CATERING SUGGESTIONS

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.

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

Sincerely yours,

Madeleine Löhner,
Managing Director Operations

A WARM WELCOME
WE ARE DELIGHTED TO PLAN YOUR EVENT WITH YOU!
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FROM THE FARM TO THE TABLE

**THE LIVING CIRCLE LUXURY HOTELS FED BY NATURE**

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

PACKAGES CREATED FOR YOU

One piece or one portion per snack will be served per person.

APERO I
CHF 16 PER PERSON
-ideal as a small snack, accompanied by drinks-

Marinated olives
Cheese cubes, grissini with herbs

APERO II
CHF 32 PRO PERSON
- ideal for an aperitif of 30 to 45 minutes -

Blinis with home marinated Scottish salmon, lime and sour cream
Beef tartare, butter brioche and egg yolk
Crispbread, avocado, cottage cheese and garden cress
Cucumbersoup with dill
APERO III
CHF 49 PER PERSON
-ideal for an aperitif of 45 to 60 minutes-

Marinated olives, Cheese cubes, grissini with herbs
Blinis with home marinated Scottish salmon, lime and sour cream
Toasted focaccia with dried tomatoes and pesto
Cucumber soup with dill
Air dried meat and beef sausage from our farm Château de Raymontpierre
Swiss cheese from our farm Schlattgut
Pickled vegetables and bread

APERO «THE LIVING CIRCLE»
CHF 19 PER PERSON
-our signature-

Mixed platter with dried meat, beef sausage from our farm Château de Raymontpierre
Cheese from our farm Schlattgut
Pickled vegetables and bread
APPETIZERS FOR YOUR INDIVIDUAL CHOICE
Add some appetizers to your selected Apero

Selection caviar 20g
Blinis, sour cream
Per can CHF 50

Lettuce filled with
Local salmon trout, passion fruit, corn
PIECE CHF 8

French oyster
PIECE CHF 6.50
MENU SUGGESTIONS

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 vegans or any intolerances to match your selection.

STARTERS

Ceviche
King fish | Corn | Grapefruit | Coriander

Beef tartar
egg yolk from our farm Schlattgut | crème fraîche | radish

Couscous Salad
Cumin Yogurt | Pomegranate | Cucumber

Caesar Bowl
Mini lettuce | croutons | parmesan cheese

SOUPS

Truffled celery soup

Thai Karottensuppe
Scampi | Coconut foam | Coriander
ENTREMENTS

Risotto from our farm Terreni alla Maggia  
Confit egg yolk from our farm Schlattgut | Mushroom | Herb salad

Scallop  
Fregola Sarda | Parmesan | Salted Lemon

Pork belly  
Bramata | Onion | BBQ

MAIN COURSES

Entrecôte  
Pepper crust | Broccoli | Young potato

Alpstein Chicken «Thai Style»  
Fried rice | Cucumber salad | Red curry

Pikeperch  
Fennel | Beurre Blanc | Tomato

Vegetable curry  
Cauliflower | Sweet potato | Basmati rice
DESSERTS

Brownie
Vanilla ice cream | Berries

White chocolate
Basil | Yogurt

Selection of Swiss cheese
Homemade fruit bread

3 Course Menu CHF 97 per person
4 Course Menu CHF 117 per person
5 Course Menu CHF 137 per person

each additional course CHF 22 per person
SEASONAL MENU SUGGESTION

SUMMER MENU
CHF 147 PER PERSON

Fried Pulpo
Thai salsa | coriander | peanut
—
Gazpacho
Tomato | Basil | Cucumber
—
Trofie
Pesto | Mimolette | Taggiasca Olives
—
Gilthead
Peperonata | Potato | Tomato Vinaigrette
—
Strawberry
Pistachio | Vanilla
COFFEE BREAK SUGGESTION

The desired coffee break menu will be prepared directly on your table in the meeting room to serve yourself.

«The only true FEE that actually exists is COFFEE!”

MORNING COFFEE BREAK

CHF 18 PER PERSON

- Coffee / Espresso
- Selection of Tea
- Homemade bircher muesli
- Croissant
- Small fruit platter

AFTERNOON COFFEE BREAK

CHF 18 PER PERSON

- Coffee / Espresso
- Selection of Tea
- Sweet pastry
- Small fruit platter
CREATE YOUR OWN COFFEE BREAK FROM OUR SELECTION.

Croissant
PIECE CHF 3.50

Homemade bircher muesli
PORTION CHF 5.50

Sliced fruits in a glass
PORTION CHF 6.50

Mini sandwich with filling of your choice
PIECE CHF 6.50

Fruit basket small
PORTION CHF 25

Fruit basket large
PORTION CHF 45
DECLARATION

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

PRICES

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