

# 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, Argentina

Pork, Poultry

Switzerland

Whitefish

Switzerland

Black Tiger shrimps

Vietnam

Wild boar, Roe deer

Austria, Switzerland

Pheasant

France

# DELICIOUS & SPARKLING

## NON-ALCOHOLIC

**Buckhuser Iced Tea** 4 dl 5.5  
Hibiskus Peppermint  
Greentea

## NON-ALCOHOLIC WINE

White wine (non alcoholic)  
**Axel Pauly aus Lieser von der Mosel** 1 dl 5.5  
Riesling

## WITH ALCOHOL

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

**Buckhuser Spritz**  
Prosecco | grapefruit juice | grapefruit sirup 12

**Nobler Weisser** 7.50  
Nadine Saxer | Neftenbach Riesling- Silvaner

**Venta las Vacas DO** 9.50  
Uvas Felices | Tempranillo

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

# HOUSE SPECIALTY

## Moules Frites

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

**Starter 350g** 18

**Maincourse 750g** 31

It has as long as it has...

### Classic «Moules Marinières»

Mussels | chardonnay | butter | garlic |  
onion | parsley



### Chives & crème Fraîche

Mussels | chardonnay | onion | garlic |  
crème fraîche | diced vegetables | chives



# WILD CARD

## Wild cream soup

Chestnuts | wild mushrooms | cranberries

9 | 14\*

## Wintersalad

Roasted mushrooms | chestnuts |  
honey mustard dressing



VEGAN

13 | 21\*

## Forrest and meadow

Spaetzle | red cabbage | chestnuts |  
wild mushrooms | cranberry-apple



NO MEAT

26

## Wild boar fillets

Red cabbage | mashed potatoes | raw ham | grape jus

38

## Venison fillet

Autumn roasted vegetables | rosemary jus | napkin dumplings

49

## Pheasant breast

Venere risotto | pumpkin vegetables |  
truffle cream sauce



GLUTEN  
FREE

36

\* as main course

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# STARTERS

## Leaf salad bowl

Leaf lettuces from Switzerland | tomatoes  
garden cress | house dressing



8 | 16\*

## Lamb`s lettuce

Lettuce | sweet lettuce | cherry tomatoes |  
egg | bread croutons | raspberry dressing

& salmon strips

4

& bacon

3



13 | 23\*

## Caesar Salad

Lettuce (Eastern Switzerland) | crispy bread croutons |  
parmesan | caesar dressing

& mushrooms

3

& Avocado

4

& Chicken strips (CH)

6

& Crispy bacon (CH)

3

13 | 21\*

## Beetroot-Carpaccio

Beetroot | basil oil | burrata | roasted almonds  
| lettuce bouquet | oranges

13 | 28\*

\* as main course

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

# STARTERS

## Daily soup

8

## Swiss Wagyu Beef Tatar

22 | 36\*

Raw beef (CH) | red onions | canola oil |  
salt & pepper | tomato

Side dish: french fries or toast

## Mezze Platter



15 | 25\*

Chickpea falafel | pita Bread | hummus |  
taboulé | tomatoes | leaf salad | sesame-sauce

## Buckhuser Platter

Swiss raw ham (CH) | bernese herb-bacon (CH) |  
swiss salami milano (CH) | valais mountain cheese |  
cream cheese dip

18 | 34\*

## Antipasti Platter



16 | 32\*

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

\* as main course

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# MAIN COURSE VEGETARIAN

## Spirelli Pasta «Regula»



NO MEAT



LACTOSE FREE

246

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

& Black Tiger prawns

7

& Chicken strips (CH)

6

\*\* also possible without garlic

## Black Venere Risotto



GLUTEN FREE

28

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

& Black Tiger prawns (VNM)

7

& Chicken strips (CH)

6

\* as main course

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

# MAIN COURSE

## Veal Cordon Bleu

48

Veal | bresaola | mountain cheese | french fries |  
seasonal vegetables

## Zurich Geschnetzeltes

26 | 37\*

Veal cutlets | potato rösti |  
mushroom cream sauce

## Viennese veal escalope

28 | 39\*

Breaded veal escalope (CH) | cranberry chutney |  
seasonal vegetables | French fries

## Ribeye Steak "Café de Paris"



36

Ribeye Beef Steak (ARG) | café de paris butter |  
Seasonal vegetables | french fries

GLUTEN  
FREE

## Whitefish crispy

28

Whitefish from Lake Lucerne in batter (CH) |  
East Swiss leaf salad | egg | remoulade

## Chicken Clubsandwich

28

butter toast | chicken breast (CH) |  
fried bacon (CH) | lettuce | tomato | onion |  
egg | buckhuser dip | french fries

\* as main course

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# BURGER & SNACKS

## Buckhuser Burger Original

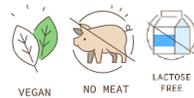
25

Angus Beef (CH) | buckhuser Sauce | brioche Bun |  
lettuce | tomatoes | cucumbers | onions |  
coleslaw Salad | farmer fries  
& crispy bacon (CH) & mountain cheese

4

## Veggie Beyond Burger

Pea Patty | cranberry peanut sauce |  
vegan brioche bun | tomatoes | salad |  
farmer pommes frites



26

## Onion and bacon tarte flambée

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

17

## Leek tarte flambée

Oven-fresh tarte flambée | leek | crème fraîche



17

## Pinsa Circle 9 / Vegi

23

Pinsa bread | mozzarella | cherry tomatoes |  
raw ham (I) | parmesan | arugula  
Vegi: mediterranean vegetables

& salami

5

& chicken strips

6

# DESSERT

## Chocolate soufflé with liquid core

Warm chocolate soufflé | whipped cream |  
fruit garnish  
& vanilla ice cream

9

4

## Chestnut vermicelles

Vermicelles | meringues | whipped cream  
& vanilla ice cream



12

4

## Cinnamon-dates parfait

Cinnamon | Semi-frozen



13

## Kaiserschmarrn

Sugared pancake cut-ups | plum compote | vanilla ice cream

13

## Semolina flummery

Almond milk | apple compote



11

## Ice Cream

Let our service personnel advise you

## Daily desserts from the Buckhuser showcase

Let our service personnel advise you

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# 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

## Work 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 1<sup>st</sup>, 2<sup>nd</sup>, 7<sup>th</sup> and 8<sup>th</sup> floor | We will be happy to advise you | Contact the Hotel Reception

## Gift voucher

Give a special gift with a voucher | vouchers for a specific amount or one for a specific service such as breakfast, lunch, dinner or a hotel package are available