



CATERING SUGGESTIONS

On the following pages you will find a selection of culinary suggestions for your event created by our kitchen team.

Our event team is happy to assist you and looks forward to planning the event with you.

I wish you an inspiring planning phase and an unforgettable experience at the Widder Hotel.

Sincerely yours
Madeleine Löhner, Hotel Manager

A WARM WELCOME

WE ARE DELIGHTED TO PLAN YOUR EVENT
AT THE ALEX LAKE !

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THE LIVING CIRCLE LUXURY FED BY NATURE



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FROM THE FARM TO THE TABLE

THE LIVING CIRCLE LUXURY 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.





APERRO

APERRO I

CHF 16 PER PERSON

-ideal as a snack-

Marinated olives

Cheese cubes

Herb grissini

APERRO II

CHF 32 PER PERSON

-ideal for an apero of 30 to 45 minutes-

Blinis with marinated Scottish salmon, lime and sour cream

Beef tartar, butter brioche and egg yolk

Living Circle Arancini

Forest mushroom soup



APERRO III

CHF 49 PER PERSON

-ideal for an apero of 45 to 60 minutes-

Marinated olives and herb grissini

Blinis with marinated Scottish salmon, lime and sour cream

Roasted focaccia with dried tomatoes and pesto

Forest mushroom soup

Living Circle Arancini

Dried meat and beef sausage from our farm Château de Raymontpierre

Cheese from our farm Schlattgut

Pickled vegetables and bread



APERRO «THE LIVING CIRCLE»

CHF 19 PER PERSON

-our classic-

Dried meat and beef sausage from our farm Château de Raymontpierre

Cheese from our farm Schlattgut

Pickled vegetables and bread



APPETIZERS FOR YOUR INDIVIDUAL CHOICE

Add some more appetizers to one of our apero packages.

French oyster

PER PIECE CHF 6.50

Selection hybrid caviar 20g

Blinis | Sour cream

PER CAN CHF 50

Filled lettuce leave

Swiss salmon trout | Passion fruit | Corn

PER PIECE CHF 8



MENU

Create your own menu from our selection.

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

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

STARTERS

Ceviche

King fish | Corn | Grapefruit | Cilantro

Beef tartar

Egg yolk from our farm Schlattgut | Crème fraiche | Radish



Couscous salad

Cumin yoghurt | Pomegranate | Cucumber

Caesar Bowl

Mini lettuce | Croûtons | Parmesan cheese

SOUPS

Truffled celeriac soup

Thai carrot soup

Sautéed scampi | Coconut foam | Cilantro



INTERMEDIATE COURSES

Risotto from our farm Terreni alla Maggia
Onsen egg from our farm Schlattgut | Mushrooms | Herb salad



Scallop
Fennel | Chorizo | Salted lemon

Pork belly
Potato | Onion | BBQ

MAIN COURSES

Entrecôte of Swiss beef
Pepper crust | Broccoli | Young potatoes

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

Pike perch
Savoy cabbage | beurre blanc | tomato

Vegetable curry
Roasted cauliflower | sweet potato | basmati rice



DESSERTS

Brownie
Vanillea ice cream | Berries

Chocolate profiterole | Hazelnut

Selection of Swiss cheese
Homemade fruit bread

2-Course menu CHF 78 per person
3- Course menu CHF 98 per person
4- Course menu CHF 118 per person
5- Course menu CHF 138 per person

each additional course CHF 22 per person



SEASONAL MENU

WINTER MENU

CHF 148 PER PERSON

Salmon trout
Radish | Dill | Herbs

—

Chestnut soup

—

Gnocchi
Pumpkin | Sage | Pumpkin seed oil

—

Venison entrecôte
Chanterelles | Brussels sprouts | Spaetzle

—

Brownie
Vanilla ice cream | Berries



COFFEE BREAK

The desired coffee break offer is prepared directly in the event room,
prepared for self-service.

MORNING COFFEE BREAK

CHF 19 PER PERSON

- Coffee | Espresso
- Selection of first-class teas from Länggass Tea
(2 hot drinks per person included)
- Homemade birchermuesli
- Croissant
- Small fruit selection

«COFFE IS A HUG,
IN A MUG!»

AFTERNOON COFFEE BREAK

CHF 19 PER PERSON

- Coffee | Espresso
- Selection of first-class teas from Länggass Tee
(2 hot drinks per person included)
- Sweet pastry
- Small fruit selection



CREATE YOUR OWN COFFEE BREAK FROM OUR SELECTION

Create your desired coffee break from our selection.

Croissant

PER PIECE CHF 3.50

Birchermuesli in a glass

PORTION CHF 7.50

Sliced fruits in a glass

PORTION CHF 6.50

Mini sandwich with filling of your choice

PER PIECE CHF 6.50

Fruit basket small

PORTION CHF 25

Fruit basket large

PORTION CHF 40



ALEX
LAKE ZÜRICH
BY THE LIVING CIRCLE

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.

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