GLUTEN FREE

Chives & Crème Fraîche
Mussels | chardonnay | onion | garlic | crème fraîche | diced vegetables | chives

GLUTEN FREE

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

FRESH & CRISPY

Leaf salad bowl

Leaf lettuces from eastern Switzerland | tomatoes
garden cress | house dressing

small	8
big	16

Schangnauer tomato mozzarella salad

Panicle-tomatoes (Thurgau) | Buffola mozzarella
from Schangnau | onions | basil |
cold pressed olive oil

small	15
big	25

& Crispy bacon   4
& Fried chanterelles   4

Caesar salad

Lettuce (Thurgau) | crispy bread croutons |
Parmesan | Caesar-dressing

small	13
big	19

& Mushrooms and avocado   4
& Fried chanterelles   4
& Chicken strips and crispy bacon   6

Oberland beef tatar

Swiss beef | vinegar vegetables |
red onion | side dish: French fries or toast

small	19
big	34

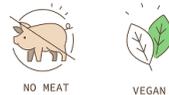& Whiskey Jack Daniel's   4
& Cognac   4

Oriental falafel plate

Chickpea falafel | sesame sauce | hummus |
taboulé | pita bread

small	15
big	25

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HEALTHY & TEMPTING

Avocado Bowl

NO MEAT · GLUTEN FREE

Avocado cubes | cucumber | chanterelles | buffalo mozzarella from Schangnau | cress | honey mustard dressing

big · 25

Mezze Bowl

NO MEAT · GLUTEN FREE

Vine leaves with rice filling | taboulé | carrots | Kalamata olives | hummus | almonds | lemon mint yogurt

big · 25

Whitefish strips

Whitefish from Lake Lucerne fried in butter | East Swiss leaf salad | egg | remoulade dip

28

Buckhuser Platter

Grisons cured ham | bernese herb bacon | Salami Milano | Valais mountain cheese | cream cheese dip

small · 18
big · 34

Daily soup

NO MEAT

8

Carrot-ginger soup

VEGAN

Carrots | ginger | coconut milk | vegetable broth

small · 9
big · 15

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CRUNCHY & FRAGRANT

Onion and bacon tarte flambée
Oven fresh tarte flambée | bacon | 17
onion | crème fraîche

Leek tarte flambée
Oven-fresh tarte flambée | leek | crème fraîche   NO MEAT   17

Tagliatelle Pasta «Di Lorenzo»
Fresh tagliatelle | cherry tomatoes | young spinach leaves | 24
buffalo mozzarella from Schangnau | basil oil
& Fried chanterelles   4
& Black Tiger shrimps   7
& Chicken strips   6

Chardonnay Risotto
Risotto | Chardonnay | zucchetti | cherry tomatoes | NO MEAT GLUTEN FREE   23
Parmesan | meditarranean herbs
& Fried chanterelles   4
& Black Tiger shirmps   7
& Chicken stripes   6

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REGIONAL & CLASSIC

Viennese veal escalope

Breaded veal escalope | cranberry chutney | 39
French fries | seasonal vegetables of the day

LACTOSE FREE

Ribelmais chicken & chanterelles

Alpstein Ribelmais chicken breast | chanterelles | 36
cognac cream sauce | fresh tagliatelle |
seasonal vegetables

Angus Entrecôte "Cafe de Paris"

Swiss Angus Entrecôte | Café de Paris Butter | 41
French fries | seasonal vegetables

GLUTEN FREE

Buckhuser Burger

Swiss Angus beef | brioche bun | Original   23
lettuce | tomato | cucumber | Buckhuser sauce |
onion | coleslaw salad | French fries
& Crispy bacon & Valais mountain cheese   4

Chicken-Clubsandwich

Butter toast | Swiss chicken breast | fried bacon | 27
lettuce | tomato | onion | egg | Buckhuser dip |
French fries

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SWEET & SEDUCTIVE

Chocolate soufflé with liquid core
Warm chocolate soufflé | whipped cream | 9
fruit garnish
& Vanilla-ice cream   4

Fruit salad
Seasonal fruits | exotic fruits | mint   10
& Lemon sorbet   4
& Vodka Grey Goose   4

Apple fritters
Baked apple cakes | vanilla sauce | mint   11
& Vanilla-ice cream   4

Crema Catalana
Caramelized Spanish cream   8

Daily desserts from the Buckhuser showcase
Let our service staff advise you

COUPES & ICE CREAM

Our ice cream partner I Gelati produces high-quality cream glaces and sorbets for us in Meilen near Lake Zurich using raw materials from the region. According to Swiss tradition.

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1 scoop ice cream/sorbet

Cream glaces: vanilla, chocolate, café, caramel   4
Sorbets: Lemon, Raspberry
& Whipped cream   1
& Chocolate-Sauce   1
& Smarties   1

Iced coffee
Coffee ice cream, espresso, cream   9

Mini frozen Hugo
Lemon sorbet | mint |
elderberry syrup | Prosecco   9

Punky childrens ice cream
Vanilla ice cream   6

COUPES & ICE CREAM

Coupe Denmark

GLUTEN FREE

Vanilla cream ice cream | chocolate sauce | reg.   13
cream |roasted almonds   mini   6

Banana Split

GLUTEN FREE

Vanilla ice cream | chocolate ice cream | banana | reg.   13
chocolate sauce | roasted almonds   mini   6

Coupe Buckhuser

GLUTEN FREE

Raspberry sorbet | lemon sorbet | vanilla   reg.   13
Cream ice cream | fruit salad | raspberry topping | mini   6
cream

Coupe Hot Berry

GLUTEN FREE

Vanilla cream ice cream | warm forest berries | reg.   13
cream | roasted almonds   mini   6

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Free parking

With a table consumption of more than CHF 50.00 in the Restaurant Buckhuser you can park up to 3 hours free of charge in our underground car park | Validate your parking ticket at the hotel reception with the restaurant receipt | A chargeable electric charging station is available for all guests

Power Break

Rest before or after lunch in a Lifestyle & Design hotel room | A power nap can work wonders | from CHF 99.00 per room | Limited availability | Contact Hotel Reception

Coworking Spaces & Board Rooms

We offer coworking spaces and meeting rooms for 1-10 people for flexible use | All rooms with LCD presentation screen | 1 hour from CHF 25 | Contact Hotel Reception

Event and conference facilities

Our event location has it all: The multifunctional hall on the first floor offers space for up to 120 people | Additional seminar rooms are located on the 1st, 2nd and 7th floor | We will be happy to advise you | Contact the Hotel Reception

Room of Silence

Relax in our Room of Silence | Get into yourself, reflect, relax and enjoy the peace and quiet | 1st floor - elevator reception | Use free of charge!

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