



ALEX
LAKE ZÜRICH

APERÒ

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,

Daniel Weist,
Managing Director Operations

A WARM WELCOME

WE ARE DELIGHTED TO PLAN YOUR EVENT WITH YOU!

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, Château de Raymontpierre and Terreni alla Maggia, who are part of The Living Circle.



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THE LIVING CIRCLE LUXURY HOTELS FED BY NATURE



ALEX
LAKE ZÜRICH

APERRO I

CHF 16 PER PERSON

-ideal as a small snack, accompanied by drinks-

Marinated olives

Cheese cubes, grissini with herbs

APERRO II

CHF 32 PER 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

Cucumber soup with dill



ALEX
LAKE ZÜRICH

APERRO 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



APERRO «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 Aperò.

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

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.