



HERZLICH WILLKOMMEN IN DER ALEX BAR

Unser Barteam hat eine Auswahl an erfrischenden Cocktails und innovativen Drinks zusammengestellt. Hier finden Sie sicherlich Ihren neuen Lieblingsdrink. Die Barklassiker können Sie selbstverständlich auch bestellen.

Verschiedenste Spirituosen und Weine beziehen wir von unserem Weingut – *Cantina alla Maggia* in Ascona. Spezialitäten wie Polenta und Risottoreis kommen im Alex von unserem landwirtschaftlichen Betrieb – *Terreni alla Maggia* in Ascona. Von unserem Bauernhof *Schlattgut* in Herrliberg am anderen Ufer des Zürichsee, beziehen wir verschiedene Produkte wie Eier, Käse und Glace.

Our bar team has carefully curated a selection of refreshing cocktails and innovative drinks – you're sure to discover your new favorite. Of course, all the classic cocktails are also available upon request.



Many of our spirits and wines come directly from our own winery – *Cantina alla Maggia* in Ascona. Delicious specialties like polenta and risotto rice are sourced from our agricultural estate *Terreni alla Maggia*, also in Ascona. From our farm *Schlattgut* in Herrliberg, located on the opposite shore of Lake Zurich, we receive fresh products such as eggs, cheese, and homemade ice cream.

BAR SNACKS

MINI APÉRO		14
Variation aus Parmesan, Oliven & Grissini Variation of Parmesan cheese, olives & grissini		
GILLARDEAU AUSTERN N*2	ST / PC	9.5
Sherryvinaigrette Sherry vinaigrette		
BRUSCHETTA AL POMODORO 🌿🌿	2 ST / PCS	9
Gegrilltes Olivenbrot, Datteltomaten, Basilikumkresse Grilled olive bread, tomatoes, basil cress		
ANTIPASTI ALL'ITALIANA ab 2 Pers	p.P.	24
Auswahl an Italienischer Charcuterie, Gorgonzola Dolce Grissini, Taralli & Antipasti Gemüse Selection of Italian charcuterie, Gorgonzola dolce Grissini, taralli & antipasti vegetables		
TATARE DI MANZO		25 42
Rindertatar, Toast, gepickelte Senfkörner, knusprige Kapern, Parmesanchips Beef tartar, toast, pickled mustard seeds, crispy capers, Parmesan crisps		
TATARE DI VERDURE 🌿🌿		25 37
Tatar von Tomate & Gemüse, Toast, gepickelte Senfkörner knusprige Kapern, Parmesanchips Tartar tomato & vegetable, toast, pickled mustard seeds crispy capers, Parmesan crisps		
TRUFFEL FRIES 🌿		13
Trüffelmayonnaise Truffle mayonnaise		
FRENCH FRIES 🌿🌿		8
ARANCINI	ST / PC	9.5
Trockenfleisch, Schlattgut Käse, Pistazien & Trüffelcreme Dry meat, cheese from Schlattgut, pistacios and truffle cream		


INSALATA CAESAR 🍴	19 27
Lattich, Croûtons, Parmesan, Caesars Dressing	
+ Speck & gebratenes schweizer Poulet Schenkelfleisch	+12
Romaine lettuce, croûtons, parmesan dressing	
+ bacon & pan fried Swiss chicken drumstick	+12
CAPRESE SANDWICH 🍴	24
Ciabatta, Mozzarella di Buffala & Rucola	
+ San Daniele Rohschinken	+9
Ciabatta, Mozzarella di Buffala & rocket	
+ San Daniele raw ham	+9
RAVIOLI AI CARCIOFI 🍴	34
Artischocken Ravioli, Pecorino Sardo, getrocknete Tomaten, Taggiasca Oliven	
Artichoke ravioli, Pecorino sardo, dried tomatoes, Taggiasca olives	
FETTUCINE AL PESTO 🍴	29
Fettucine Pasta, Basilikumpesto	
Fettucine pasta, basil pesto	
100% LUMA BURGER	39
Lattich, gepickelte Gurke und Pommes Frites	
100% SWISS BEEF BURGER	
lettuce, pickled cucumber and French fries	

