

WELCOME TO RESTAURANT ALEX



In the Alex restaurant, our team ensures a soulful atmosphere in the service led by our restaurant manager Cara Schreiber.

The talented kitchen team is led by Head Chef Luigi De Gregorio.

Our dishes excel in craftsmanship, seduce with flavors and are based on high-quality ingredients. We prioritize seasonal products sourced from familiar surroundings. Whether it is meat, fish or vegetables - the utmost care is taken in every aspect.

Our luxury is rooted in nature. We know our producers. As part of The Living Circle, we embody a close connection between agriculture and gastronomy.

Polenta and risotto rice come from our vineyard specializing in agricultural products - Terreni alla Maggia in Ascona.

The eggs are sourced from happy chickens at our Schlattgut farm in Herrliberg.

We obtain our meat from the Keller butcher in Wiedikon.

Bianchi supplies the fish, while the Reichmuth family from Brüggli Fish Farm in Sattel SZ provides the salmon trout.

Adrian, our heroic fish supplier, eagerly embarks on his adventure every morning to supply us with the most delicious whitefish from Lake Zurich.

The bread is baked according to ancient tradition at the Imholz bakery in Adliswil, using a 90-year-old heritage and locally sourced grains.

We receive our fresh fruits and vegetables from Marinello, a local supplier.

This is our definition of luxury

Luigi De Gregorio

Cara Schreiber



Start with a small aperitif

MINI APÉRO variation of grissini, cheese bites & Kalamata olives	14
FRENCH FINES DE CLAIRE OYSTERS (per piece) sherry vinaigrette	7
BLINIS (per piece) smoked salmon, crème fraîche & dill	4.50
SPELT BREAD FROM BAKERY IMHOLZ IN ADLISWIL handcrafted spelt bread accompanied by creamy, caramelized onion butter & flavorful tomato hummus	6.50

STARTERS

THE LIVING CIRCLE SALAD spring salad, egg from Schlattgut, dried sausage from Château de Reymontpierre & polenta crackers from Terreni alla Maggia	19
CAESAR SALAD lettuce, croûtons & parmesan cheese + bacon & swiss chicken drumsticks	19/27 +12
BEETROOT CARPACCIO goat cheese, horseradish & pomegranate	22
SOUP OF WHITE ASPARAGUS marinated salmon trout & dill	19
CRISPY EGG FROM SCHLATTGUT spinach leaves, black truffle & potato foam	28
BRÜGGLI SALMON TROUT radish, dill, hazelnut & herb salad	28
SWISS BEEF TARTARE or VEGETABLES TARTARE toast, pickled mustard seeds, crispy capers & parmesanchips	28/42
PAN FRIED GREEN ASPARAGUS Ticino raw ham, burrata & tomatovinaigrette	32

MAIN COURSE

ARTICHOKE RAVIOLI	36
Pecorino Sardo, dried tomatoes, Taggiasca olives	
PEA RISOTTO	34
Burrata affumicata, roasted almonds & pesto rosso	
PARMIGIANA “alla Luigi”	39
eggplants, tomatos, parmesan sauce & basil	
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PIKEPERCH FROM LAKE MAGGIORE	54
green asparagus, Mediterranean sauce with olives, capers & tomatos	
LAKE ZUG CHAR	46
roasted on the whole with lemon & melted garlic-herb butter	
FILLET OF GILTHEAD	46
artichokes, beans & chorizo sauce	
MOULES ET FRITES	42
mussels marinière & French fries	
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BEEF FILLET ROSSINI	64
fillet of Swiss beef with fried duck liver & truffle	
SWISS BEEF ENTRECÔTE	54
spinach leaves, jus & Café de Paris	
SWISS CHICKEN BREAST	46
green asparagus, Ticino raw ham & pommery-mustard sauce	

SIDES

SALAD	9
WILD BROCCOLI	9
TRUFFLE FRIES	16
FRENCH FRIES	9
ROSEMARY POTATOES	9
SAFFRON RISOTTO	13

Daily Special

Allow yourself to be inspired and inquire the daily highlights

DECLARATION

Switzerland: Salmon trout, whitefish, pike perch, beef, pork, chicken, char

Norway: Salmon

France: Oysters, duck liver

Netherlands: Mussels

Greece: Gilthead

If you have any questions about allergens and ingredients that may cause an intolerance, please contact our service staff. Cross contamination cannot be completely ruled out.

All prices in CHF and incl. V.A.T

DESSERT

BANOFFEE MILLE FEUILLE puff pastry with vanilla cream, bananas & caramel sauce	18
PAVLOVA beetroot, vanilla & raspberry	18
FIVE SPICES CAKE lime, basil & olive oil	18
SOUR CHERRY CHEESECAKE chocolate crumble & sour cherry-tarragon ice cream	18
CHURROS cinnamon sugar & chocolate sauce	16
VARIOUS ICE CREAMS & SORBETS FROM SCHLATTGUT apricot sorbet, lemon sorbet, cassis sorbet, strawberry-, vanilla-, mocca-, sour cream-, chocolate- ice cream	6

DIGESTIF

EAU DE VIE 40% Hecht Vieille Prune	2cl 10
PORT 20% Graham's 10yrs Tawny Port	5cl 14
GRAPPA TERRENI ALLA MAGGIA 43% Merlot Uva Americana Merlot Barrique	2cl 8 8 10

SWEET WINE

RUSTER BEERENAUSLESE Heidi Schröck Welschriesling, Weissburgunder Burgenland, Österreich	5cl 15
SAUTERNES Château Lafaurie-Peyraguey Sémillon, Sauvignon Blanc, Muscadelle Sauternes, Frankreich	5cl 16

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Do you already know?
Every Saturday we have brunch from 11.30 – 15.00 o'clock.
Check it out!

