

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

2 dl 6

Tonic Dry & Natural, **Ginger Ale** Spicy & Natural,
Ginger Beer, Purple Berry, Lemon Fresh & Natural

NON-ALCOHOLIC WINE

Sparkling wine (non alcoholic)

Prickelnd Cuvée Blanc No1 1 dl 5.5

White wine (non alcoholic)

Axel Pauly aus Lieser von der Mosel 1 dl 5.5
Riesling

Nojito

Limettensaft | Rohrzucker | Minze | 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.

HOUSE SPECIALITY

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

À Discretion 42

First come, first serve...

«Moules Marinières»

Mussels (NL) | chardonnay | butter | garlic | onion | parsley | olive oil | lemon juice



Chives & Crème Fraîche

Mussels (NL) | chardonnay | onion | garlic | crème fraîche | diced vegetables | chives



Saffron & Absinthe

Mussels (NL) | chardonnay | onion | leek | carrot | cream | saffron | Absinthe



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

STARTERS

Leaf salad bowl

Leaf lettuces from eastern Switzerland tomatoes	small	8
garden cress house dressing	big	16*

Lamb's lettuce

Lamb's lettuce Herb croutons egg	small	11
raspberry dressing	big	17*
& Crispy bacon		4
& Mushroom and avocado		4
& Smoked salmon strips (NOR)		5

Caesar salad

Lettuce (Thurgau) crispy bread croutons	small	13
Parmesan Caesar dressing	big	19*
& Mushrooms and avocado		4
& Chicken strips and crispy bacon		6

* as main course

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STARTERS

Beetroot Carpaccio

15 | 25*

Beetroot | avocado cream | Buffalo mozzarella (CH) |
lemon-olive-dressing | leaf salad
& Roasted scallops (F)

6

Oberland beef tatar

Swiss beef | vinegar vegetables |
red onion | side dish: French fries or toast
& Whiskey Jack Daniel's

small 19

big 34*

4

Oriental plate

Chickpea falafel | pita bread | hummus |
taboulé | tomatoes | leaf salad | sesam sauce

small 15

big 25*

4

Buckhuser Platter

Swiss raw ham (CH) | bernese herb bacon (CH) |
Swiss Salami Milano (CH) | Valais mountain cheese |
cream cheese dip

small 18

big 34*

* as main course

SOUPS & BOWLS

Daily soup 8

Hokkaido Pumpkin Soup small 9

Pumpkin | orange | coconut milk big 15

Soup bowl: Chicken & Soba 25*

Chicken soup | Chicken strips (CH) | Soba wheat noodles | edamame | vegetables | egg | mushrooms

Soup bowl: Tofu & Soba 21*

Japanese Miso Soup (vegetarian) | Soy sprouts | wheat noodles | ginger | tomatoes | tofu | edamame

* as main course

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MAIN COURSE VEGETARIAN

Spirelli Pasta «Regula» 24

Fusilli wheat semolina pasta | sugo with tomatoes |
roasted garlic** | pine nuts | lemon juice | basil

& Black Tiger prawns 7

& Chicken strips (CH) 6

** also possible without garlic

Black Risotto & Pumpkin 26

Black venere rice | baby tomatoes | roasted pumpkin |
truffle butter | shaved Parmesan cheese

& Black Tiger prawns (VNM) 7

& Roasted scallops (F) 6

& Chicken strips (CH) 6

Oriental plate

Chickpea falafel | pita bread | hummus | 25
taboulé | tomatoes | leaf salad | sesame sauce

MAIN COURSE

US Bison-Entrecôte	48
Bison entrecôte 160g (US) Truffle cream spinach cherry tomatoes Patatli potatoes	
Guinea fowl breast	34
Guinea fowl breast (F) glazed shallots Chardonnay butter sauce seasonal vegetables saffron-vanilla rice	
Viennese veal escalope	39
Breaded veal escalope (CH) cranberry chutney seasonal vegetables of the day French fries	
Meat bird & cognac sauce	42
Stuffed veal rolls (CH) mountain cheese raw ham (CH) cognac cream sauce seasonal vegetables tagliatelle	
Ribeye Steak "Café de Paris"	36
Ribeye beef steak (ARG) Café de Paris butter seasonal vegetables French fries	
Whitefish Crispies	28
Whitefish in batter (CH) from Lake Lucerne East Swiss leaf salad egg remoulade	

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SANDWICHES & SNACKS

Buckhuser Burger

Swiss Angus beef | brioche bun | Original 23
lettuce | tomatoes | cucumber | onion |
coleslaw salad | French fries | Buckhuser dip
& Crispy bacon (CH) & mountain cheese 4

Chicken-Clubsandwich

Butter toast | Chicken breast (CH) | fried bacon | 27
lettuce | tomato | onion | egg | Buckhuser dip |
French fries

Onion and bacon tarte flambée

Oven fresh tarte flambée | bacon (CH) | 17
onion | crème fraîche

Leek tarte flambée

Oven-fresh tarte flambée | leek | crème fraîche 17

Pinsa Circle 9

Pinsa bread | mozzarella | cherry Tomatoes | 23
raw ham (I) | parmesan | arugula

DESSERT

Chocolate soufflé with liquid core

Warm chocolate soufflé | whipped cream | fruit garnish 9
& Vanilla-ice cream 4

Fruit salad

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

Panna Cotta

Panna Cotta | hot forest berries 8

Kaiserschmarrn

Kaiserschmarrn | plum compote | vanilla ice cream 13

Chestnut Vermicelles

Vermicelles | meringues | whipped cream 10
& vanilla ice cream 4

Daily desserts from the Buckhuser showcase

Let our service staff advise you

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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.

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

COUPES & ICE CREAM

Coupe Denmark

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

Banana Split

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

Coupe Buckhuser

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

Coupe Hot Berry

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



PLACID HOTEL ZURICH

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!