

PLACID HOTEL ZÜRICH

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CULINARY PLANNER

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CULINARY PLANNER	0
PLACID HOTEL DESIGN & LIFESTYLE ZÜRICH	1
Frühstücken im BUCKHUSER	3
Breakfast Seminar	4
Coffee breaks	5
Apéro Packages	7
Apéro Culinary	9
Menu Selection Seasonal	11-13
Menu Selection	15
Buffet Selection	18

PLACID HOTEL ZURICH

PLACID Seminars & Banquets

From Meeting to Banquet: Our Event rooms are suitable for every occasion.

On the first floor, you will find two 40 sqm seminar rooms which are ideal for smaller groups. The three larger conference rooms on the ground floor can be connected to a large 175 sqm room if required. Multifunctional for seminars, banquets or concerts.

All rooms have free Wi-Fi and state-of-the-art technology. This makes the Placid Hotel an ideal Event and Seminar hotel in Zurich.



PLACID HOTEL DESIGN & LIFESTYLE ZURICH



A place for cosmopolitans, for business travelers, for connoisseurs. Node for countless threads, which converge here and separate again. Urban lifestyle, modern design, real encounters. Deeply rooted in the district of Altstetten - and yet open to the world.

40 metres high above. From the rooftop of Placid Hotel, the view goes far over Altstetten and the sights of Zurich. The hotel rooms, located in the top three floors, also offers uninterrupted views.

Whether in the Lobby, the Living Room or the Garden Restaurant, you can meet people with different goals and motives everywhere. Hotel guests, business people, local residents. An urban intermixing - our vision of modern coexistence.

PLACID HOTEL ZURICH

Restaurant BUCKHUSER

From Breakfast buffet to Business lunch, from oven-fresh cakes to dinner: Visit the Buckhuser at anytime of the day from 6:30 am until midnight.

The Buckhuser is the perfect location for banquets for up to 100 persons. Meet up at the Buckhuser Bar for an aperitif or late in the evening for a final nightcap.

Anyway, the Buckhuser is the right one at anytime.

Enquiries regarding Seminars and Events, contact us at event@placid.ch.



PLACID HOTEL ZURICH

BUCKHUSER Breakfast

GRAB & GO	Coffee, Tea or Juice, Mini Croissant and Muffin for takeaway	per person 5.90
GRAB & GO LUNCH	Sandwich of choice, a fruit, Ballisto, Still water Silence 50cl Pet (Egg, tuna, turkey ham, salami or ham)	Per person 14.90
PLACID BREAKFAST	Bread selection, jams and butter, Fruit yoghurt and cereals smoked fish, cheese and sausage selection Scrambled eggs, bacon and poultry sausages from the buffet or an egg dish of your choice from the menu Coffee, tea or milk chocolate Orange, grapefruit juice or Prosecco	per person 24.90

All prices indicated are in Swiss francs and include VAT.

PLACID HOTEL ZURICH

Breakfast Seminar

Choose the Continental Breakfast as a basis and add to it accordingly to your choices:

CONTINENTAL BREAKFAST	Bread selection, jams and butter, fruit yoghurt and cereals, smoked fish, cheese and sausage selection Coffee or tea, hot or cold chocolate Orange and grapefruit juice	per person 14.90
	Sliced seasonal fruits	per piece 2.50
	Fruit salad	4.00
	Smoothies	6.50
	Croissant	1.80
	Plaited loaf	2.00
	Chocolate croissant	2.00
	Danish pastry	3.00
Add-ons for the Breakfast Seminar	Muffins	3.50
	Yoghurt	2.00
	Lactose free fruit yoghurt	2.80
	Fresh Birchermuesli	3.00
	Selection of cheeses	4.50
	Scrambled eggs	3.50
	Chicken sausages	4.50
	Bacon or mini roesti (hash brown)	4.00
	Smoked salmon with toast	9.00

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Coffee breaks

**BUCKHUSER
COFFEE BREAK**

Coffee and tea
Mineral water – still and sparkling
Variety of fruits and fruit juices
Croissant or sweet pastries

per person **9.50**

**LIFESTYLE
COFFEE BREAK**

Coffee and tea
Mineral water – still and sparkling
Variety of fruits and fruit juices
Daily two changing components such as e.g. Birchermuesli,
fruit salad, Sacher pastry slices or blueberry muffins

per person **13.50**

**ENERGY
COFFEE BREAK**

Coffee and tea,
Mineral water – still and sparkling,
fresh fruit smoothie,
Natural yoghurt with crunchy flakes and fruit salad

