

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

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| MINI APÉRO  | 14 |
| variation of grissini, cheese bites & Kalamata olives | |
| GILLARDEAU OYSTERS N*2 (per piece) | 8.50 |
| 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

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| 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

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| PARMIGIANA DI MELANZANA 🌿 | 36 |
| eggplants, tomatoes, Parmesan sauce & basil | |
| RAVIOLI AL PORCINI 🌿 | 39 |
| porcini mushrooms, spinach, Parmesan cheese & Piedmont hazelnuts | |
| TAGLIOLINI AL TARTUFO 🌿 | 58 |
| egg tagliolini & black truffle | |
| <hr/> | |
| 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 | |
| CAPASANTA | 59 |
| fried scallops, puntarella, Nduja & crumble Mediterraneo | |
| MOULES ET FRITES | 42 |
| mussels marinière & French fries | |
| <hr/> | |
| FILETTO ROSSINI | 68 |
| fillet of Swiss beef with fried duck liver & truffle | |
| CERVO | 54 |
| venison entrecôte, forest mushrooms, brussels sprouts & lingonberries | |
| GUANCIA AL CHIANTI | 59 |
| braised beef cheeks, cime di rapa, Jerusalem artichoke and Chianti sauce | |

SIDES


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| 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
Spain: Beef cheeks
Austria: Venison
Norway: Salmon
France: Oysters, duck liver
Netherlands: Mussels
Canada: Scallops
Italy: Raw ham, Nduja
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

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| 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 wild berry sorbet, lemon sorbet, strawberry-, hazelnut-, vanilla-, mocca-, sour cream-, chocolate ice cream | 6 |
| SWISS CHEESE SELECTION fruit bread & mustard from Ticino | 19/24 |



SWEET WINE

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| AUSTRIA Beerenauslese 2020 Welschriesling, Weissburgunder Burgenland | 5cl 15 |
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DIGESTIF

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



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

