



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.

Dear guests, please adhere to the valid regulations for the fight against the COVID-19 pandemic.

Please have understanding for the new rules in the gastronomy. We try to make your evening as pleasant as possible.

Bon appetit!

Ronald Schiller, restaurant manager
and the Buscadero team

OPENING HOURS

Monday to Saturday

from 5pm to 11pm

Closed on Sundays

CONTACT

+41 81 384 16 77

www.buscadero.ch

steakhouse@buscadero.ch

SALADS & STARTERS

Mixed lettuce 10.00
with fresh herbs

Crispy mixed salad 11.50

Smoked salmon tartare 19.00
with salad bouquet and toast

Garlic prawns 22.50
Black tiger prawns
in olive oil with pepperoncini and flat-leaf parsley
served with baguette

Goat's cheese with herb marinade 18.50
with olive oil, garlic and garden herbs
served with colourful lettuce leaves
and a honey and balsamic dressing

Choose one of the following homemade salad dressings:

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



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



SOUPS

Clear chicken soup 10.50
with vegetable strips and fresh herbs

Beef goulash soup 12.50



VEGETARIAN DISHES

Cep mushroom noodles 26.50
Tagliatelle with creamy cep mushrooms,
fresh herbs and shaved Parmesan

Veggie burger 25.50
with grilled cheese, pickled gherkins, onions,
tomatoes, fry'n dip chips and three sauces

Appenzeller cheese ravioli 25.00
on pepperoni - cherry tomato ragout,
black olives and herbs



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BUSCADERO CLASSICS

Steakhouse burger with grilled strips of bacon, mountain cheese, pickled gherkins, iceberg lettuce, onions, tomatoes and fry'n dip chips	200g	25.50
BBQ Costini ribs with fry'n dip chips	400g	29.50
Spaghetti "Gamberelli" with Black Tiger prawns, garlic, peperoncini, olives, cherry tomatoes and leaf parsley		37.00
Chilli and rice with chicken breast and stir-fried vegetables (hot)		29.00
Buscadero fillet* Beef fillet strips in a creamy mushroom sauce, Tagliatelle and market vegetables		39.50
Roasted strips of beef on spaghetti Pesto Rosso, with fresh sliced Parmesan		32.50



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MEAT & STEAKS AROUND THE WORLD

AUS DER SCHWEIZ

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
Ribeye	150g	34.00
from mountain beef	250g	46.50
	additional 100g	+13.00
T-bone steak	400g	69.50
from simmental beef		

FROM AUSTRALIA

Black Angus beef Richmond Valley
Lamb from New South Wales

Rack of lamb fillet	200g	39.00
Beef fillet*	150g	39.50
	250g	59.00
	additional 100g	+19.00



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FROM IRELAND

Hereford Beef

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



FROM ARGENTINA

Aberdeen Angus

Sirloin steak	150g	29.50
	250g	41.00
	additional 100g	+12.00

Entrecôte	150g	35.00
	250g	49.00
	additional 100g	+16.00



SPECIALS FROM 2 PEOPLE

Swiss mixed grill (400g) per person 58.00
Dry aged entrecôte,
Corn-fed chicken, spare ribs

Commonwealth platter* (400g) per person 89.00
UK rib-eye, Australian fillet of beef
and rack of lamb fillet

South American beef special (400g) per person 64.00
Premium cut and haunch steak



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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 and herb butter
- **Provencial**
with thyme potatoes and herb butter

Select additional side dishes (CHF 4.50 per dish):

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

How would you like your steak done:

- bleu, rare
- saignant, medium rare
- à point, medium
- demi-anglais, medium well
- bien cuit, well done

Unless requested otherwise we serve
our steaks medium.

Origin of our meat and fish products

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

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

Labelling * may have been produced with hormones or antimicrobial performance enhancers



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DESSERTS

Two kinds of apple Tarlette and sorbet, fruit garnish	12.00
Coffee and chocolate Coffee and caramel mousse, Chocolate ice cream and fruit garnish	11.50
Pear sorbet with Röteli from Grisons	11.00
Raspberry 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 Vanilla, strawberry, chocolate, caramel, blueberry yoghurt, Natural yoghurt	3.50
1 scoop of sorbet lemon, pear, raspberry	3.50
Portion of cream	1.50



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