



We are all about meat. We carefully select only gourmet quality meat from the best Angus and Hereford cattle. Enjoy a nice evening with a perfectly cooked steak, fine wine and charming service.

Bon appetit!

Ronald Schiller, restaurant manager
and the Buscadero team

And by the way: For a perfect end to a perfect day, we recommend the Taverna-Club at Posthotel Valbella (5 minutes' walk), where you can dance to DJ music until the early hours (Wednesday to Monday).

OPENING HOURS

Monday to Saturday
from 5 p.m.

CONTACT

+41 81 384 16 77
www.buscadero.ch
steakhouse@buscadero.ch



AlpinTrend

ERWARTEN SIE MEHR.

All prices are quoted in Swiss francs (CHF) and include VAT

SALADS & STARTERS

Mixed lettuce with fresh herbs	10.00
Crispy mixed salad with fresh herbs	11.50
Smoked salmon tartare with salad bouquet and toast	19.00
Sautéed Black Tiger prawns with colourful lettuce leaves served with a mango and passion fruit dressing	22.50
Beef carpaccio with freshly shaved Parmesan	21.50
Goat's cheese with herb marinade with olive oil, garlic, pepperoncini and garden herbs served with colourful lettuce leaves and a honey and balsamic dressing	18.50

Choose one of the following homemade salad dressings:

- French
- Italian
- Honey and balsamic
- Mango and passion fruit



SOUPS

Beef bouillon “Royal” 11.50
with vegetable strips and egg drop

Chinese chicken soup 10.50
with glass noodles and chilli



VEGETARIAN DISHES

Panzerotti con funghi porcini 22.50
with mushroom ragout,
fresh herbs and shaved Parmesan

Spicy grilled cheese 26.00
with vegetable rice and sugar peas

Spicy Chinese stir-fry 25.00
with noodles or rice

BUSCADERO CLASSICS

Steakhouse burger with grilled strips of bacon, mountain cheese, pickled gherkins, iceberg lettuce, onions, tomatoes and fry'n dip chips	200g	24.50
BBQ Costini ribs with fry'n dip chips	400g	29.50
Grilled knuckle of pork with parsley potatoes and sauerkraut	600g	26.50
Chilli and rice with chicken breast and stir-fried vegetables (hot)		29.00
Buscadero tomato spaghetti with Black Tiger prawns and cherry tomatoes		37.00
Buscadero fillet Beef fillet strips in a creamy mushroom sauce, Tagliatelle and market vegetables		39.50
Strips of beef with Spaghetti Pesto Rosso with dried tomatoes, olives, garlic and pepperoncini		32.50

MEAT & STEAKS AROUND THE WORLD

Choose one of our styles (included in the price):

- Mesa Verde
with salad variation and herb butter
- Farmer Style
with baked potato and herb butter
- Western Style
with fry'n dip chips in corn crust
and herb butter
- Provencal
with thyme potatoes and herb butter

Select additional side dishes (CHF 4.50 per dish):

- Corn with butter
- Peperonata
- Stir-fried vegetables
- Sautéed mushrooms
- Pan-fried vegetables
- Fine beans with bacon
- Creamy pepper sauce

FROM SWITZERLAND

Corn-fed chicken breast		26.50
Pork chops	250g	29.00
Dry aged beef entrecôte	150g	39.00
grass-fed beef	250g	56.00
	additional 100g	+18.00
Valbella rib eye	150g	34.00
from the Schafknecht butcher's shop	250g	46.50
	additional 100g	+13.00
T-bone steak	400g	69.50
Simmental beef		



FROM AUSTRALIA

**Black Angus beef Richmond Valley
Lamb from New South Wales**

Rack of lamb	200g	47.00
Beef fillet	150g	39.50
	250g	59.00
	additional 100g	+19.00

FROM ARGENTINA

Aberdeen Angus

Sirloin steak	150g	29.50
	250g	41.00
	each additional 100g	+12.00
Entrecôte	150g	35.00
	250g	49.00
	each additional 100g	+16.00

FROM IRELAND

Hereford beef

Rib-eye steak	150g	36.00
	250g	49.50
	each additional 100g	+14.00

SPECIALS FROM 2 PEOPLE

Swiss mixed grill (400g) per person 58.00

Dry aged entrecôte,
corn-fed chicken, Costini ribs

Commonwealth platter (400g) per person 89.00

UK rib-eye, Australian fillet of beef
and rack of lamb

South American beef special (400g) per person 64.00

Entrecôte and sirloin

How would you like your steak done:

- bleu, rare blue
- saignant, medium rare rare
- à point, medium medium rare

- demi-anglais, medium well medium
- bien cuit, well done well done

Unless requested otherwise we serve
our steaks medium.

Please ask our service team about ingredients that can
cause allergies or intolerances.

Origin of our meat and fish products

Poultry	CH	Beef	CH, IRL, ARG, AUS
Veal	CH	Fish &	CH, NOR, VNM
Pork	CH	Seafood	



DESSERTS

Mango and passion fruit mousse with blueberry yoghurt ice cream and fruit garnish	12.00
Duet of coffee and chocolate Coffee and caramel mousse, Chocolate ice cream and fruit garnish	11.50
Pear sorbet with Röteli from Grisons	11.00
Blood orange sorbet with Campari	11.00
Coupe Colonel lemon sorbet with vodka	11.00
Coupe honey and mead Vanilla ice cream with Drambuie	12.50
Coupe yoghurt Blueberry and natural yoghurt ice cream with fresh berries and cream	12.00
Caramel Dream Caramel, vanilla and chocolate ice cream with almonds, nuts, brittle, fruit and cream	12.50
1 scoop of ice cream	3.50
Portion of cream Vanilla, strawberry, chocolate, caramel, blood orange, blueberry yoghurt, natural yoghurt, lemon, pear	+1.50