

# 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.

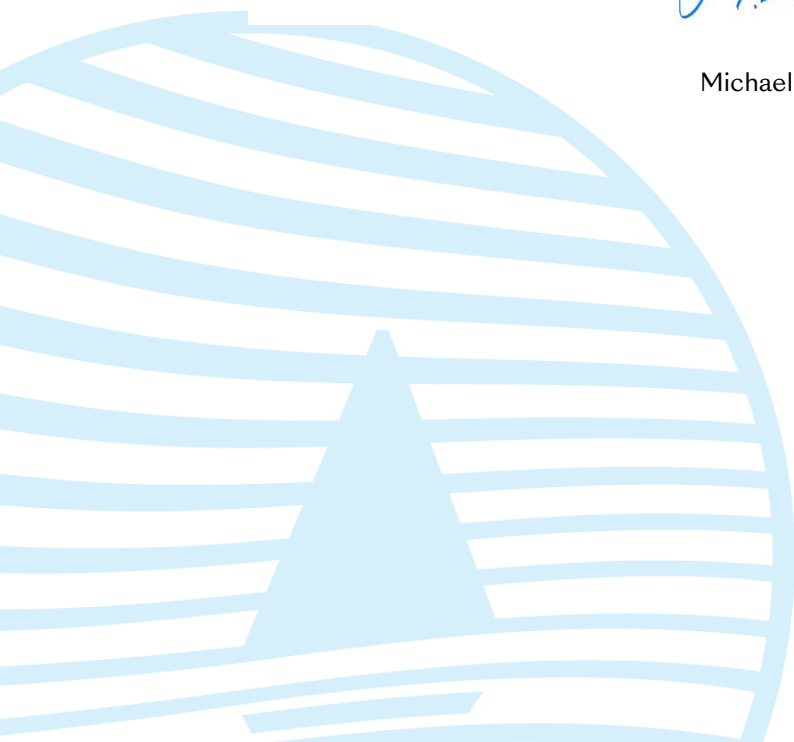
The bread is baked according to ancient tradition at the Imholz bakery in Adliswil, using a 90-year-old heritage and locally sourced grains.

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

<b>SPELT BREAD FROM BAKERY IMHOLZ IN ADLISWIL</b> Handcrafted spelt bread accompanied by creamy caramelized onion butter & flavorful tomato hummus	6.50
<b>MINI APÉRO</b> Mini aperitif, a variation of grissini, cheese bites & Kalamata olives	14
<b>FRENCH OYSTERS (1 piece)</b> with Sherry vinaigrette	7
<b>CYNARA</b> steamed artichoke with shallot vinaigrette	16
<b>APÉRO «THE LIVING CIRCLE»</b> Platter with dried meat, beef sausage and cheese from Raymontpierre & Herrliberg Accompanied by pickled vegetables & grissini	38

## STARTERS

<b>AUTUMN SALAD</b> Seasonal salad with caramelized nuts, pickled pumpkin & homemade dressing	18
<b>SWISS BEEF TARTARE</b> with sour cream, radishes & dried egg yolk served with toast & salted butter	28/42
<b>CAESAR SALAD</b> with mini lettuce, bacon, croûtons & parmesan cheese + Swiss chicken thigh meat + Shrimp	21/29 +12 +12
<b>BRÜGGLI SALMON TROUT</b> with beetroot, smoked eel & horseradish	28
<b>THE LIVING CIRCLE ARANCINIS</b> baked risotto rice from Ascona with dried meat & honey mustard mayo	21
<b>MUSHROOM SOUP</b> with mushroom ravioli & pickled mushrooms	18
<b>THAI PUMPKIN SOUP</b> with sautéed langostino & coconut foam	21

# MAIN COURSE

## *Above Water*

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<b>SOUTH TYROLEAN VENISON "SELECTION VON ESCHER" FOR 2 PERSONS</b> Venison cooked on the bone with chanterelles & wild broccoli	138
<b>SWISS SUCKLING PIG</b> BBQ pork belly with pak choi & crispy pork ears	52
<b>BEEF FILET ROSSINI</b> Filet of Swiss beef with seared duck liver & autumn truffles	64

## *Under Water*

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<b>MOULES ET FRITES</b> Mussels marinière & Zurich style fries	42
<b>LAKE ZURICH WHITEFISH</b> with Thai salsa, peanut crumble & chili	42
<b>ATLANTIC COD</b> with artichoke & nut butter foam	46
<b>HAND DIPPED SCALLOP</b> 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

<b>MUSHROOM POLENTA</b> with polenta from Ascona, forest mushrooms & autumn truffles	34
<b>GNOCCHI</b> with butternut squash, sage butter & pine nuts	26/38
<b>FETTUCCINE</b> 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.

<b>COSTA RICA FELCHLIN CHOCOLATE</b> 40% milk chocolate with hazelnuts, banana & parsley	18
<b>COWBERRY MOUSSE</b> with poppyseed cake, yogurt & rye crumble	18
<b>WHITE GRAPE</b> with almonds, oolong tea & cinnamon	18
<b>SOUR CHERRY CHEESECAKE</b> with chocolate crumble & sour cherry-tarragon ice cream	18
<b>APPLE TART</b> with vanilla ice cream	16
<b>VARIOUS ICE CREAMS &amp; SORBETS FROM SCHLATTGUT</b> Apricot sorbet, lemon sorbet, cassis sorbet, strawberry, vanilla, mocha, chocolate, sour cream	6

## DIGESTIF

<b>EAU DE VIE 40%</b> Hecht Vieille Prune	2cl 10
<b>PORT 20%</b> Graham's 10yrs Tawny Port	5cl 11
<b>GRAPPA TERRENI ALLA MAGGIA 43%</b> Merlot Uva Americana Merlot Barrique	2cl 14

## SWEET WINE

<b>RUSTER BEERENAUSLESE</b> Heidi Schröck Welschriesling, Weissburgunder Burgenland, Österreich	5cl 15
<b>SAUTERNES</b> Château Lafaurie-Peyraguey Sémillon, Sauvignon Blanc, Muscadelle Sauternes, Frankreich	5cl 16

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

