

# MENU 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.



#### Declaration:

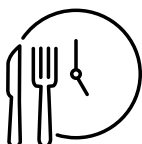
Beef, Veal **Switzerland / Argentina** | Pork, Poultry **Switzerland**  
Chicken **Switzerland / Hungary** | Shrimp **Vietnam** | Mussels  
**Netherlands/Denmark**

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.




Lunch Mon-Fri  
11:30 AM - 2:00 PM

Sunday closed (only breakfast)

Dinner Mon-Sat  
5:30 PM - 9:00 PM

**Warm Buck-Tapas including 1x dip (Aioli, Ajvar, Buckhuser)**

- Patatas bravas - small potatoes  6
- Pollo - spicy chicken, 7 pieces 8
- Albondigas - beef meatballs, 5 pieces 9
- Gambas - spicy shrimps, 4 pieces 10

**Cold Buck-Tapas**

- marinated olives  7
- hummus dip with pita bread  8
- Serrano ham with dates, 5 pieces 11
- organic mountain cheese 80g with apple chutney  10



**Buckhuser Platter**

28

Swiss ham (CH) | bernese herb-bacon (CH) | Swiss milano salami (CH) | valais mountain cheese | cream cheese dip

**Soup of the day**

9

**Leaf Salad Bowl**  

7\* | 10

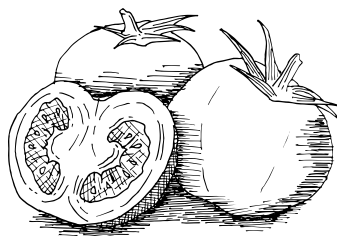
leaf salads (Thurgau) | baby tomatoes | chives | Buckhuser dressing

**Caesar Salad** 

14\* | 22

lettuce (Thurgau) | crispy bread croutons | Parmesan | Caesar dressing

- & champignons 3
- & avocado 4
- & chicken 6
- & bacon 4



**Placid Bowl** 

26

blattsalat | cherry tomatoes | hummus | olives | apple chutney | feta cheese-honey

- & smoked salmon 6
- & falafel 4

\* for a smaller appetite

**Viennese veal escalope** 29\* | 41

breaded veal escalope (CH) | cranberry chutney | seasonal vegetables | french fries

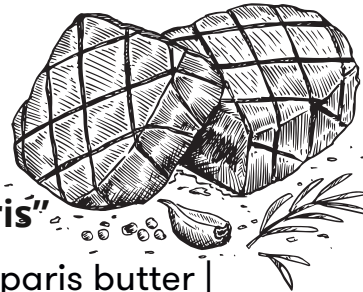
**Club-Sandwich** 30

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

**Buckhuser Burger Original** 28

angus beef (CH) | buckhuser sauce | brioche bun | lettuce | tomatoes | pickles | onions | coleslaw salad | farmer french fries

& crispy bacon (CH)  
& organic mountain cheese



+ 4  
+ 4

**Ribeye Steak 180g "Café de Paris"** 41

ribeye beef steak (ARG) | café de paris butter | seasonal vegetables | french fries

**Swiss Beef Tartare 70g | 140g** 24\* | 36

raw beef (CH) | red onions | rapeseed oil | salt & pepper | tomato-flavored

side dishes: french fries or toast

**Whitefish crispy** 29

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

**Mediterranean Venere-Risotto**   29

black venere rice | baby tomatoes | buffalo mozzarella | pine nuts | arugula | parmesan cheese

& black tiger shrimps (Vietnam) + 8  
& chicken (CH/Hungary) + 6

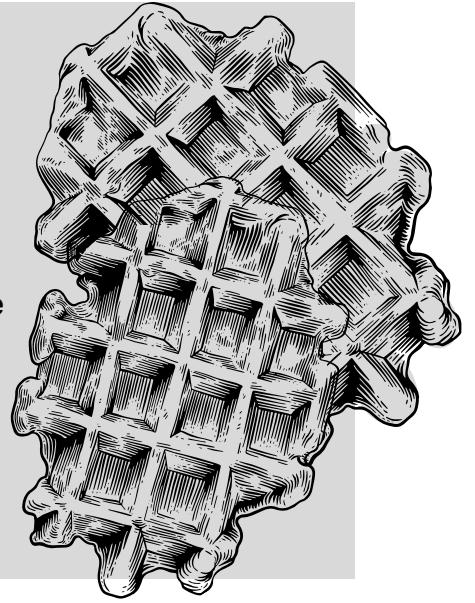
\* for a smaller appetite

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## Buckis Waffles

It is estimated that the very first waffles were already baked over 5000 years ago in ancient egypt. The country of origin of the "modern" waffle is belgium. This honeycomb-shaped delicacy is made from a special batter.

