

MINII

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

Fasan: Switzerland

Venison medallion: Austria

Moules: Zeeland breed Netherlands

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.

Legend:

vegetarian

lactose-free

gluten-free









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 noon)

Fondue Chinoise

For 2 or more people
Only available for dinner
Approx. 20 minutes waiting time
Last order until 8.00 p.m.

Beef chicken pork	per person 240g	51
Beef veal	per person 240g	59
Meat supplement portion	per plate 240g	21
Vegetables and meat alternatives	per person 350g	45
Supplement portion vegetables and meat alternatives	per person 350g	15

We serve our fondue chinoise with four homemade sauces:

Tartar, garlic, curry and cocktail sauce

Along with French fries or rice

Additional side dishes: Seasonal vegetables 7 Tagliatelle 7



Soup of the day 9*114

Pumpkin cream soup 12*117 🥢



Pumpkin | roasted pumpkin seeds & bacon + 4



Venison cream soup 13* I 18

Wild mushrooms | chestnuts

Autumn plate with potato basket 27

Chestnuts | roasted pumpkin | wild mushrooms | red cabbage | brussels sprouts | cream cheese

Lamb's lettuce 16* I 24

Lamb's lettuce | cherry tomatoes | onsen egg | bread croutons | raspberry dressing & bacon +4

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

& chicken strips + 7

& bacon +4

Pumpkin bruschetta 12 🥢

Crispy bread slices | pumpkin | onions



^{*} for a smaller appetite

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

Crispy chicken wrap 29

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

Pinsa circle 9 25

Mozzarella | cherry tomatoes | prosciutto | parmesan | rocket salad

Pinsa Veggie 23

Mozzarella | cherry tomatoes | vegetables | feta cheese

Moules Frites Classic

Garlic | onion | white wine | butter

Moules Frites Shakshuka

Diced tomatoes | chili peppers | garlic | onion | white wine | butter

Served with French fries | truffle mayonnaise

350g 19

750g 34

2000g 86 Jumbo portion to share

Associated with waiting time



^{*} for a smaller appetite

Club-Sandwich 32

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

Rib eye steak 39

Rib eye steak 200g | seasonal vegetables | herb butter | french fries

Cordon Bleu Classic 35

Pork | ham | mountain cheese | seasonal vegetables | French fries or veal (CH) + 13

Cordon bleu "Appenzeller" style 37

Pork | dry-cured beef "Mostbröckli" | Appenzeller cheese | seasonal vegetables | French fries

or veal (CH) + 13

Breaded veal escalope 33* I 41

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

^{*} for a smaller appetite

Venison medallions 48

Venison medallion 180g | red cabbage | homemade spaetzle | chestnuts | juniper and cranberry sauce

Pheasant terrine

Brioche slices | wild mushrooms | chestnuts | raspberry dressing

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Forest and meadow 28

Homemade spaetzle | red cabbage | chestnuts | wild mushrooms | cranberries

Beyond Burger 27 VEGAN (VEGAN)





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

Pumpkin and Brussels sprouts risotto 26







Pumpkin | brussels sprouts | roasted walnuts

Ferretto Fusilli 24





Garlic | tomato sauce | olive oil | basil pesto | Parmesan cheese



Apple cinnamon mascarpone 11 🤛

Butter crumble | fruits of the forest

Chocolate soufflé with a liquid core 10

Warm chocolate soufflé | whipped cream | fruit garnish

& vanilla ice cream + 4

Lukewarm chocolate cookie 12

Yogurt ice cream

Affogato 8

1 scoop of vanilla ice cream | espresso coffee

Coupe Denmark 12

Vanilla ice cream | chocolate sauce | cream

Banana split 12

Vanilla 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





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.



