ALEX
LAKE ZÜRICH

MENU

On the following pages you will find
a selection of culinary suggestions for your event
put together by our chef Michael Schuler.

Our event team is happy to assist you and is looking
forward to plan the event with you.

We wish you an unforgettable experience at the
Alex Lake Zürich.

Sincerely yours,

Daniel Weist,
Managing Director Operations

A WARM WELCOME

WE ARE DELIGHTED TO PLAN YOUR EVENT WITH YOU!

FROM THE FARM TO THE TABLE

FROM OUR FARM

THE LIVING CIRCLE LUXURY HOTELS FED BY NATURE

Various dishes are prepared from products grown on our farms Schlattgut, Château de Raymontpierre and Terreni alla Maggia, who are part of The Living Circle.

ALEX
LAKE ZÜRICH

Create your own menu from our selection.

In order to guarantee the high quality of the food, we ask you to choose a uniform menu for all guests.

We are happy to create a menu for vegetarians, vegans or any intolerances to match your selection.

STARTERS

Ceviche of local salmon trout
passion fruit I quinoa I pomelo I corn
—
Beef tartar
pickled vegetables I mustard cream I garden cress
—
Italian Bowl
burrata I tomatoes I rocket salad
—
Caesar Bowl
mini lettuce I croutons I parmesan

ALEX
LAKE ZÜRICH

SOUPS

Gazpacho
tomatoes I cucumber I basil oil
—
Thai carrot soup
fried Scampi I coconut foam I coriander

ENTREMENTS

Polenta
confit egg yolk from our own farm I parmesan | herb salad
—
Potato Gnocchi
young leaf spinach I ricotta I mushrooms | truffle
—
Roasted pulpo
chorizo I taggiasca olives I rocket salad
—

Alex Lake Zürich · Seestrasse 182 · 8800 Thalwil
events@alexlakezurich.com alexlakezurich.com +41 (0)44 552 97 97
THE LIVING CIRCLE LUXURY HOTELS FED BY NATURE

ALEX
LAKE ZÜRICH

MAIN COURSES

Grisons Black Angus Short Ribs
48 hours cooked I wild broccoli I Yuzu I young potatoes
-
Poussin "Piri Piri" Style
baby lettuce I oven tomatoes I Züri fries
-
Monkfish roasted on the bone
fennel I mediterranean vegetables I lemon confit
-
Linguine Alex
scampi I calamari I mussels I tomatoes I bottarga
-
Vegetable Curry
roasted cauliflower I sweet potatoes I peanuts I basmati rice

ALEX
LAKE ZÜRICH

DESSERTS

Almond cake
raspberries I basil I sour cream ice cream
-
Felchlin chocolate macarons (2 pcs.)
Edelweiss chocolate I Maracaibo chocolate
-
Homemade ice cream
Ask for our different flavours
-
Selection of Swiss cheese
Homemade fruit bread

3 Course Menu CHF 95 per person
4 Course Menu CHF 115 per person
5 Course Menu CHF 135 per person

DECLARATION

If you have any questions about fish or meat origin, allergies or intolerances, please ask a member of our staff.

All prices are shown in Swiss francs and include statutory VAT.

Alex Lake Zürich · Seestrasse 182 · 8800 Thalwil
events@alexlakezurich.com alexlakezurich.com +41 (0)44 552 97 97
THE LIVING CIRCLE LUXURY HOTELS FED BY NATURE