

restaurant
BUECH

Appetizers

Main course

Appetizer

Warm and cold appetizers

Beef tartare gratinated with Café de Paris butter, served with brioche toast	29	47
Salmon sashimi with paprika-tomato vinaigrette, basil foam and Parmesan shavings	33	
Beef fillet carpaccio with sauteed duck liver and truffle vinaigrette	36	
Gratinated feta cheese on figs with raspberry dressing, pine nuts and frisée salad	19	
Lettuce hearts salad BUECH	17	
Lamb's lettuce with croutons, bacon and boiled quail eggs	16	
Dressing of your choice; house dressing with white tomato fond or Italian dressing		

Soups

Beetroot gazpacho with horseradish ice cream	17
Spinach cream soup with summer truffles	17
Parsnip-saffron cream soup	17
We gladly serve these three soups as trilogy	19

Please inform our service staff of any allergies or intolerances.

Origin of meat: Beef: Switzerland and Ireland | Porc: Switzerland | Veal: Herrliberg / ZH | Boar: Austria
Origin of fish: All our fish and crustaceans are obtained only with proof of controlled farming – for the exact origin please ask our service staff
Prices in CHF | incl. 7.7% VAT

Main courses

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Fish

Black Tiger prawns on coconut rice served with a fruity curry sauce and wok vegetables | 42 | 56

Whole sea bass served with lime sauce, zucchini, pine nuts and new butter potatoes

For 1 person | 63

For 2 people to share per person | 61

Vegetarian and vegan

Linguini with a light porcini mushroom cream sauce | 26 | 35

Tomato-artichoke strudel with chimichurri and herbal salad | 29 | 38

Herbal couscous salad with pickled pumpkin, Brussels sprout leaves and forest mushrooms | 27 | 36

Meat dishes

Beef filet medallion served on braised chicory with flower sprouts, potato-celery-truffle mash and Madeira sauce | 59 | 66

Braised wild boar shoulder served on creamy savoy cabbage with forest mushrooms, rose hip cream and cherry sauce | 46 | 54

Veal liver cubes served with sage butter, spinach and mashed potatoes | 45 | 51

Veal Schnitzel served with cucumber and mashed potato salad with radishes | 43 | 48

Veal Cordon Bleu filled with „Mutschli“-cheese and smoked Black Forrest ham served with cucumber and mashed potato salad with radishes | 49

Dessert

½ Portion

Seasonal daily dessert	10	17
Soft-Ice coffee Buech with a touch of Kirsch	9	16
Crème brûlée with pineapple sorbet	10	17
Chestnut ice cream with meringue on Williams pear ragout		17
Plum compote with vanilla ice cream and tonka bean foam		17
Dark chocolate mousse with double cream	10	17
Nut puff pastry with sour cream ice cream vanilla foam	10	17
Variety of sherbets and ice cream / scoop	6	

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Preise in CHF inkl. 7.7% MwSt.

Cheese

Gruyère surchoix

Spicy, salty hard cheese made of unpasteurized cow's milk from the canton of Fribourg

Chällerhocker

Spicy hard cheese made of raw milk (8 months cured) from Tufertschwil, Toggenburg

Brillat Savarin Affiné

Creamy and mild soft cheese from Bourgogne, France

Taleggio D.O.P

Soft and mild red smear cheese from Northern Italy

Jersey Blue

Extra mild blue cheese made of milk from Jersey cows in Toggenburg

Le Cabrissac

Fine and spicy soft goat cheese with ash from the Loire valley, France

Served with grapes, walnuts and wonderful fruit bread.

1 type	12
2 types	16
3 types	20
Cheese platter for 2 people	22