

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 !



ALEX
LAKE ZÜRICH
BY THE LIVING CIRCLE

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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 Raymondpierre and Terreni alla Maggia who are part of The Living Circle.





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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-

Asparagus soup

Blinis with marinated Scottish, lime and sour cream

Beef tartar, butter brioche and pickled mustard seeds

Salty cheese cake with chive crème fraîche

Arancini with dried meat and peas

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

Focaccia with olives, Bresaola and Basil pesto

Asparagus soup

Mini Beef Burger | Mini Vegi Burger (on request)

Dried meat and beef sausage from our farm Château de Raymond Pierre

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 Raymond Pierre

Cheese from our Schlattgut farm

Pickled vegetables and bread



APPETIZERS FOR YOUR INDIVIDUAL CHOICE

Add some more appetizers to one of our apero packages.

Crostini with goat cheese cream, rhubarb and hazelnut

PER PIECE CHF 5.50

French oyster

PER PIECE CHF 6.50

Mini Beef Burger

Cognac-Mayonnaise, Red onions, Lettuce

PER PIECE CHF 10

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

Sea bream | Avocado | Coriander | Lime

Beef tartar from our farm Château de Raymond
Red onions | Mustard seeds | Balsamico



Burrata affumicata

Marinated tomatoes | Focaccia with olives | Eggplant

Terrine of duck and duck liver

Rhubarb compote | Hazelnut | Herb salad

SOUPS

Asparagus soup

Asparagus | Morels | Croutons

Sweet potato soup with curry and coconut

Shrimps | Shiitake | Cilantro

INTERMEDIATE COURSES

Risotto from our farm Terreni alla Maggia
Peas | Asparagus | Burrata | Olive crumble



—
Ravioli with salsiccia
Cima di rappa | Pecorino | Pine nuts

MAIN COURSES

Entrecôte of Swiss beef
Green Asparagus | Sauce hollandaise | Gnocchi

Sautéed Swiss chicken breast
Morel sauce | Peas | Rosemary potatoes

Monk fish
Fregola Sarda | Seafood | Confit tomatoes

Parmigiana
Eggplant | Parmesan sauce | Olives | Basil pesto

DESSERTS

Valrhona chocolate mousse
Yoghurt ice cream | Rhubarb

Tiramisu «modern»
Coffee ice cream | Almonds | Baileys

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



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SEASONAL MENU

SPRING MENU

CHF 148 PER PERSON

Marinated sea bream
Passion fruit | Avocado | Jalapeño

—

Champagne soup
Salmon | Dill | Rye bread

—

Risotto from our farm Terreni alla Maggia
Gambero Rosso | Crustaceans | Burrata



—

Veal tenderloin
Duo of asparagus | Morel sauce | Mashed potatoes

—

White chocolate
Basil | Yoghurt

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



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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.