

MENU

Buckhuser is a restaurant with heart and soul – lively, welcoming and a place to feel at home. Whether in our lounge, bar, bistro or restaurant, it's a place to meet, enjoy good food and drinks, and stay a little longer – right in the heart of Zurich-Altstetten.

Our head chef Yves Nussbaum and his team treat you to a varied selection of Swiss classics and international dishes. We place great importance on carefully selected ingredients, preferably sourced locally and seasonally.

We're delighted to have you here!

Your host

Michael Masetta

Declaration of Origin

Beef: Switzerland, Italy | Veal/Chicken: Switzerland

Duck: France | Wild Boar/Venison: Austria

Fish: Switzerland, Norway

All Bread and Baked Goods: Switzerland

Tarte Flambée and Pinsa: Switzerland, Germany

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 Mo-Fr

11.30 am - 1:30 pm

Dinner Mo-Fr

5.30 - 9.00 pm

Snack-Menu: Mo-Fr 1:30 - 9:30 pm

Saturday and sunday breakfast 7:00 am - 12:00 noon

Marinated Salmon 21

Beet cream | beets | pickled lemons | citrus oil
cicorino rosso

Porcini Mushroom Consommé 15

Porcini mushroom consommé | porcini mushroom ravioli
rosemary oil

Autumn Salad 18* | 26

Leafy green salad | smoked duck breast | pickled pumpkin
caramelized pears | watercress | house dressing
pumpkin seeds

Mixed leaf salad 14

Tomatoes | cucumbers | egg (CH) | watercress
house dressing

Swiss Beef Tartare 70g | 140g 26* | 36

Tatar sauce | confit egg yolk | pickled onions
beef heart or Belper knoll | bread chip | watercress
served with toast or french fries

Caesar salad 19

Lettuce | brioche croutons | parmesan
caesar dressing

& Avocado + 4

& Chicken breast (CH) + 9

& Bacon (CH) + 4

& Button mushrooms + 4

Good Life Bowl 24

Leafy greens | roasted beets | caramelized pears
pickled pumpkin | cottage cheese
roasted pumpkin seeds | house dressing

* for a smaller appetite

All prices are in Swiss Francs, including VAT.

Buckhuser's Autumn Menu

Porcini Mushroom Consommé

Porcini ravioli | roemary oil

Venison Entrecôte

Game gravy pretzel-doughnut-slice |
red cabbage caramelized chestnuts

Vermicelles

Meringue | sour cherry compote |
vanilla ice cream | vanilla cream

65

With wine pairing

1dl white wine | 1dl red wine | 1dl sweet wine

89



Buckhuser burger original 32

Angus beef (CH) | Buckhuser sauce | brioche bun
leaf salad | tomatoes | cucumbers | onions | french fries

& crispy bacon (CH) + 4

& organic cheese + 4

& crispy bacon (CH) and organic cheese + 6

Zurich-Style Sliced Meat 44

Veal CH | mushrooms | cream
crispy rösti

Venison Entrecôte 46

Venison entrecôte | game gravy
pretzel-doughnut-slice | red cabbage
caramelized chestnuts

Braised Wild Boar Head Cheeks 42

Port wine onions | creamed parsnips | kale

Swiss Trout Fillet 38

Trout fillet | mashed potatoes | braised fennel
velouté sauce | dill | trout roe

Pinsa Bresaola Autunno 29

Pinsa | rosemary sour cream | bresaola (IT) |
roasted pumpkin | fresh goat cheese | walnuts | arugula

Pinsa Vegi Orto 24

Pinsa | rosemary sour cream | roasted beets
pumpkin | fresh goat cheese | walnuts | arugula

Porcini Mushroom Ravioli 30

Wild mushroom vermouth ragout | parsnip cream
caramelized chestnuts | vegetable jus

Vegi Capuns 29

Cream Sauce | sbrinz | sautéed onions | chives

Pumpkin Falafel Burger 28

Vegan bun | marinated red cabbage
cumberland mayo | frisée salad | zurich-style fries

Vermicelli 14

Meringue | sour cherry compote | vanilla ice cream
whipped cream

Pear Helene 15

Poached Pear | chocolate sauce | vanilla ice cream
with almonds | vanilla cream

Affogato 8

1 scoop of vanilla ice cream | espresso coffee

Various mini daily desserts 6

Depending on the daily special, please ask the service staff.

Ice Cream from our small, exquisite ice cream manufacturer Sorbetto in Zurich 1 scoop 5

Ice Cream

vanilla | chocolate | chestnut | cinnamon

Sorbet

Lemon-lime | strawberry | plums | quince

Events & Groups

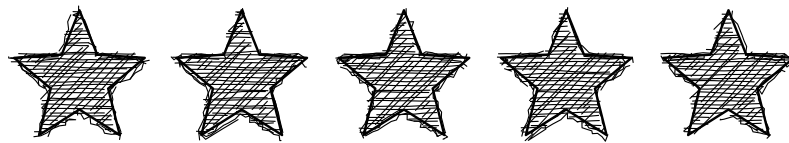
Whether for a birthday, a family celebration or a wedding - we have the right event location for your occasion. Our event team will be happy to advise you. Make an appointment now at the hotel reception for a no-obligation tour of the premises.

Desing & Lifestyle Hotel Room

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.



FEEDBACK

Your opinion matters to us!

We are always looking for ways to improve and would love to hear about your experiences, wishes and suggestions. Feel free to share your feedback with us in person.

Would you prefer to give us your feedback online? Simply scan the QR code and let us know what you enjoyed or what we could do even better.

Thank you for taking a moment to share your thoughts with us!