The dough for our savory waffle is vegan. We use chickpea flour, oat milk, and various spices.



### Roastbeef Waffle

24

chickpea waffle dough | roast beef slices | bacon | pickles | cocktail sauce

### Waffle "Italia"

19

chickpea waffle dough | burrata | basil pesto | cherry tomatoes

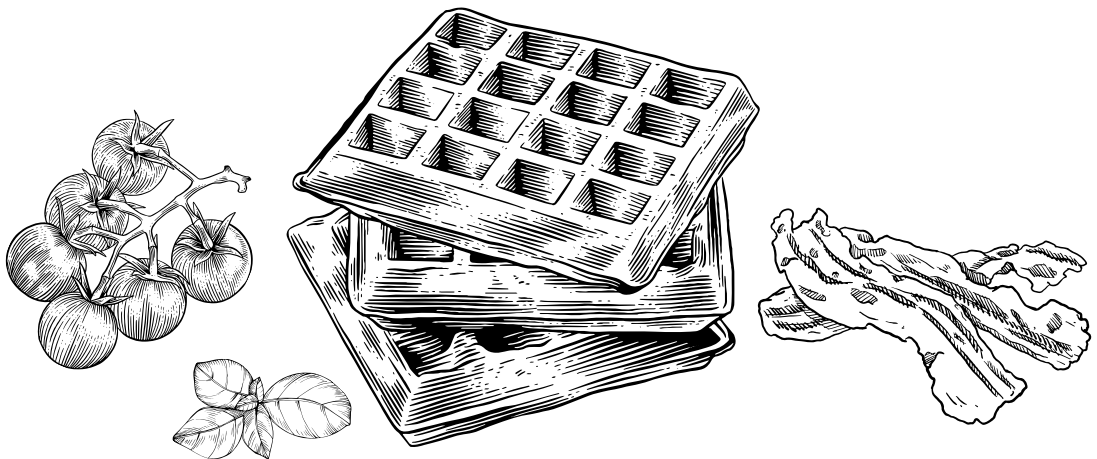
& smoked ham

+ 5

### Vegetable Waffle

21

chickpea waffle dough | hummus | avocado mousse | vegan cheese

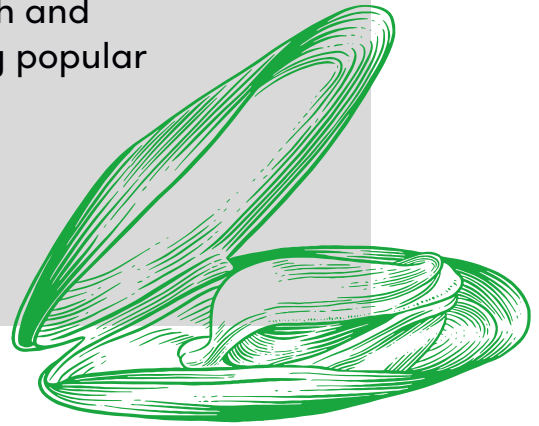


## Moules Frites

Fresh mussels from Holland in the size "Super" - served in the original Moules pot.

Moules Frites are a Belgian national dish and the simple but delicious dish is also very popular in northern France.

The delicious mussels in the pot are our specialty and have been enjoying great popularity for years!



350 g Moules

19

750 g Moules

34

The moules are served with french fries and truffle mayonnaise


### Classic "Moules Marinieres"

mussels | white wine | garlic | onions | parsley | butter

### Chives & Crème Fraîche

mussels | white wine | butter | garlic | onions | crème fraîche | vegetable cubes | chives



