

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 pamper 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 4 dl 5.5
Hibiskus Peppermint
Greentea

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
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 |
lime juice | cucumber 14

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 (Super size) in the original mussel pot with french fries and truffle mayonnaise

Starter 300g 18

Main 750g 29

Buckhuser's Jumbo Pot 110

2kg mussels (NL) | 1 bottle white wine Nobler Weisser 75cl | garlic bread

«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



«Asia Style»

mussels (NL) | coconut milk | lemongrass | chili | ginger | onions | coriander | diced tomatoes

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

STARTERS

Leaf salad bowl

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

Spring salad

Asparagus salad | Cherry tomatoes | Fresh herbs | 11 | 21*
garnished | lemon dressing

& Cottage cheese 3

& Chicken strips (CH) 6

& Crispy bacon (CH) 3

Exotic salad bowl

Papaya | avocado | cucumber | salad bouquet | 11 | 26*
sprouts | house dressing

Caesar salad

Lettuce (Thurgau) | crispy bread croutons | 13 | 19*
Parmesan | Caesar dressing

& Mushrooms 3

& Avocado 4

& Chicken strips (CH) 6

& Crispy bacon (CH) 3

SUPPEN

Daily soup

8

Spring soup

Asparagus cream soup | garnished 9

& crispy bacon (CH) 3

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STARTERS

Swiss Wagyu Beef Tatar

22 | 36

Raw beef (CH) | red onions | canola oil |
salt & pepper | tomato
Side dish: french fries or toast

Oriental plate

Chickpea falafel | pita bread | hummus | 15 | 25*
tabbouleh (gluten free) | tomatoes | leaf salad | sesame sauce

Buckhuser Platter

Swiss raw ham (CH) | Bernese herb-bacon (CH) | 18 | 34*
Swiss Salami Milano (CH) | Valais mountain cheese |
cream cheese dip

Antipasti Platter

16 | 32*

eggplants | tomatoes | zucchinis | sweet peppers | olives
parmesan cubes | hummus dip

Mediterranean plate

15 | 25*

Marinated, grilled zucchini slices | feta cheese |
cherry tomatoes | lemon-olive oil |
sea salt | garlic bread

* 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 & Asparagus 26

Black venere rice | baby tomatoes | asparagus |
truffle butter | shaved Parmesan cheese

& Black Tiger prawns (VNM) 7

& Chicken strips (CH) 6

Asparagus Green & White 16 | 28*

New potatoes | green & white asparagus |
Hollandaise sauce | herbs

* as main course

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MAIN COURSE

| | |
|--|-----------|
| Veal steak 160g (CH) | 45 |
| Green asparagus patatli potatoes light butter-cognac sauce | |
| Grilled lamb fillet (NZL) | 36 |
| Grilled vegetables asparagus couscous mint-tomato confit | |
| Viennese veal escalope | 39 |
| Breaded veal escalope (CH) cranberry chutney seasonal vegetables french fries | |
| Ribeye Steak "Café de Paris" | |
| Ribeye beef steak (ARG) Café de Paris butter seasonal vegetables french fries | 36 |
| Whitefish Nuggets | 28 |
| Whitefish (CH) from Lake Lucerne Eastern Switzerland style leaf salad egg remoulade | |

SANDWICHES & SNACKS

Buckhuser Burger Original

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

Chicken-Club sandwich

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

Pinsa Circle 9 Vegi

Pinsa Bread Flatbread | mozzarella | cherry tomatoes | 23
eggplant | zucchini | sweet peppers | feta cheese | 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

Coffee vanilla chocolate mousse

whipped cream | garnished 13

Coupe Romanoff

Marinated strawberries | vanilla ice cream | cream | mint 14

Fresh strawberries

whipped cream 9

Daily desserts from the Buckhuser showcase

Let our service personnel advise you

COUPES & ICE CREAM

Our ice cream partner I Gelati produces high-quality ice cream and sorbets for us in Meilen near Lake Zurich using products from the region. Swiss traditional style.

1 scoop ice cream/sorbet

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

Iced coffee

Coffee ice cream, espresso, whipped cream 9

Mini frozen Hugo

Lemon sorbet | mint | elderberry syrup | Prosecco 9

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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 creamy | reg. | 13 |
| vanilla ice cream fruit salad raspberry topping | mini | 6 |
| whipped cream | | |

Coupe Hot Berry

| | | |
|--|------|----|
| Creamy vanilla ice cream warm wild berries | reg. | 13 |
| whipped cream roasted almonds | mini | 6 |



PLACID HOTEL ZURICH

Free parking

With a consumption of more than CHF 50.00 per table 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, upon availability.

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

Workspaces & 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

Gift voucher

Give a special gift with a Buckhuser gift voucher | You can choose between a certificate for a specific amount or one for a specific service such as breakfast, lunch or dinner

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