WELCOME TO RESTAURANT ALEX

Nicole Dummermuth 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

Michael Schuler
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

CYNARA
steamed artichoke with shallot vinaigrette 16

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

STARTERS

AUTUMN SALAD
Seasonal salad 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 21/29
+ Swiss chicken thigh meat +12
+ Shrimp +12

BRÜGGLI SALMON TROUT
with beetroot, smoked eel & horseradish 28

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

MUSHROOM SOUP
with mushroom ravioli & pickled mushrooms 18

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

**Above Water**

**SOUTH TYROLEAN VENISON "SELECTION VON ESCHER" FOR 2 PERSONS**
Venison cooked on the bone with chanterelles & wild broccoli  
$138

**SWISS SUCKLING PIG**
BBQ pork belly with pak choi & crispy pork ears  
$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 WHITEFISH**
with Thai salsa, peanut crumble & chili  
$42

**ATLANTIC COD**
with artichoke & nut butter foam  
$46

**HAND DIPPED SCALLOP**
with pointed cabbage, salt lemon & roe beurre blanc  
$42

Ask for our

**Daily Special**

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

SMALL AUTUMN 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, forest mushrooms & autumn truffles 34

GNOCCHI
with butternut squash, sage butter & pine nuts 26/38

FETTUCCINE
with white truffle 21/28
per gram 12

DECLARATION
Switzerland: Salmon trout, whitefish, beef, pork, chicken
North Atlantic: Cod
Norway: Scallop
South Africa: Langoustine
Vietnam: Shrimp
Italy: Venison, octopus
France: Oysters, duck liver
Netherlands: Mussels

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. VAT.
DESSERT

Larissa Wehrli, our talented Chef Pâtissière, dedicates her skills & passion to the creation of desserts.

COSTA RICA FELCHLIN CHOCOLATE
40% milk chocolate with hazelnuts, banana & parsley 18

COWBERRY MOUSSE
with poppyseed cake, yogurt & rye crumble 18

WHITE GRAPE
with almonds, oolong tea & cinnamon 18

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

APPLE TART
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 10

PORT 20%
Graham’s 10yrs Tawny Port 11

GRAPPA TERRENI ALLA MAGGIA 43%
Merlot 14
Uva Americana
Merlot Barrique

SWEET WINE

RUSTER BEERENAUSLESE
Heidi Schröck 15
Welschriesling, Weissburgunder
Burgenland, Österreich

SAUTERNES
Château Lafaurie-Peyraguey 16
Sémillon, Sauvignon Blanc, Muscadelle
Sauternes, Frankreich
SHARE THE LOVE

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