

PLACID HOTEL ZÜRICH

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# CULINARY PLANNER

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## CULINARY PLANNER

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# 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.

## 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 200 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](mailto:event@placid.ch).



# PLACID HOTEL ZURICH

## BUCKHUSER Breakfast

<b>GRAB &amp; GO</b>	Coffee, Tea or Juice, Mini Croissant and Muffin for takeaway	per person 6.50
<b>GRAB &amp; GO LUNCH</b>	Baguette sandwich of choice, one fruit, Ballisto, water Silence 50cl Pet (ham   salami   cheese   grilled vegetables)	per person 14.90
<b>PLACID BREAKFAST</b>	Bread selection, jams and butter, Fruit yoghurt and cereals 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 or grapefruit juice	per person 21.00

All prices indicated are in Swiss francs and include VAT.

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## Breakfast Elements

<b>Add-ons for the Breakfast Seminar</b>	Sliced seasonal fruits 200gr	3.00
	Fruit salad 120gr	4.00
	Smoothies 2dl	6.50
	Croissant 1 piece	1.80
	Plaited loaf 2 slices	2.00
	Chocolate croissant 1 piece	2.00
	Danish pastry 1 piece	3.00
	Muffins 1 piece	3.50
	Yoghurt 100gr	2.00
	Lactose free fruit yoghurt 100gr	2.80
	Fresh Birchermuesli 100gr	3.00
	Selection of cheeses 70gr	4.50
	Scrambled eggs 100gr	3.50
	Chicken sausages 5 pieces	4.00
	Bacon 70g	4.00
Mini roesti (hash brown) 2 pieces	4.00	
Smoked salmon with toast 70gr (2 slices of toast)	9.00	

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## Coffee Breaks

<b>BUCKHUSER COFFEE BREAK</b>	Coffee and tea Mineral water – still and sparkling Variety of fruits and fruit juices Croissant or sweet pastries	per person 9.50
<b>LIFESTYLE COFFEE BREAK</b>	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
<b>ENERGY COFFEE BREAK</b>	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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<b>Add-ons for the coffee break</b>	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
	Assorted breads (wholemeal   white   pumpkin seeds)	2.00
	Finger Sandwich (ham   salami   cheese   grilled vegetables)	4.50
	Baguette Sandwich (ham   salami   cheese   grilled vegetables)	7.40
	Cereal or chocolate bar	1.80
	Muffins	3.00
	Danish pastry	3.50
	Assorted mini dessert	5.00
	Fruit cake	4.50
	Birchermuesli	3.00
Fruit basket	Per person 2.00	

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## Apéro Packages

<b>TARTE FLAMBÉE</b> from 4 personens	Alsatian tarte flambée with bacon, onions and cheese Vegetarian tarte flambée with cheese and leek	Per person CHF 8.50
<b>BUCKHUSER PLATTER</b>	Raw ham, herb bacon, salami Milano Zürcher Oberland cheese, two different spreads, radishes and pickles	Big platter CHF 34.00 Small platter CHF 18.00
<b>ANTIPASTI PLATTER</b>	Marinated peppers, grilled zucchini, pickled eggplant green olives and gratinated goat cheese	Big platter CHF 32.00 Small platter CHF 16.00
<b>BUCKHUSER BASKETS</b>	Chicken Wings with BBQ Sauce (8 pieces) Rösti Fries with Buckhuser sauce Onion Rings with sour cream (8 pieces) Jalapeños with cream cheese (8 pieces)	CHF 14.00 CHF 9.00 CHF 12.00 CHF 12.00

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<b>APERIO BUCKHUSER</b> from 10 persons	Homemade Flûtes Olives and parmesan, 3 kinds of vegetable sticks with sour cream dip	Per person 12.50
<b>APERIO BUCKI VEGAN</b> from 10 persons	Olives, pita bread, 3 kinds of vegetable sticks, hummus, baba ganoush (aubergine puree)	Per person 14.50
<b>APERIO CLASSIC</b> from 10 persons	Antipasti wrap Tomato and mozzarella skewer with pesto Dates wrapped in bacon Ham croissants, cheese cakes and and tarte flambée	Per person 24.50

