# 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 Vuaillat bakery in Uster. It is served with a single cultivar olive oil "Tonda Iblea", produced by Tenuta Chiaramonte in Sicily.

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

This is our definition of luxury

Juli de falo

Luigi De Gregorio Küchenchef

ara Schreiber

Cara Schreiber Restaurantmanager

MINI APÉRO V variation of grissini, cheese bites & Kalamata olives	14
GILLARDEAU OYSTERS N*2 (per piece) sherry vinaigrette	8.50
BLINIS (per piece) smoked salmon, crème fraîche & dill	5.50
TOMATO BRUSCHETTA (per piece) grilled olive bread, date tomatos, basil cress and shallots	3.50
SOURDOUGH BREAD FROM THE VUAILLAT BAKERY IN USTER handmade thyme sourdough bread, accompanied by Sicilian DOP olive oil & spicy Romesco dip	6.50

Start with a small aperitif

# **STARTERS**

THE LIVING CIRCLE SALAD seasonal salad, egg from Schlattgut, dried sausage from Château de Raymontpierre & polenta crackers from Terreni alla Maggia	IN IN IN IS
CAESAR SALAD	19/27
lettuce, croûtons & parmesan cheese + bacon & swiss chicken drumsticks	+12
VITELLO TONNATO Swiss veal, signature "Salsa tonnato", capers & olives	35
ZUPPA DI ZUCCA V pumpkin soup with rosemary, croutons & chanterelles	24
RAPA ROSSA 🌾 beetroot carpaccio, goat cheese, walnuts, radish & balsamic vinegar	27
POLPO E PATATE octopus, Taggiasca olives, potatoes, artichoke & Salsa Verde	32
SWISS BEEF TARTARE or VEGETABLES TARTARE V toast, pickled mustard seeds, crispy capers & parmesan chips	28/42
MINESTRONE AUTUNNALE Italian vegetables soup with barley, beans, chickpeas & lentils	19

# MAIN COURSE

PARMIGIANA DI MELANZANA Y   eggplants, tomatoes, Parmesan sauce & basil   RAVIOLI AL PORCINI Y   porcini mushrooms, spinach, Parmesan cheese & Piedmont hazelnuts   TAGLIOLINI AL TARTUFO Y   egg tagliolini & black truffle	36
	39
	58
PASTA CALAMARATA DI GRAGNANO IGP clams, squid, tomato & shrimps	39
BRANZINO sea bass with herb crust, grilled vegetables & citronette	55
SWISS WHITEFISH «FELCHEN» roasted whole fish with lemon & melted garlic-herb butter	48
CAPASANTA fried scallops, puntarella, Nduja & crumble Mediterraneo	59
MOULES ET FRITES mussels marinière & French fries	42
FILETTO ROSSINI fillet of Swiss beef with fried duck liver & truffle	68
CERVO venison entrecôte, forest mushrooms, brussels sprouts & lingonberries	54
GUANCIA AL CHIANTI braised beef cheeks, cime di rapa, Jerusalem artichoke and Chianti sauce	59

#### SIDES Y

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

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-, chocol	6
SWISS CHEESE SELECTION	19/24

fruit bread & mustard from Ticino

# SWEET WINE

AUSTRIA	
Beerenauslese 2020	5cl
Welschriesling, Weissburgunder	15
Burgenland	

### DIGESTIF

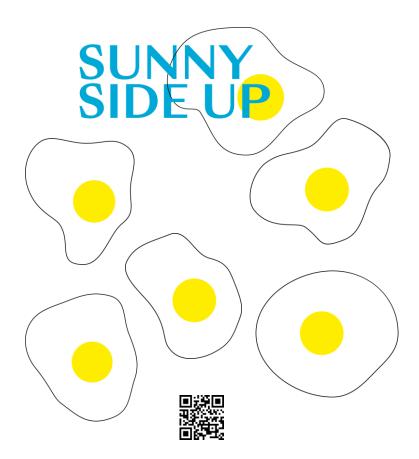
EAU DE VIE 40% Hecht Vieille Prune	2cl 10
PORT 20% Graham's 10yrs Tawny Port	5cl 14
GRAPPA CANTINA ALLA MAGGIA 43%	2cl
Merlot	8
Uva Americana	8
Merlot Barrique	10

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



THE LIVING CIRCLE LUXURY FED BY NATURE