



## ALEX – Lake Zurich

### **Restaurant Manager**

Campbell Gray Hotels is currently developing a very special boutique hotel on the banks of Lake Zurich in Switzerland. "ALEX", a 44-bedroom property, is due to open in Q2 2019 and will include an exceptional ground floor lakeside restaurant and terrace, bar, gym and spa space.

We are building a team of the best in hospitality, to deliver the opening of this most exciting lakeshore restaurant. We enjoy an unparalleled vista, our own motor launch, marina and the most beautiful terrace on the lake. We will provide a contemporary menu where grilled meats and fish will be combined with the freshest salads and vegetables to create a light, healthy and beautiful food offer. The focus will be on the finest quality Swiss and locally sourced seasonal produce. Paired with an outstanding drinks list.

Our wine cellar will combine both known appellations and contemporary producers from across the globe, whilst also championing wines of Switzerland and an emphasis on locally sourced labels.

Our cocktail programme will excite as well as deliver the classics, as they were meant to be. No foam or smoke just excellent drinks expertly made.

Our philosophy is hospitality, offering our guests all they want as well as what they didn't know they wanted. We are proactive not reactive and always leading with a smile.

You will have run restaurants and bars in Switzerland and elsewhere, you are open minded and ready for a new challenge, happy to work in a beautifully designed space and alongside a team of worldwide experienced restaurateurs.

You will be inspired by our vision and will bring your experience and passion to your team, leading from the front and inspiring them to be creative without over complicating our food.

We have begun our journey and open at the end of May, we want to hear from you (in German or English).

Prior experience in a similar position required. Interested and qualified candidates should send a detailed and updated copy of their Curriculum Vitae to:

Ms. Laura Montana

[laura@montanafogg.com](mailto:laura@montanafogg.com)

[www.montanafogg.com](http://www.montanafogg.com)

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