DESSERTS

TORTA CAPRESE 	9
Glutenfreier Schokoladenkuchen mit Mandeln Gluten free chocolate cake with almonds	
SORBETTO AL LIMONE D'AMALFI  	13
Ganze Amalfizitrone gefüllt mit Zitronensorbet Whole Amalfi lemon filled with lemon sorbet + 4cl Absolut Pure Grain Vodka	8
TORTA DI CAROTE  	9
Karottenkuchen, Orange, Haselnuss Carrot cake, orange, hazelnuts	
GELATI E SORBETTI SCHLATTGUT	6
Aprikosensorbet, Cassisorbet,  	
Erdbeer-, Stracciatella-, Vanille-, Mokka- und Schokoladeneis 	
Apricot sorbet, cassis sorbet,  	
strawberry-, stracciatella-, vanilla-, mocca- and chocolate ice cream 	

DEKLARATION

Schweiz: Schwein, Poulet, Kalb, Trockenfleisch | Norwegen: Lachs | Frankreich: Austern, Entenleber | Niederlande: Miesmuscheln, Seezunge | Kanada: Hummer
Italien: Rohschinken, Charcuterie | Argentinien: Rind | FAO area 37: Tintenfisch, Calamaretti, Venusmuscheln, Wolfsbarsch, Sardellen FAO area 51: Thunfisch | FAO area 41: Crevetten

Vegetarisch | vegetarian 

Vegan oder vegan möglich | vegan or vegan possible  

Bei Fragen zu Allergenen und Zutaten, wenden Sie sich bitte an unser Servicepersonal. Kreuzkontaminationen können nicht restlos ausgeschlossen werden.
Alle Preise in CHF und inkl. gesetzlicher MWST

If you have any questions about allergies or intolerances, please ask a member of our staff.
All prices are shown in Swiss francs and include statutory VAT.

SIGNATURE COCKTAILS

PINEAPEROL

Aperol, Pineapple Juice, Yuzu Liqueur, Prosecco
Light body, fruity, slight hints of bitterness

18

RUBY ROYAL

Havana 3 yr., Plymouth Sloe Gin, Honey Sirup, Strawberry,
Perrier Jouët Grand Brut Champagne
Elegant, refreshing, medium body

24

CANTU-FASHIONED

Four Roses Whiskey, Cantuccini, Bitters
Strong, balanced, slight hints of sweetness

20

ORO NERO

Hendricks Gin, Campari, Alex Red Vermouth Mix, Olive Oil, Orange Bitter
Strong, balanced, just perfect

22

CHIARO

Bacardi 8yr., Pineapple Juice, Coconut Syrup, Soy Milk, Lime Juice
Cristal clear, full body, Caribbean

20

CALL ME HONEY

Plymouth Gin, Grapefruit Liqueur, Grapefruit Juice, Lemon Juice, Milk, Honey Syrup
Citrusy, intense, slight hints of sweetness

22

BIANCO MULE

Grahams White Port, Ale White Vermouth Mix, Lime Juice, Grapes, Ginger Beer
Light, spicy, refreshing

18

AMALFI SKINNY BITCH

Homemade Non-Alcoholic Amalfi Limoncello, Vodka, Soda Water, Amalfi Lemon
Citrusy, refreshing, intense

20

SIGNATURE NO DRINKING

GOT TO GIVE IT UP

Mango & Passionfruit Juice, Lime, Orgeat
Fruity-fresh

16

ALIVE AND KICKING

Monin Bitter, Martini Alcohol-Free, Tonic
Refreshing, hints of bitter orange

16

MINTY-MINT

Homemade Mint Syrup, Yuzu, Soda Water
Herbal, refreshing, intense

16

GRAPE ESCAPE

Jsotta Senza Bianco, Grape Saccharum, Mediterranean Tonic
Spicy, full-bodied, intense

16

AMALFI ZERO SPRIZZ

Homemade Non-Alcoholic Amalfi Limoncello, Zero'si Sparkling Wine, Amalfi Lemon
Citrusy, refreshing, Mediterranean