per person **14.50**

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Add-ons for the coffee break	Soft drinks, bottled 33 dl	per piece 4.80
	Fresh Smoothies 1 L	24.00
	Fruit juice 1 L	16.00
	Freshly squeezed fruit juice 1 L	26.00
	Homemade ice tea 1 L	12.00
	Mini butter croissant	1.20
	Croissant (wholemeal chocolate)	2.00
	Assorted breads (wholemeal white pumpkin seeds)	2.00
	Finger Sandwich (raw ham salami cheese salmon)	4.50
	Triangle Sandwich (raw ham egg cheese tuna)	7.40
	Cereal or chocolate bar	1.80
	Muffins or Danish pastry	2.00
	Assorted mini dessert	5.00
	Fruit cake	4.50
Birchermuesli	3.00	

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Apéro Packages

PLAITED LOAF FROM THE BAKERY from 10 persons	Bacon and antipasti plaited loaf	per person 9.50
BUCKHUSER PLATTER	Raw ham, herb bacon, salami Milano Zürcher Oberland cheese, two different spreads, radishes and pickles	per person 12.50
APERERO BUCKHUSER from 10 persons	Homemade puff pastry Olives and Parmesan two different types of finger sandwiches	per person 19.50
APERERO CLASSIC from 10 persons	Antipasti wrap Tomato-mozzarella skewer with pesto Zucchini-crêpes cream cheese rolls Ham croissants, cheese tartlet and mini-Tarte flambée	per person 29.50

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APERIO PLACID
from 10 persons

Crostini with tomato
Riesbächler wine foam soup
Green pea puree with toasted bread
Cream cheese ravioli with truffled vegetables
Pork schnitzel with tomato risotto
Toblerone mousse with croquant

per person **34.50**

APERIO LIFESTYLE
from 10 persons

Antipasti wrap
Green pea humus with pita bread
Beetroot soup with ricotta-horseradish foam

Cream cheese ravioli with truffled vegetables
Potato tortillas with baked Pimientos de Padrón
Roasted Chicken Supreme on tomato risotto with chard

White chocolate mousse with cassis espuma
Crema Catalana

per person **49.00**

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Apéro Culinary

FINGER FOOD from 10 pieces per item	Homemade puff pastry biscuits	per piece 2.00
	Cheese tartlet / Ham croissants	4.00
	Tarte flambée	4.50
	Portion Parmesan	8.50
	Portion olives	6.50
	Variety of wraps	4.00
	Canapé brie and grapes	4.00
	Canapé antipasti	5.00
	Canapé Serrano, Manchego	5.00
	Canapé salmon	5.00
Canapé tartar	5.00	
Canapé roastbeef with horseradish foam	5.00	

COLD CULINARY from 10 pieces per item	Green pea-humus with pita bread	per piece 4.00
	Crostini with tomato	4.00
	Tomato-mozzarella stick	4.00
	Smoked salmon-cream cheese crepes	5.00
	Antipasti-vegetables with marinated buffalo mozzarella	6.00
	Melon-prosciutto	6.00
	Vitello Tonnato with capers and dried tomatoes	6.00
	Zucchini-crêpes cream cheese rolls	5.00

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WARM CULINARY from 10 pieces per item	Onion-leek quiche	per piece 5.00
	Riesbächler wine foam soup	5.00
	Potato tortillas with baked Pimientos de Padrón	5.00
	Fried pikeperch fillet with Riesling sauce on peas puree	7.00
	Roasted chicken suprême on tomato risotto, chard	6.00
	Cream cheese ravioli with truffled vegetables	6.00
	Pink roasted beef fillet on truffle risotto	8.00
SWEET CULINARY IN A GLASS from 10 pieces per item	White chocolate mousse with cassis espuma	per piece 5.00
	Toblerone mousse with croquant	6.00
	Panna Cotta with passion fruit	5.00
	Wild berry mousse with crumble	5.00
	Crema Catalana	5.00
	Fruit salad	5.00

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Menu Selection Seasonal

MENU SPRING

April till June
from 8 persons

Colorful asparagus salad with Pimentos-young onion vinaigrette,
cress-fresh cheese mousse

Chicken Supreme on heavy tomato ragout with morel risotto

Strawberry-rhubarb compote with vanilla ice cream

per person **48.00**

MENU SUMMER

Juli till September
from 8 persons

Gazpacho Andalusia with brioche croutons

Rump steak, chipotle barbecue sauce with baked potatoes,
herb quark and grilled vegetables

