MENU

The Buckhuser is a restaurant with heart and soul, lively and open. It combines a lounge, bar, bistro, and restaurant, serving as a meeting point and favorite place in the heart of Zurich-Altstetten.

Our kitchen team indulges you with a blend of classic Swiss cuisine and international dishes. We preferentially source carefully selected products locally and seasonally.

Origin meat/fish: Beef: Argentina Veal: Netherland Pork: Switzerland Chicken: Switzerland, Hungary, France Scallops; France Scottland Lamb: New Zealand, Australia

Origin bread/pastries: Small bread: Switzerland Large bread: Switzerland, Germany, Austria Salty pastries: Switzerland Flammkuchen | Pinsa : Switzerland, Germany Sweet pastries: Switzerland, Germany, France, Portugal, Belgium

All prices are in Swiss Francs, including VAT.



For questions related to allergies/intolerances, please contact our staff. Despite the careful manufacture of our products, we cannot rule out the possibility of traces of individual ingredients being transferred.



Lunch Mon-Fri 11:30 AM - 1:30 PM Dinner Mon-Fri 5:30 PM - 9:00 PM

Snack-Menu: Mon-Fri 1.30 - 10.30 PM Saturday + Sunday closed (breakfast 7.00 AM - 12.00)



Soup of the day 9*114

Tomato cream soup 12*117

Tomatoes | basil | cream

Greek salad 14* I 25 🎾 貸

Feta cheese | tomatoes | cucumber | olive oil | olives | lettuce

Summertime Bowl 22 🚧 👔 貸

Watermelon | feta cheese | mint

Mixed leaf salad 11 🔰 🧉 🔮

Leaf lettuce (Thurgau) garnished | baby tomatoes | egg | house dressing

Caesar salad 18

Lettuce (Thurgau) | crispy bread croutons | parmesan | Caesar dressing

& champignons + 3 & avocado + 4 & chickenstrips + 7 & bacon + 4



* for a smaller appetite

All prices are in Swiss Francs, including VAT.

Chicken curry salad 27 🛛 😫 🤳

Chicken | curry | mayo | lettuce | tomatoes | cucumber | fruit garnish

Salmon tartare with smoked salmon ³²



Avocado | lime juice | rapeseed oil | dill | slices of bread

Beef carpaccio 29 🔮 🧃

Wafer-thin slices of beef | parmesan | rocket salad | olive oil | pine nuts

Swiss beef tartare 70g | 140g 26* 1 36

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

side dishes: french fries or toast

Whitefish crispy 30

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

Pinsa circle 9 25

Mozzarella | cherry tomatoes | prosciutto | parmesan | rocket salad

Pinsa Veggie 23 🔰

Mozzarella | cherry tomatoes | vegetables | feta cheese



* for a smaller appetite

Breaded veal escalope 33* | 41

Veal cutlet from veal tenderloin (CH) 70g or 140g | cranberry chutney | seasonal vegetables | french fries



Club-Sandwich 32

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Buttertoast bread | chicken breast (CH) | fried bacon | lettuce | tomatoes | onions | egg | Buckhuser dip | french fries

Buckhuser burger original 28

Angus beef (CH) | Buckhuser's homemade cocktail sauce | brioche bun | lettuce | tomatoes | pickles | onions | french fries

& crispy bacon (CH) + 4

& organic mountain cheese + 4

& crispy bacon (CH) and organic mountain cheese + 6

Beef entrecote 42

Entrecote (ARG) 180g | broccoli | roast potatoes | homemade herb butter

Latino Empanadas 28

Two kinds of dumplings filled with beef and chicken hot salsa dip | avocado puree | salad

Mediterranean lamb fillet "Hamlet" 36

Lamb fillet 160g | courgettes | couscous | harissa | yoghurt -humus dip

* for a smaller appetite



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Crispy chicken wrap 29

Breaded chicken strips | wheat tortilla | cucumber | Buckhuser's sauce | french fries or salad Alternatively with Planted chicken tenders

Risotto "Argentina" 33

Scallops | lobster butter | herbs | grilled vegetables

Beyond Burger 27 🚧 👾

Pea protein patty | vegan brioche | vegan cheese | gherkin | tomato chutney | onion | vegan house sauce | French fries or salad

Gnocchi with truffle butter 26 🎾

Gnocchi | Portobello mushrooms | Parmesan cheese

Vegan Green Curry Bowl 25



Basmati rice | edamame | chickpeas | carrots | coconut milk | green curry

& chicken strips + 7 & Planted chicken tenders + 7



Crème Brulée 🛛 11 🞾

Chocolate soufflé with a liquid core 10

Warm chocolate soufflé | whipped cream | fruit garnish

& vanilla ice cream + 4

Colonel-Sorbet 11 Lemon Sorbet | vodka Tartufo Classico 10 Truffle-praline ice cream

Affogato 8



1 scoop of vanilla ice cream | espresso coffee

Coupe Dänemark 12 Vanilla ice cream | chocolate sauce | cream

Banana split12Vanilla cream ice cream | banana | chocolate sauce | cream

Viennese iced coffee 9 Vanilla ice cream | cold coffee | cream

Ice cream 1 scoop 5 Vanilla | chocolate | caramel | coffee

Sorbet 1 scoop 5 🎾 Lemon | raspberry

Dessert of the day

Our service staff will be happy to inform you about the daily updated dessert



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Events & Groups

Whether for a birthday, a family celebration or a wedding - we have the right event location for your occasion. Our event team will be happy to advise you. Make an appointment now at the hotel reception for a no-obligation tour of the premises.

Design & Lifestyle Hotel Rooms

The rooms of the Placid Hotel Zurich impress with a minimalist design made of high-quality materials. The large windows offer views over the rooftops of Zurich.

Voucher

Give the gift of pleasure with a Buckhuser voucher. Value vouchers for a certain amount or specific service vouchers can be purchased at the hotel reception.





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





GASTRONOMY IS THE ARTOF CREATING HAPPINESS WITH FOOD