16

ALEXiR

Passionfruit, Beetroot Shrup, Bitter Lemon
Crisp, refreshing

16

GIN

	Vol.-%		4cl
Bombay Sapphire	47.0	UK	12
Botanist	46.0	GB	14
Brocke's	47.0	UK	10
Cittadelle Wild Blossom	42.0	FR	16
Copper Head	40.0	BEL	14
Crafter's Aromatic Flower	44.0	EST	12
● Gin Cantina alla Maggia	45.0	CH	12
Gin by the Dutch	42.5	NLD	14
Hayman's Old Tom Gin	40.0	UK	13
Hendrick's	41.4	GB	14
Kyrö Napue Rye	46.0	FIN	13
Malfy Originale	41.0	IT	12
Tanqueray 0.0%	0.0	UK	12
Brockmans London	40.0	UK	13
Copenhagen Orange	41.0	DNK	16
Gin Mare	42.7	ESP	16
Haymans Sloe	26.0	UK	13
Monkey 47	47.0	DEU	16
Morris	47.0	CH	14
Nikka Coffey Gin	47.0	JP	19
Old English	44.0	UK	13
Plymouth	41.2	UK	13
Sipsmith	41.0	UK	13
Streulis	46.0	CH	10
Turicum	41.0	CH	14
Sloe Haymans	26.0	UK	12
Ki No Bi Kyoto	45.7	JP	15
Deux Frères	42.5	CH	16
The Gardener French Riviera Gin	42.0	FR	14
Le Tribute Gin	43.0	ES	14

WHISKY SINGLE MALT

	Vol.-%		4cl
Aberlour Abunadh Cask	60.0	UK	24
Auchentoschan Three Wood	43.0	UK	19
Auchentoschan 12yrs	40.0	UK	16
Ardbeg 10yrs	46.0	UK	18
Benriach 12yrs	46.0	UK	19
Bladnoch 15yrs	46.7	UK	39
Caol Ila 12yrs	43.0	UK	15
Cardhu 12yrs	40.0	UK	13
Clynelish 14yrs	46.0	UK	15
Glenlivet Nadurra First Fill	63.1	UK	22
Glenkinchie 12yrs	43.0	UK	15
Highland Park 18yrs	43.0	UK	49
Kininvie 23yrs	43.0	UK	43
Kilkerran Sherry Wood	46.0	UK	19
The Arran Widder Edition	56.2	UK	19
Lagavulin 16yrs	43.0	UK	31
Laphroaig 10yrs	40.0	UK	16
Ledaig 10yrs	46.0	UK	15
Oban 14yrs	43.0	UK	24
Port Charlotte 2013	58.0	UK	23
Springbank 10yrs	46.0	UK	17
Talisker 10yrs	46.0	UK	15
Tomatin 18yrs	46.0	UK	33
● Whiskey di Ascona	43.0	CH	16

INTERNATIONAL WHISKEY

	Vol.-%		4cl
Kavalan Sherry Oak	46.0	TWN	32
Nikka Coffey Malt	45.0	JP	21
Hibiki Harmony	43.0	JP	26

IRISH WHISKEY

	Vol.-%		4cl
Jameson	40.0	IRE	12
Bushmills 16yrs	43.0	IRE	28
Redbreast 12yrs	43.0	IRE	16
Tullamoer Dew	40.0	IRE	11

AMERICAN WHISKEY

	Vol.-%		4cl
Bulleit Rye	45.0	US	14
Bulleit Bourbon	45.0	US	14
Four Roses	40.0	US	12
George Dickel N 12	45.0	US	24
Jack Daniel's Single Barrel	45.0	US	15
Hudson Baby Bourbon	46.0	US	15
Hudson Rye	46.0	US	15
Rittenhouse Rye	50.0	US	14
Woodford reserve	45.2	US	16
Basil Hayden	46.0	US	15

BLENDING SCOTCH WHISKEY

	Vol.-%		4cl
Compass Box Spice Tree	46.0	UK	19
Chivas 18yrs	40.0	UK	23
Johnnie Walker Black	40.0	UK	14
Johnnie Walker Blue	40.0	UK	54
Lower East Side	40.0	UK	14
Monkey Shoulder	40.0	UK	16

