WELCOME TO RESTAURANT ALEX

Matthaios Kelesidis and Flurin Kümin ensure a soulful atmosphere in the service. The talented kitchen team is led by Chef Michael Schuler.

Our dishes excel in craftsmanship, seduce with flavors and are based on high-quality ingredients. We prioritize seasonal produce sourced from familiar surroundings, whether it’s meat, fish or vegetables, the utmost care is taken in every aspect.

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

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 get our fresh fruit and vegetables from Marinello, a local supplier.

This is our definition of luxury, your Chef de Cuisine & Restaurant Manager

Michael Schuler  Matthaios Kelesidis
APPETIZER

SPELT BREAD FROM BAKERY IMHOLZ IN ADLISWIL
Handcrafted spelt bread accompanied by creamy caramelized onion butter & flavorful tomato hummus 6.50

MINI APÉRO
Mini aperitif, a variation of grissini, cheese bites & Kalamata olives 14

FRENCH OYSTERS (1 piece)
with Sherry vinaigrette 7

THE LIVING CIRCLE ARANCINIS
baked risotto rice from Ascona with dried meat & honey mustard mayo 21

APÉRO «THE LIVING CIRCLE»
Platter with dried meat, beef sausage and cheese from Raymontpierre & Herrliberg
Accompanied by pickled vegetables & grissini 38

STARTERS

ALEX SALAD
Lamb’s lettuce with caramelized nuts, pickled pumpkin & homemade dressing 18

SWISS BEEF TARTARE
with sour cream, radishes & dried egg yolk served with toast & salted butter 28/42

CAESAR SALAD
with mini lettuce, bacon, croûtons & parmesan cheese + Swiss chicken thigh meat + Shrimp 21/29 +12 +12

BRÜGLI SALMON TROUT
with radish, dill, hazelnut & herb salad 28

BEETROOT CARPACCIO
with horseradish, pomegranate & goat cheese 21

CHESTNUT SOUP
with bacon, pear & croûtons 18

THAI PUMPKIN SOUP
with sautéed langostino & coconut foam 21
### MAIN COURSE

#### Above Water

**VENISON ENTRECÔTE**  
Pink roasted venison entrecôte with chanterelles & Brussels sprouts  
58

**SWISS PORK BELLY**  
BBQ pork belly with Thai cucumber salad, peanut & chili  
52

**BEEF FILET ROSSINI**  
Filet of Swiss beef with seared duck liver & autumn truffles  
64

#### Under Water

**MOULES ET FRITES**  
Mussels marinière & Zurich style fries  
42

**LAKE ZURICH «FELCHEN»**  
Whitefish roasted whole with lemon & melted garlic herb butter  
46

**PIKE PERCH FROM LAKE MAGGIORE**  
Fried pike-perch with creamy savoy cabbage, salted lemon & beurre blanc  
48

**HAND DIPPED SCALLOP**  
with fennel ragout & Chorizo  
42

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**Ask for our Daily Special**

Allow yourself to be inspired and inquire about today’s daily highlight
SIDES

ALEX SALAD 9
WILD BROCCOLI 9
FRIED RICE 12
TRUFFLE FRIES 16
ZURICH STYLE FRIES 9
ROSEMARY POTATOES 9
SWEET POTATO FRIES 12

VEGETARIAN

MUSHROOM POLENTA
with polenta from Ascona, wild mushrooms & onsen egg from Schlattgut 34

GNOCCHI
with butternut squash, sage butter & pine nuts 24/34

“KÄSESPÄZLI”
Spätzli with cheese, fried onions & black truffle 36

DECLARATION
Switzerland: Salmon trout, whitefish, pike perch, beef, pork, chicken
Norway: Scallop
South Africa: Langoustine
Vietnam: Shrimp
France: Oysters, duck liver
Netherlands: Mussels
New Zealand: Venison

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

BANOFFEE MILLE FEUILLE
Puff pastry with vanilla cream, bananas & caramel sauce 18

PROFITEROLLE
with Maracaibo Felchlin chocolate & hazelnut 12

FIVE SPICE CAKE
with lime, basil & olive oil 18

SOUR CHERRY CHEESECAKE
with chocolate crumble & sour cherry-tarragon ice cream 18

BAKED APPLE RINGS
with vanilla ice cream 16

VARIOUS ICE CREAMS & SORBETS FROM SCHLATTGUT
Apricot sorbet, lemon sorbet, cassis sorbet, strawberry, vanilla, mocha, chocolate, sour cream 6

DIGESTIF

EAU DE VIE 40%
Hecht Vieille Prune 2cl 10

PORT 20%
Graham’s 10yrs Tawny Port 5cl 14

GRAPPA TERRENI ALLA MAGGIA 43%
Merlot 2cl 8
Uva Americana 8
Merlot Barrique 10

SWEET WINE

RUSTER BEERENAUSLESE
Heidi Schröck 5cl 15
Welschriesling, Weissburgunder Burgenland, Österreich

SAUTERNES
Château Lafaurie-Peyraguey 5cl 16
Sémillon, Sauvignon Blanc, Muscadelle Sauternes, Frankreich
Do you already know?
Every Saturday we have brunch from 11.30 – 15.00 o’clock.
Check it out!

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