

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 with a twenty-year old sourdough at the Vuillat bakery in Uster. It is served with a single cultivar olive oil "Tonda Iblea", produced by Tenuta Chiamonte in Sicily.

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	
FRENCH 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 VUAILLAT BAKERY IN USTER	6.50
handmade thyme sourdough bread, accompanied by Sicilian DOP olive oil & spicy Romesco dip	

STARTERS

THE LIVING CIRCLE SALAD			19
seasonal 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			
ZUPPA DI ZUCCA 			24
pumpkin soup with rosemary, croutons & chanterelles			
RAPA ROSSA 			27
beetroot carpaccio, goat cheese, walnuts, radish & balsamic vinegar			
POLPO E PATATE			32
octopus, Taggiasca olives, potatoes, artichoke & Salsa Verde			
SWISS BEEF TARTARE or VEGETABLES TARTARE 			28/42
toast, pickled mustard seeds, crispy capers & parmesan chips			
MINISTRONE AUTUNNALE 			19
Italian vegetables soup with barley, beans, chickpeas & lentils			

MAIN COURSE

PARMIGIANA DI MELANZANA 🌿	36
eggplants, tomatoes, Parmesan sauce & basil	
RAVIOLI 🌿	36
chanterelles, spinach & Parmesan cheese	
TAGLIOLINI AL TARTUFO 🌿	58
egg tagliolini & black truffle	
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PASTA CALAMARATA DI GRAGNANO IGP	39
clams, squid, tomato & shrimps	
BRANZINO	55
sea bass with herb crust, grilled vegetables & citronette	
SWISS WHITEFISH «FELCHEN»	48
roasted whole fish with lemon & melted garlic-herb butter	
CALAMARETTI MEDITERRANEAN STYLE	54
tomatoes, capers, olives, fennel ragout & garlic spinach	
MOULES ET FRITES	42
mussels marinière & French fries	
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FILETTO ROSSINI	68
fillet of Swiss beef with fried duck liver & truffle	
CERVO	54
venison entrecôte, forest mushrooms, brussels sprouts & lingonberries	
COTOLETTA ALLA MILANESE SELEZION ZANETTI 300 gr.	65
battered veal cutlet with Mediterranean potato salad	

SIDES


SALAD	9
WILD BROCCOLI	9
GRILLED VEGETABLES	9
TRUFFLE FRIES with truffle mayonnaise	16
FRENCH FRIES	9
ROSEMARY POTATOES	9
SAFFRON RISOTTO 	13

Daily Special

Allow yourself to be inspired and inquire the daily highlights

DECLARATION

Switzerland: Whitefish, beef, pork, chicken, veal
Austria: Venison
Norway: Salmon
France: Oysters, duck liver
Netherlands: Mussels
FAO area 37: Octopus, calamaretti, clams, sea bass
FAO area 51: tuna
FAO area 41: prawns

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

PARIS-SICILIA Pâte à choux, pistachio mousse & caramelized pistachios from Sicily	18
TIRAMISU “ALEX STYLE” olive oil bisquit, coffee ice cream, Baileys & mascarpone espuma	18
TARTELLETTA AMALFI almond, basil & Amalfi lemon creme	18
RICOTTA E PERA ricotta mousse, pear & Piedmont hazelnut bisquit	18
VARIOUS ICE CREAMS & SORBETS FROM SCHLATTGUT apricot sorbet, lemon sorbet, cassis sorbet, strawberry-, vanilla-, mocca-, sour cream-, chocolate- ice cream	6
SWISS CHEESE SELECTION fruitbread & mustard from Ticino	19/24



SWEET WINE

AUSTRIA Beerenauslese 2020	5cl
Welschriesling, Weissburgunder Burgenland	15

DIGESTIF

EAU DE VIE 40% Hecht Vieille Prune	2cl 10
PORT 20% Graham's 10yrs Tawny Port	5cl 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!