COGNAC & BRANDY

	Vol.-%		2cl
Camus VS	40.0	FR	12
Ferrand 1840	45.0	FR	14
Mascaro Privè	40.0	IT	12
Remy Martin XO	40.0	ESP	2

VODKA

	Vol.-%		4cl
Beluga Noble	40.0	RU	15
Xellent	40.0	CH	13
Wild Alps Schnapz	40.0	CH	11
Chopin	40.0	POL	14
Belvedere	40.0	POL	15
Absolut Elyx	42.0	SW	19
Grey Goose	40.0	FR	18
Absolut Pure Grain	40.0	SWE	11

GRAPPA

	Vol.-%		2cl
● Grappa Ticinese Barrigue	45.0	CH	10
● Grappa Americana	45.0	CH	8
● Grappa Merlot Ticinese	45.0	CH	8
Berta Tre Soli Tre	43.0	IT	18
Nonino il Merlot	41.0	IT	10
Nonino Antica Cuvée 5 yrs	43.0	IT	14

SHERRY & PORT

	Vol.-%		5cl
Lustau Amontillado	18.5	SPA	10
Fino Tio Pepe Sherry	15.0	SPA	8
Lustau Manzanilla	15.0	SPA	9
Lustau Pedro Ximenez	15.0	SPA	12
Graham's Fine White Port	19.0	POR	9
Graham's Fine Tawny Port	19.0	POR	10
Graham's 10yrs Port	20.0	POR	14
Graham's 40 yrs Port	20.0	POR	48

EAU DE VIE

	Vol.-%		2cl
Hecht Vieille Apricot	40.0	CH	13
Hecht Vielle Prune	40.0	CH	10
Streulis Kirsch	43.0	CH	11
Streulis Poire Williams	40.0	CH	12
Streulis Rose Apfel	42.0	CH	12
Etter Quitte	41.0	CH	12
Etter Williams	41.0	CH	11

TEQUILA

	Vol.-%		4cl
Don Julio Blanco	40.0	MEX	18
Don Julio Reposado	38.0	MEX	15
Ocho Reposado	40.0	MEX	14
Ocho Blanco	40.0	MEX	14
Cuervo Tradicional Blanco	38.0	MEX	10
Cuervo Tradicional Reposado	38.0	MEX	11
Clase Azul Reposado	40.0	MEX	45

MEZCAL

	Vol.-%		4cl
Del Maguey Arroqueno	49.0	MEX	29
Pierde Almas Espadin	50.0	MEX	17
Alberto Ortiz Palenqueros	53.0	MEX	19

ABSINTH & ANIS

	Vol.-%		4cl
Absinthe Kübler	53.0	CH	16
Absinthe Green Velvet	53.0	CH	21
Pernod	40.0	FR	9
Ricard	45.0	FR	11

AMARO

	Vol.-%		4cl
Amaro Foro	30.0	IT	13
Amaro Angostura	35.0	TTO	10
Amaro Lucano	28.0	IT	9
Amaro Ramazotti	30.0	IT	9
Amaro Montenegro	23.0	IT	9
Amaro Monte Generoso	21.0	CH	10
Averna	29.0	IT	9
Appenzeller	29.0	CH	10
Jägermeister	35.0	DE	9
Campari	23.0	IT	9
Cynar	16.5	IT	9
Gran Classico Bitter	28.0	CH	9
Picon Amer	21.0	FR	7
Suze	20.0	FR	10
Luxardo Bitter Bianco	30.0	IT	9
Fernet Branca	39.0	IT	10
Fernet Menta	28.0	IT	10
Select Aperitivo	17.5	IT	9

VERMOUTH

	Vol.-%		4cl
Isola Verde Aperitivo	11.0	IT	7
Carpano Antica Formula	16.5	IT	8
Carpano Punt e Mes	16	IT	7
Dolin Blanc	16	FR	7
Dolin Dry	17.5	FR	7
Dolin Rouge	16	FR	7
Jsotto Bianco	17	CH	9
Jsotta Rosso	17	CH	9
Jsotta Bianco Senza	0	CH	8
Marini Vibrante	0	CH	7