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# PLACID HOTEL ZURICH

**APERIO PLACID**  
from 10 persons

Bruschette  
Green pea soup with croutons  
Spanish tortilla with vegetables  
Meatballs in spicy tomato sauce  
Chicken skewer on truffled risotto  
Chocolate mousse with croquant

Per person 34.50

**APERIO LIFESTYLE**  
from 10 persons

Antipasti wrap  
Riesbächler wine foam soup with smoked salmon strips  
Pita bread with baba ganoush (aubergine puree) and hummus  
Mini Wiener schnitzel with rosemary roast potatoes  
Prawn skewer on ratatouille  
Tagliatelle with cream cheese, datterini and truffle sauce  
Exotic fruit salad  
Crema Catalana  
Brownie with vanilla ice cream

Per person 59.00

# PLACID HOTEL ZURICH

## Apéro Culinary

<b>FINGER FOOD</b> from 10 pieces per item	Homemade Flûtes	per piece 2.00
	Cheese tartlet / Ham croissants	4.00
	Portion Parmesan	8.50
	Portion olives	6.50
	Variety of wraps	4.00
	Canapé antipasti	5.00
	Canapé raw ham	5.00
	Canapé smoked salmon	6.00
Canapé tartar	6.00	
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<b>COLD CULINARY</b> from 10 pieces per item	hummus with pita bread	per piece 4.00
	Bruschetta	4.00
	Tomato-mozzarella stick	4.00
	Melon-prosciutto	6.00

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<b>WARM CULINARY</b> From 10 pieces per item	Riesbächler wine foam soup	5.00
	Potato tortillas with baked Pimientos de Padrón	5.00
	Prawn skewer on ratatouille	8.00
	Chicken skewer with risotto	6.00
	Mini Wiener schnitzel with rosemary roast potatoes	8.00
	Tagliatelle with cream cheese, datterini-tomatos and truffle sauce	6.00
<hr/>		
<b>SWEET CULINARY IN A GLASS</b> from 10 pieces per item	Chocolate mousse with croquant	per piece 5.00
	Chocolate brownie with vanilla ice cream	6.00
	Panna Cotta with passion fruit	5.00
	Crema Catalana	5.00
	Exotic fruit salad	5.00

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# PLACID HOTEL ZURICH

## Menu Selection Seasonal

### MENU SPRING

April till June  
from 10 persons

Colourful asparagus salad with lemon basil vinaigrette and cream cheese mousse

\*\*\*\*

Corn poulard on a hearty tomato ragout with porcini mushroom risotto

\*\*\*\*

Strawberry compote with vanilla ice cream

per person 48.00

### MENU SUMMER

Juli till September  
from 10 persons

Gazpacho Andalusia with brioche croutons

\*\*\*\*

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

\*\*\*\*

Yoghurt mousse with fruits

per person 48.00

# PLACID HOTEL ZURICH

## MENU AUTUMN

October and  
November  
from 10 persons

Creamy pumpkin soup with almond-butter and chestnuts  
\*\*\*\*  
Sliced veal in cream sauce with chanterelles mushrooms and roesti  
\*\*\*\*  
Sour cream ice cream with plum compote

per person 48.00

## MENU WINTER

December till March  
from 10 persons

Riesbächler white wine soup with grapes and croutons  
\*\*\*\*  
Veal steak on Cognac-pepper sauce, with potato gratin  
and seasonal vegetables  
\*\*\*\*  
Chocolate brownie with Grand Marnier-mascarpone cream

per person 48.00

# PLACID HOTEL ZURICH

## Menu Selection Seasonal

### MENU SPRING

April till June  
from 10 persons

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

\*\*\*\*

Veal medallion with Calvados sauce, tagliatelle pasta and spring vegetables

\*\*\*\*

Apple tart with vanilla ice cream

per person 58.00

### MENU SUMMER

Juli till September  
from 10 persons

Rocket salad with avocado and buffalo mozzarella

\*\*\*\*

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

\*\*\*\*

Blackberry parfait with white chocolate  
and citrus mousse

per person 58.00

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## MENU AUTUMN

October and  
November  
from 10 persons

Beetroot carpaccio with citrus fruits, fried porcini mushrooms and raw ham

\*\*\*\*

Venison escalope with rosemary-cranberry jus, red cabbage, spaetzle  
and wild mushrooms

