

WELCOME TO RESTAURANT ALEX



Our luxury is rooted in nature.
As part of The Living Circle, we embody a close connection between agriculture and gastronomy. We know our producers.

Our dishes excel in craftsmanship of high-quality products and seductive in flavour. We prioritize seasonal products sourced from familiar surroundings.

Polenta and risotto rice come from our vineyard specializing in agricultural products - Terreni alla Maggia in Ascona.

The eggs are sourced from happy chickens at our Schlattgut farm in Herrliberg.



We obtain our meat from the Keller butcher in Wiedikon.

Bianchi supplies the fish, while the Reichmuth family from Brüggli Fish Farm in Sattel SZ provides the salmon trout.

Adrian, our heroic fish supplier, eagerly embarks on his adventure every morning to supply us with the most delicious whitefish from Lake Zurich.

The bread is baked according to ancient tradition at the Imholz bakery in Adliswil, using a 90-year-old heritage and locally sourced grains.

We receive our fresh fruits and vegetables from Marinello, a local supplier.



This is our definition of luxury

Luigi De Gregorio
Küchenchef





Cara Schreiber
Restaurantmanager



Start with a small aperitif

MINI APÉRO 	14
variation of grissini, cheese bites & Kalamata olives	
FINES DE CLAIRE OYSTERS (per piece)	7
sherry vinaigrette	
BLINIS (per piece)	5.50
smoked salmon, crème fraîche & dill	
TOMATO BRUSCHETTA (per piece) 	3.50
grilled olive bread, date tomatos, basil cress and shallots	
SOURDOUGH BREAD FROM THE IMHOLZ BAKERY IN ADLISWIL	6.50
handmade thyme sourdough bread, accompanied by Sicilian DOP olive oil & spicy Romesco dip	


STARTERS

THE LIVING CIRCLE SALAD		19
summer salad, egg from Schlattgut, dried sausage from Château de Raymontpierre & polenta crackers from Terreni alla Maggia		
CAESAR SALAD 		19/27
lettuce, croûtons & parmesan cheese		
+ bacon & swiss chicken drumsticks		+12
VITELLO TONNATO		35
Swiss veal, signature "Salsa tonnato", capers, olives & tomato vinaigrette		
ANDALUSIAN GAZPACHO		19
homemade herb grissini & San Daniele raw ham		
ZUCCHINI FLOWERS IN TEMPURA BATTER 		27
ricotta di bufala, parmesan cheese, basil & fresh tomato coulis		
OCTOPUS WITH POTATO		32
frisella from Apulia, Taggiasca olives, artichoke & Salsa Verde		
SWISS BEEF TARTARE or VEGETABLES TARTARE		28/42
toast, pickled mustard seeds, crispy capers & parmesan chips		
CAPRESE SALAD 		28
colorful tomatoes, burrata, basil and mediterranean foccacia		

MAIN COURSE

PARMIGIANA DI MELANZANA 🌿	36
eggplants, tomatoes, Parmesan sauce & basil	
ARTICHOKE RAVIOLI 🌿	34
Pecorino Sardo, dried tomatoes & Taggiasca olives	
TAGLIOLINI AL TARTUFO 🌿	55
egg tagliolini, summer truffle, parmesan	
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PASTA CALAMARATA DI GRAGNANO IGP	39
clams, squid, tomato & shrimps	
BALFEGO TUNA STEAK 180 gr.	64
Sicilian vinaigrette & garlic spinach	
SWISS WHITEFISH «FELCHEN»	46
roasted whole fish with lemon & melted garlic-herb butter	
BRANZINO	52
sea bass with herb crust, grilled vegetables & citronette	
MOULES ET FRITES	42
mussels marinière & French fries	
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FILETTO ALLA ROSSINI	68
fillet of Swiss beef with fried duck liver & truffle	
SWISS BEEF TAGLIATA	54
rocket, 36 month matured Parmesan cheese & balsamic vinegar	
COTOLETTA ALLA MILANESE SELEZION ZANETTI 300 gr.	65
breaded veal cutlet with Mediterranean potato salad, rocket & tomatoes	

SIDES

SALAD	9
WILD BROCCOLI	9
TRUFFLE FRIES with truffle mayonnaise on top	16
FRENCH FRIES	9
ROSEMARY POTATOES	9
SAFFRON RISOTTO 	13
MEDITERRANEAN POTATO SALAD	9

Daily Special

Allow yourself to be inspired and inquire the daily highlights

DECLARATION


Switzerland: Salmon trout, whitefish, pike perch, beef, pork, chicken, char

Norway: Salmon

France: Oysters, duck liver

Netherlands: Mussels

Italy: Octopus V37

Vegetarian dishes: 

For vegan options, please ask our service team

If you have any questions about allergens and ingredients that may cause an intolerance, please contact our service staff. Cross contamination cannot be completely ruled out.

All prices in CHF and incl. V.A.T

DESSERT

MILLE FEUILLE	18
puff pastry with vanilla cream and a variation of cherry	
	18
TIRAMISU “ALEX STYLE”	
olive oil bisquit, coffee ice cream, Baileys and mascarpone espuma	
	18
TARTELLETTA AMALFI	18
almond, basil and Amalfi lemon creme	
	18
RICOTTA E PERA	18
Ricotta mousse, pear and Piedmont hazelnut bisquit	
	6
VARIOUS ICE CREAMS & SORBETS FROM SCHLATTGUT	
apricot sorbet, lemon sorbet, cassis sorbet, strawberry-, vanilla-, mocca-, sour cream-, chocolate- ice cream	
	19/24
SWISS CHEESE SELECTION	
fruitbread and sweet mustard from Ticino	



SWEET WINE

SAUTERNES	
Château Lafaurie-Peyraguey	5cl
Sémillon, Sauvignon Blanc, Muscadelle	16
Sauternes, Frankreich	

DIGESTIF

EAU DE VIE 40%	2cl
Hecht Vieille Prune	10
PORT 20%	5cl
Graham's 10yrs Tawny Port	14
GRAPPA CANTINA ALLA MAGGIA 43%	2cl
Merlot	8
Uva Americana	8
Merlot Barrique	10



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Do you already know?
Every Saturday we have brunch from 11.30 – 15.00 o'clock.
Check it out!

