



BUECH
HERRLIBERG

MENU SUGGESTIONS

On the following pages
we show you a selection
of menu suggestions that we have
have put together for you.

We are happy to advise you and look forward
to plan your event together with you.

I wish you an inspiring planning phase
and an unforgettable stay
with us at Restaurant Buech.

Best regards
Stefan Gunzinger
Host

Welcome!

THANK YOU FOR PLANNING YOUR EVENT
AT OUR RESTAURANT BUECH!

FARM TO TABLE!

THE LIVING CIRCLE LUXURY HOTELS FED BY NATURE

Various dishes are prepared with products from our farms Schlattgut and Terreni alla Maggia, which are part of The Living Circle.



Restaurant Buech · Forchstrasse 267 · 8704 Herrliberg · Switzerland
T +41 44 915 10 10 · info@restaurantbuech.ch · restaurantbuech.ch

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Put together your desired menu from our offer.

We are happy to create a menu for vegans or allergy sufferers to suit your choice.

APPETIZERS

Small scampi cocktail in glass

CHF 6.80

Ham croissants BUECH

CHF 4.20

Cheese quiche with leek and bacon

CHF 4.30

Tomato Quiche BUECH

CHF 4.30

Beef tartar stuffed cornet

CHF 6.50

Salmon tartare in a brioche bun with horseradish mousse

CHF 5.80

Olives and parmesan

CHF 3.40

Various Flutes

CHF 3.90

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4-COURSE MENU

MENU 1 - SUMMER

Kuratli salmon

Dill oil | Cucumber salad | Sour cream

Gazpacho Andaluz

Black Angus beef fillet

Beans | Herb gnocchi | Bearnaise sauce

Semolina flummery

Berry's | Tahitian vanilla

Friandises

CHF 140

MENU 2 - BUECH CLASSICS

Swiss beef tartare

Smoked paprika cream | Egg yolk | Zurich cress | Capers

Minestrone soup

Veal tenderloin

Pommery mustard sauce | wild broccoli | pine nuts | roasted onion mashed potatoes

Lukewarm chocolate nut brownie

Salted caramel | sour cream ice cream

Friandises

CHF 120

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MENU 3

Mixed leaf salad

pickled vegetables | caramelized nuts | white tomato dressing

Ticino Risotto

Chanterelle | green asparagus



Alpsteiner chicken breast

Truffled with thyme jus | baby vegetables | celery puree

Fruit salad

Catalana foam | sorbet

Friandises

CHF 117

3-COURSE MENU

MENU 4

Kingfish tartare

Wakame salad | wasabi mayonnaise | ponzu broth

Braised lamb shank

Gremolata | Ratatouille | Ticino Mushroom Polenta



Tonka bean pannacotta

Citrus salad | Chocolate sorbet

Friandises

CHF 105

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MENU 5

Honey Picandou Cheese au gratin
figs | aceto balsamico | nuts | wild herb salad

Pike-perch fillet
Lemon sauce | braised pak choi | Spanish potatoes

Flambé passion fruit tart
Bitter chocolate mousse

Friandises

CHF 98

KIDS MENU

KIDS FROM 2 – 10 YEARS

Small plate with crudités or salad

Schnitzel
with pasta | on request with vegetables

Kids Coupe

CHF 29

All prices are in Swiss francs and include the statutory value added tax.

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