**Sweet Belgian waffle**  9

sweet organic flour wafer | icing sugar | chocolate cream

& vanilla ice cream and banana chunks + 6

**Chocolate soufflé with a liquid core**  10

warm chocolate soufflé | whipped cream | fruit garnish

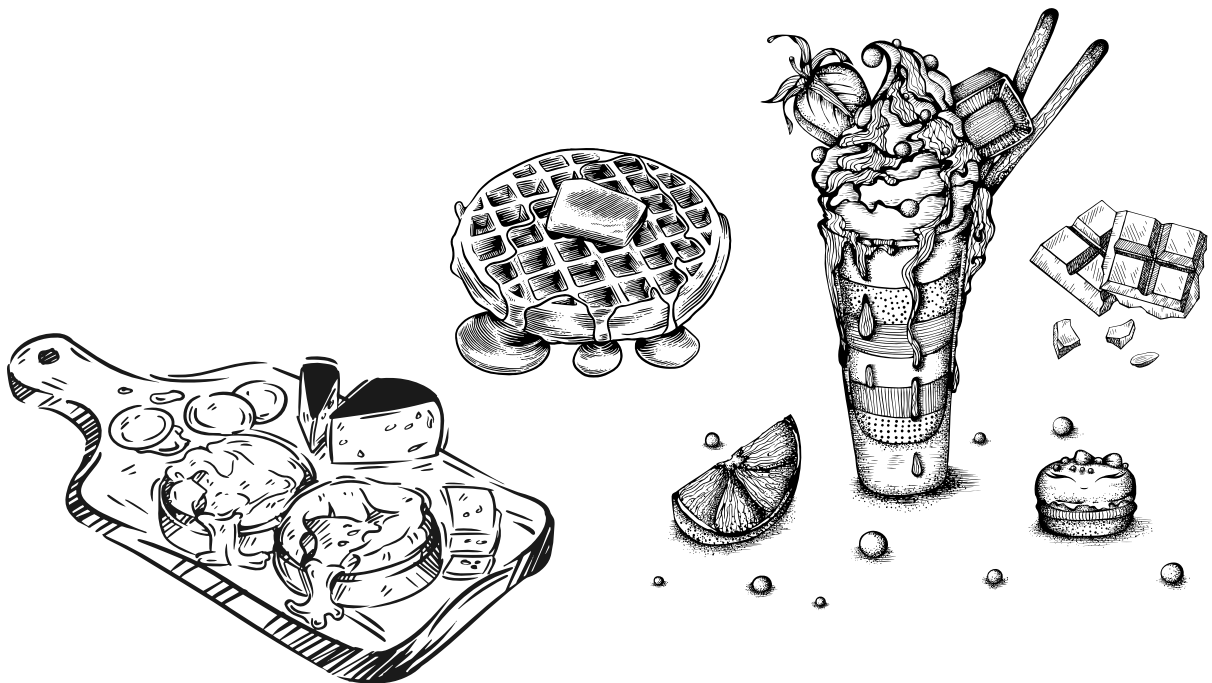
& vanilla ice cream + 4

**Cheeseboard 110g**  18

selection of Swiss cheese | apple-chutney

**Dessert of the day / ice cream**

Our service staff will be happy to inform you about the dessert of the day as well as the different ice cream varieties.



# STAY & CELEBRATE

## Events & Groups

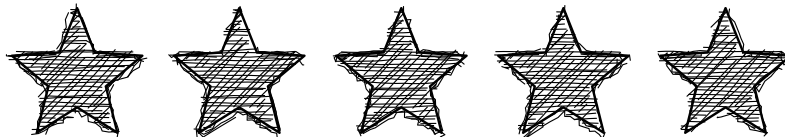
Whether for a birthday, a family celebration or a wedding - we have the right event location for your occasion. Our event team will be happy to advise you. Make an appointment now at the hotel reception for a no-obligation tour of the premises.

## Design & Lifestyle Hotel Rooms

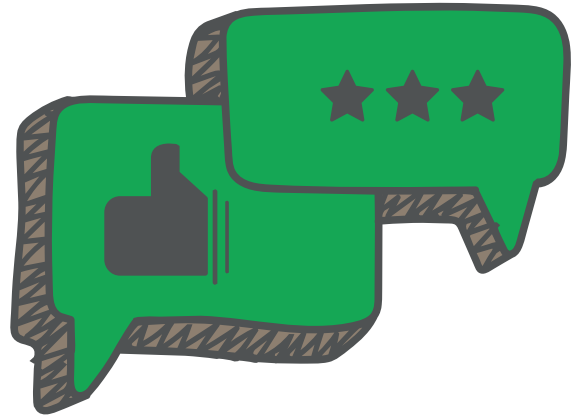
The rooms of the Placid Hotel Zurich impress with a minimalist design made of high-quality materials. The large windows offer views over the rooftops of Zurich.

## 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.