Yoghurt mousse with glazed peaches

per person **48.00**

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MENU AUTUMN

October and
November
from 8 persons

Creamy pumpkin soup with almond-butter and chestnuts

Sliced veal in cream sauce with chanterelles mushrooms and roesti

White nougat-nut parfait with plum compote

per person **48.00**

MENU WINTER

December till March
from 8 persons

Riesbächler white wine soup with grapes and croutons

Veal shoulder roast on Cognac-pepper sauce, with potato gratin
and seasonal vegetables

Chocolate cake with Grand Marnier-mascarpone cream

per person **48.00**

PLACID HOTEL ZURICH

Menu Selection Seasonal

MENU SPRING

April till June
from 8 persons

Wild herb salad with wild garlic vinaigrette garnished with green asparagus
and Datterini tomatoes

Veal medallion with morel cream sauce, pappardelle pasta and spring vegetables

Apple tart with vanilla ice cream

per person **58.00**

MENU SUMMER

Juli till September
from 8 persons

Rocket salad salad with avocado and buffalo mozzarella

Beef entrecote with meadow herb butter, artichoke risotto
and Datterini tomato confit

Frozen blackberry and white chocolate
with citrus mousse

per person **58.00**

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MENU AUTUMN

October and
November
from 8 persons

Beetroot carpaccio with citrus fruits, fried porcini mushrooms and scallops

Wild boar steak with Röteli jus, walnut spaetzli and creamy savoy cabbage

Cinnamon parfait with cherry compote and meringue

per person **58.00**

MENU WINTER

December till March
from 8 persons

French onion soup with cheese croutons

Beef slice, cooked pink, with green pepper sauce, duchess potatoes and winter vegetables

Homemade apple strudel, old-fashion Viennese Style, with vanilla foam

per person **58.00**

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Menu Selection

**MENU WITH PORK
FILLET**
from 8 persons

Tomato-buffalo mozzarella salad with rocket-salad and Balsamico

Pork fillet on Port wine jus
with duchess potatoes and beans in bacon wrap

Toblerone mousse and berries ragout

per person **58.00**

**MENU WITH ROAST
BEEF**
from 8 persons

Mixed leaf salad with lukewarm mushrooms
on cranberry jelly

Roast beef slice on sauce béarnaise with seasonal vegetables
and potato gratin

Curd dumpling with dried plums, vanilla and berry ice cream

per person **58.00**

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MENU WITH CHICKEN SUPRÊME

from 8 persons

Green baby spinach salad with egg and caramelized goat's cheese

Scallop in bacon wrap on truffle risotto

Chicken breast Supreme with saffron-Tagliatelle

herb puree, Vichy carrots

Chocolate brownie with macadamia dulce de leche ice cream and raspberries

per person **68.00**

MENU WITH BEEF FILLET

from 8 persons

Lobster bisque with shrimps

Beef fillet with shallot jus with truffled potato gratin and seasonal vegetables

Carrot tart with yoghurt-lime mousse

per person **78.00**

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**MENU WITH
VEAL SADDLE**
from 8 persons

Goose liver terrine, cranberry confit, brioche

Veal slice, cooked at low temperature, on Cognac sauce, with mascarpone risotto
and seasonal vegetables

Nougat parfait in log cake wrap, sour cherry ragout
and Tonka beans cappuccino

per person **92.00**

**4 COURSE MENU
WITH ANGUS ROAST
BEEF**
from 8 persons

Duet of smoked salmon and sturgeon tartar , Oona caviar
mixed salad and beetroot-aioli

Morel essence with herb dumplings

Pink roasted Angus roast beef with béarnaise sauce,
Duchess potatoes and baby vegetables

Homemade chocolate cake, white coffee mousse, cherry ragout

per person **120.00**

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Buffet Selection

3 COURSE BUFFET
from 15 persons

Variety of leaf and vegetable salads, croutons, seeds, dressings

Soup of the day

Beef roast with jus

Mash potatoes and seasonal vegetables

Alp macaroni with apple sauce

Caramel flan, chocolate mousse, carrot cake, sliced fruits

per person **48.00**

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3 COURSE BUFFET
from 15 persons

Variety of leaf and vegetable salads, croutons, seeds, dressings
Vitello Tonnato, smoked salmon wraps, tomato-mozzarella, basil pesto, soup of the day

Pork fillet on mushroom ragout
Potato gratin and seasonal vegetables

Ravioli Provolone with Salsa della Nonna,
eggplants and Parmesan

Seasonal dessert buffet
with Panna Cotta, chocolate mousse, various cakes
variety of desserts in glass
and exotic fruit platter

per person **78.00**

Meat Origins:

Beef: Switzerland | Uruguay | Argentina

Veal | Pork | Poultry: Switzerland

Lamb: Australia | New Zealand

Venison: Switzerland | Austria

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