

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

DELICIOUS & SPARKLING

NON-ALCOHOLIC

Buckhuser Iced Tea 4 dl 5.50
Hibiskus Peppermint
Greentea

NON-ALCOHOLIC WINE

White wine (non alcoholic)
Axel Pauly aus Lieser von der Mosel 1 dl 5.50
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



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



13 | 23*

& salmon strips

4

& bacon

3

Caesar Salad

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

13 | 21*

& mushrooms

3

& Avocado

4

& Chicken strips (CH)

6

& Crispy bacon (CH)

3

Beetroot-Carpaccio

13 | 28*

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

* as main course

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

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

GLUTEN
FREE

LACTOSE
FREE

Buckhuser Platter

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

18 | 34*



GLUTEN
FREE

LACTOSE
FREE

Antipasti Platter

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

16 | 32*

* as main course

MAIN COURSE VEGETARIAN

Spirelli Pasta «Regula»



26

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



28

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

& Black Tiger prawns (VNM)

7

& Chicken strips (CH)

6

* as main course

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

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



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

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

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

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

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

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



PLACID HOTEL ZÜRICH

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 1st, 2nd, 7th and 8th 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

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