\*\*\*\*

Cinnamon panna cotta with apple compote

per person 58.00

## MENU WINTER

December till March  
from 10 persons

French onion soup with cheese croutons

\*\*\*\*

Beef slice, cooked pink, with Madeira pepper sauce, pommes Dauphines  
and winter vegetables

\*\*\*\*

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

per person 58.00

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## Menu Selection

**MENU VEGAN**  
from 10 persons

Chickpea salad with melon and mint  
\*\*\*\*  
Lentil meatballs with grilled apple and aubergine served with Mediterranean vegetables  
\*\*\*\*  
Tiramisu with exotic fruits

per person 38.00

**MENU WITH PORK  
FILLET**  
from 10 persons

Tomato-buffalo mozzarella salad with rocket-salad and Balsamico  
\*\*\*\*  
Pork fillet on Port wine jus  
with duchess potatoes and beans in bacon wrap  
\*\*\*\*  
Chocolate brownie with Grand Marnier mascarpone-cream

per person 58.00

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## MENU WITH ROAST BEEF

from 10 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 plums compote and vanilla ice cream

per person 58.00

## MENU WITH MAISPOULARDE

from 10 persons

Green baby spinach salad with egg and caramelized goat's cheese  
\*\*\*\*  
Herb-scallops on truffle risotto  
\*\*\*\*  
Maispoularde with saffron-Tagliatelle  
herb puree, Vichy carrots  
\*\*\*\*  
Chocolate brownie with walnut ice cream and raspberries

per person 68.00

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**MENU WITH  
VEAL SHOULDER**  
from 10 persons

Poultry terrine with cumberland sauce, red cole slaw salad and salad-bouquet

\*\*\*\*

Veal slice, cooked at low temperature with forest mushroom cream sauce,  
truffled potatoe gratin, mashed carrots and seasonal vegetables

\*\*\*\*

White chocolate mousse with cassis foam  
and sour cream ice cream

per person 78.00

**4 COURSE MENU  
WITH BEEF FILLET**  
from 10 persons

Duet of smoked salmon and sturgeon tartar ,  
mixed salad and lime-aioli

\*\*\*\*

Porcini essence with herb croutons

\*\*\*\*

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

\*\*\*\*

Homemade chocolate cake with white coffee mousse and roasted nuts

per person 120.00

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## Buffet Selection

<b>AMERICAN HOT-DOG BUFFET</b> from 15 persons	<p>3 different sausages (pork   poultry   vegetarian) Brioche Bun</p> <p>Tomatos, mixed pickels, roasted onions, salad, pickled cabbage, avocado, jalapeños, cheese</p> <p>Buckhuser Sauce, mayonnaise, mustard, ketchup</p> <p>Pommes Frites, varity of salads</p>	per person 27.00
<b>POKE-BOWL BUFFET</b> from 15 persons	<p>Marinated salmon, fried chicken strips, tofu Basmati rice</p> <p>Avocado, cucumber, onions, cherry tomatoes, radish, radishes, seaweed salad, papaya, chickpeas, lettuce, boiled eggs, soy sprouts</p> <p>Roasted onions, sunflower seeds, bread croutons, roasted sesame, Chives, coriander</p> <p>Teryaki, wasabi lime, herb dressing</p>	per person 45.00

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# PLACID HOTEL ZURICH

**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

**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  
**\*\*\*\***  
Beef flank steak with café de Paris  
Potato gratin and seasonal vegetables  
Ravioli with cream cheese  
**\*\*\*\***  
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 | veal | pork | poultry: Switzerland

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## Beverage Flat rates

<b>BEVERAGE FLAT RATE BUCKHUSER</b>	Prosecco red and white wine (housewine) beer mineralwater still and sparkling softdrinks orangejuice coffee and tea	2 h   35 per person 4 h   55 per person  Every additional hour CHF 15 per person
<b>SOFTDRINKS in meeting room</b>	Variaty of cooled softdrinks mineralwater still and sparkling	whole day   CHF 12 per person half day   CHF 8 per person
<b>COFFEE FLAT RATE in meeting room</b>	Self service coffee and tea mineralwater still and sparkling	whole day   CHF 10 per person half day   CHF 6 per person

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