

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 Scotland
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.

Legend:

vegetarian



lactose-free



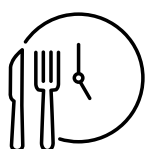
gluten-free



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 1.30 - 10.30 PM

Saturday + Sunday closed (breakfast 7.00 AM - 12.00)



Soup of the day 9* | 14

Tomato cream soup 12* | 17

Tomatoes | basil | cream

Greek salad 14* | 25 🌿 🚫🌾

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

Summertime Bowl 22 🌿 🚫📱 🚫🌾

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

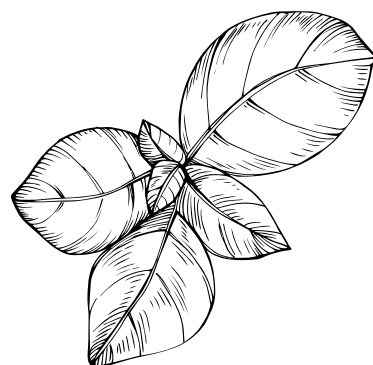


Wafer-thin slices of beef | parmesan | rocket salad | olive oil | pine nuts

Swiss beef tartare 70g | 140g 26* | 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

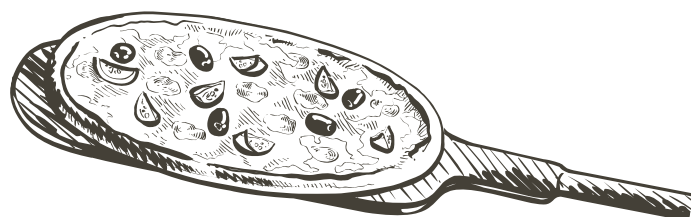
Pinsa circle 9 25

Mozzarella | cherry tomatoes | prosciutto | parmesan | rocket salad

Pinsa Veggie 23



Mozzarella | cherry tomatoes | vegetables | feta cheese

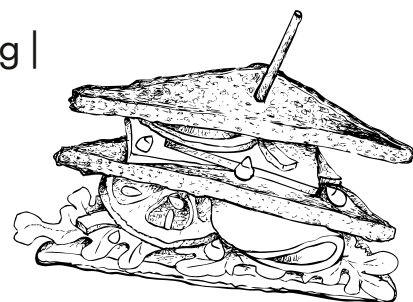


* for a smaller appetite

All prices are in Swiss Francs, including VAT.

Breaded veal escalope 33* | 41

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



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

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

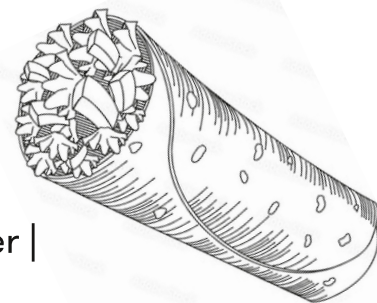
Lamb fillet 160g | courgettes | couscous | harissa |
yoghurt -humus dip

* for a smaller appetite

All prices are in Swiss Francs, including VAT.

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

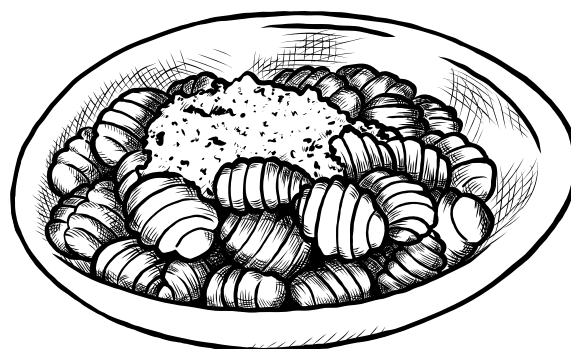
Vegan Green Curry Bowl 25



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 split 12

Vanilla cream ice cream | banana | chocolate sauce | cream

Viennese iced coffee 9

Vanilla ice cream | cold coffee | cream

Ice cream 1 scoop 5

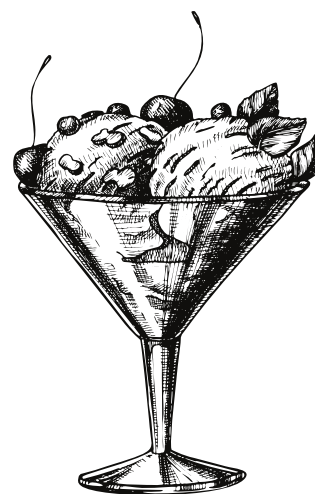
Vanilla | chocolate | caramel | coffee

Sorbet 1 scoop 5 🌿

Lemon | raspberry

Dessert of the day

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



Events & Groups

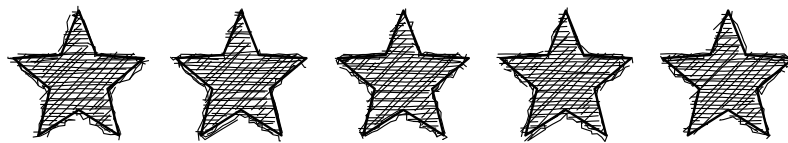
Whether for a birthday, a family celebration or a wedding - we have the right event location for your occasion. Our event team will be happy to advise you. Make an appointment now at the hotel reception for a no-obligation tour of the premises.

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.



FEEDBACK



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 ART OF
CREATING HAPPINESS WITH
FOOD