RUM

RHUM AGRICOLE – FRENCH

	Vol.-%		4cl
Clément VSOP	40.0	MTQ	15
Paranubes	54.0	MEX	14

RON – SPANISH STYLE

	Vol.-%		4cl
Bayou	40.0	USA	10
Bacardi 8 Años	40.0	PR	14
Diplomatico	40.0	VZ	16
Diplomatico Single Vin. 2008	43.0	VZ	25
Havana Club 3 Años	40.0	CU	11
Havana Club 7 Años	40.0	CU	14
Kirk & Sweeney	40.0	DOM	18
Zacapa Centenario 23 Años	40.0	GT	21

RON – JAMAICAN STYLE

	Vol.-%		4cl
Appleton Estate	40.0	JAM	12
Appleton Estate 21 years	43.0	JAM	25
Banks 5 White Island	43.0	BL	14
Plantation 3 Stars	41.0	BL	10
Diamond 2003	43.0	GUY	25
Goslings Black Seal	40.0	BMU	11
Mount Gay 1703 Old Cask	43.0	BB	38

LIQUEUR

	Vol.-%		4cl
● Liquore Nocino	28.0	CH	13
Amaretto Isola Verde	28.0	CH	7
Amarula	17.0	RSA	7
Chartreuse Jaune	40.0	FR	15
Chartreuse Verte	55.0	FR	16
Cointreau	40.0	FR	9
Baileys	17.0	IRE	9
Limoncello	32.0	IT	9
Kahlua	20.0	MEX	9
Italicus	20.0	IT	14
Luxardo Maraschino	32.0	IT	9
Pimms Nr 1	25.0	UK	9
St. Germain Elderflower	20.0	FR	10
Sambuca	38.0	I	9
Grand Marnier	40.0	FR	9
Galliano	30.0	IT	11

BEERS

	dl	
Eichhof Braugold Vom Fass Tap	3/5	8/10
Ittinger Amber Flasche Bottle	3.3	9
Chopfab Hell August Flasche Bottle	3.3	89
Noam Bier Flasche Bottle	3.3	9
Erdinger Weissbier Flasche Bottle	5	10
Eichhof alkoholfrei Eichhof alcohol free Flasche Bottle	3.3	8

WINE BY THE GLASS

SPARKLING WINES

	Vintage	dl	
Perrier Jouët Grand Brut Chardonnay, Pinot Noir, Pinot Meunier Champagne, France		1	23
Perrier-Jouët Blason Rosé Chardonnay, Pinot Noir, Pinot Meunier Champagne, France		1	26
Prosecco Casa Canevel Glera Venetien, Italien		1	11.5

ALCOHOL FREE WINES

Edition Sommelier			
Wilde Traube	2022	1	11
Wilde Quitte	2022	1	11
Well Hirschbirne	2022	1	9

WHITE

● La Lepre Cantina alla Maggia Chardonnay, Kerner, Merlot, Sauvignon Blanc Ascona, Switzerland	2023	1	10
Jenins Pinot Blanc Annatina Pelizatti Pinot Blanc Graubünden, Switzerland	2022	1	15
Sancerre Blanc Domaine Denizot Sauvignon Blanc Sancerre, France	2023	1	14
Gaun Alois Lageder Chardonnay South Tyrol, Italy	2022	1	14
Riesling Weingut Ökonomierat Rebholz Riesling Pfalz, Germany	2023	1	12

ROSÉ

● La Pernice Cantina alla Maggia Rosato di Merlot Ascona, Switzerland	2024	1	12
Symphonie Maison Saint Marguerite Cinsault, Grenache, Rolle Côtes de Provence, France	2022	1	14

RED

● Il Querceto Cantina alla Maggia Merlot Ascona, Switzerland	2020	1	15
Spätburgunder Weinschwärmer Weingut Höfflin Spätburgunder Kaiserstuhl, Germany	2018	1	11
Via Edetana Edetària Garnacha, Garnacha Peluda, Carignan Terra Alta, Spain	2021	1	12
Al Passo Tolaini Sangiovese, Merlot, Cabernet Sauvignon Toscany, Italy	2020	1	13

