MINI

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 | Switzerland

Pork: Switzerland

Chicken: Switzerland, Hungary, France

Fish: Turkey

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 vegan









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 01.30 - 05.30 / 09.00 - 10.30 PM Saturday+Sunday closed (breakfast 7.00 AM - 12.00 noon)

Fondue Chinoise

For 4 or more people
Only available for dinner
Approx. 20 minutes waiting time
Only on advance order

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



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Salmon tartare 17 🔮 Salmon | lemon | olive oil | toast

Lobster bisque 14* 1 19 Lobster | cream | lobster-Chip

Salad Buckhuser 18* I 26 😩 👔





Leaf lettuce | sheep's cheese | arugula | fried salmon cubes | balsamic vinegar | olive oil

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

Good life bowl 17 🖊 💢 👔







Leaf lettuce | Hokkaido pumpkin | avocado | edamame house dressing | basmati rice



^{*} for a smaller appetite

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

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

side dishes: french fries or toast

Mediterranean sea bass 38





Sea bass fillet (IT) | diced tomatoes | olive oil | lemon boiled potatoes | seasonal vegetables

Pinsa Pastrami 29

Beef pastrami | tomato sauce | arugula | truffle oil | buffalo mozzarella

Moules Frites Classic

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

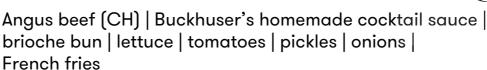
Pot au Feu 39 👔 😩





Boiled beef | potatoes | root vegetables horseradish

Buckhuser burger original 28



& crispy bacon (CH) + 4

& organic mountain cheese + 4

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

Rib eye steak

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

Cordon Bleu Classic 36

Pork | ham | mountain cheese | seasonal vegetables | French fries

or veal (CH) + 13

Zurich-style sliced meat 46 😭

Veal | mushrooms | cream | crispy rösti

Aargau veal patties 38

Ground veal | mashed potatoes | butter carrots cognac cream sauce



^{*} for a smaller appetite



Vegan vegetable curry







Yellow curry | seasonal vegetables | basmati rice

Tagliatelle della casa 💋 26

Tomato pesto | pine nuts | zucchini strips | buffalo mozzarella

Mushroom risotto





Shaved Parmesan cheese | white wine | butter wild mushrooms

Beyond Burger 27 W (VECAN)







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

Pinsa Veggie 23 🥢



Mozzarella | cherry tomatoes | vegetables | feta cheese



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Tiramisu 12

Sponge fingers | mascarpone | espresso

Chocolate soufflé with a liquid core 11

Warm chocolate soufflé | whipped cream | fruit garnish

& vanilla ice cream + 4



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

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

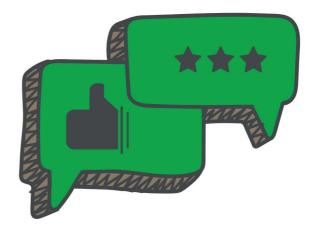
The rooms of the Placid Hotel Zurich impress with a minimalist design made of high-quality materials. The large windows offer views over the rooftops of Zurich.

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.





CASTRONOMY IS THE ART OF CREATING HAPPINESS WITH FOOD