SWEET WINE

Ruster Beerenauslese Heidi Schröck Welschriesling, Weissburgunder Burgenland	2020	0.5	15
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SOFTDRINKS

	dl	
Coca Cola	3.3	7.5
Coca Cola Zero	3.3	7.5
Shorley Möhl	3.3	7.5
Rivella red	3.3	7.5
Gazosa Limone	3.5	8
Gazosa Mandarino	3.5	8
Homemade Iced Tea	3	8
Homemade Amalfi Lemonade	3	8
Swiss Mountain Tonic Water	2	7.5
Swiss Mountain Dry Tonic	2	7.5
Swiss Mountain Bitter Lemon	2	7.5
Swiss Mountain Ginger Ale	2	7.5
Swiss Mountain Ginger Beer	2	7.5
Fever Tree Tonic	2	7.5
Fever tree Mediterranean Tonic	2	7.5
San Bitter	1	6
BE WTR Classic/ Silence	5	6.5
BE WTR Classic / Silence	7.5	9.5

HOT DRINKS

Coffee Creme	7
Americano	7
Cappuccino	8.5
Milk Coffee	8.5
Flat White	8.5
Latte Macchiato	8.5
Espresso	7
Espresso Macchiato	7.5
Doppio	8.5
Heisse Schokolade/Ovomaltine	8.5
Matcha Latte	9.5

All Kaffeespezialitäten auch geeist möglich.

All coffee specialities also iced possible

TEA

WHITE NEEDLE

Ein klassischer weisser Tee aus China. Fein, weich und doch hoch- aromatisch
A classic white tea from China. Fine, smooth and yet highly aromatic

ROOIBOS BOURBON

Rooibos und Vanille welche zusammen einen leichten Karamellgeschmack ergeben
Rooibos and vanilla which together give a light caramel flavor

TIE GUAN YIN

Chinesischer Oolong mit blumigen und frischen Noten
Chinese oolong with floral and fresh notes

EDELWEISS

Schweizer Kräutertee mit Eleganz und würziger Frische
Swiss herbal tea with elegance and spicy freshness

MENTHE DU MAROC

Traditionelle marokkanische Minze aus Schweizer Anbau
Traditional Moroccan mint from Swiss cultivation

SENCHA YAMATO

Saftiger japanischer Grüntee mit intensivem grünem Geschmack
Juicy Japanese green tea with intense green flavor

BERNER ROSEN

Eine Mischung aus Apfel, Karkade, Rosenblättern, Lindenblüten, Brennnesseln und Zimt
A blend of apple, carcade, rose petals, lime blossoms, nettles and cinnamon

EARL GREY

Milder chinesischer Schwarztee verfeinert mit Bergamotte-Öl
Mild Chinese black tea refined with bergamot oil

VERVEINE

Elegante Infusion aus Schweizer Anbau mit zarten Zitrusnoten
Elegant Swiss infusion with delicate citrus notes

GINGER LEMON

Schweizer Tee mit Zitronengras und Ingwer für klare Frische und würzige Wärme
Swiss tea with lemongrass and ginger for clear freshness and spicy warmth

FRISCHER MINZTEE

Fresh mint tea

All teas

10

CIGARS

Leicht | Light

DAVIDOFF SIGNATURE 2000 22

12.9 cm | Ring 43 | Ø 17 mm | 30 min
Corona, Dominikanische Republik
Dominican Republic

PATAORO GRAN ANEJO RESERVA 39

12.7 cm | Ring 50 | Ø 19 mm | 50 min
Robusto, Dominikanische Republik
Dominican Republic

Mittelkräftig | Medium

TRINIDAD SHORT 4

8.3 cm | Ring 26 | Ø 11.5 mm | 15 min
Puritos, Kuba
Cuba

MONTECRISTO PETIT EDMUNDO 34

11 cm | Ring 52 | Ø 20.6 mm | 45 min
Petit Edmundo, Kuba
Cuba

Kräftig | Strong

COHIBA SIGLO 1 49

10.2 cm | Ring 40 | Ø 15.9 mm | 30 min
Perla, Kuba
Cuba

AJ FERNANDEZ DIAS DE GLORIA BRAZIL 25

15.2 cm | Ring 58 | Ø 23 mm | 65 min
Gordo, Nicaragua
Nicaragua



ALEX
LAKE ZÜRICH
BY THE LIVING CIRCLE

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