

Friday

Menu du jour

25.00

Crispy perch bites | tartare sauce | broccoli |
potato & cucumber salad

Menu du jour végétarien

22.00

Braised king oyster mushrooms | creamy ribelmaize bramata |
glazed black salsify | chestnuts

Menu traditionell

22.00

Spaghetti carbonara

Beef - CH/ARG/URY | Veal - CH | Pork - CH | Chicken - CH/SLO |
Lamb - NZ/AUS | Duck - FR | Perch - RUS



Petit dessert – Variation du jour

6.50

A fine selection of homemade sweet delights –
choose your favourites directly at the table.

aigu

Restaurant & Bar

Menu du Jour

9th – 13th February 2026
from 11.45 until 13.45 h



Salad- & Antipasti-Buffer

Our offer every day: A tempting salad and antipasti buffet! Let yourself
be tempted by an abundance of fresh salads and delicious starters.
The buffet is like a colorful vegetable garden just waiting for you.

Our buffet invites you to make a single selection – enjoy your meal!

Soup of the day from the buffet to scoop yourself 7.50

Small salad before an à la carte main course 7.50

For a healthy lunch, the buffet as the main course 22.50

Fitness plate served from the kitchen

with chicken breast	180 grams	29.50
with beef entrecôte	160 grams	36.00
with beef entrecôte	250 grams	44.00

Monday

Menu du jour 25.00

Duck breast | sautéed leek | truffle espuma | cauliflower & sour cream purée | Brussels sprouts

Menu du jour végétarien 22.00

Cauliflower & sour cream purée | sautéed leek | truffle espuma | Brussels sprouts

Menu traditionell 22.00

Creamy veal goulash | mashed potatoes | green beans

Tuesday

Menu du jour 25.00

Grilled pork fillet slices | crispy potato galette | parsley cream | carrot crisps | shallot confit

Menu du jour végétarien 22.00

Crispy potato galette | parsley cream | carrot crisps | shallot confit

Menu traditionell 22.00

Alpine macaroni baked with cheese | ham | crispy onions | apple sauce

Wednesday

Menu du jour 25.00

Lamb entrecôte with gremolata | creamy polenta | roasted cipollotti onions | red cabbage

Menu du jour végétarien 22.00

Winter asparagus braised in port wine | celeriac purée | pumpkin cubes | autumn truffle

Menu traditionell 22.00

Meatloaf | potato purée | peas & carrots

Thursday

Menu du jour 25.00

Grilled beef rump steak | gremolata foam | braised vegetables | croquettes

Menu du jour végétarien 22.00

Braised vegetables | croquettes | gremolata foam | red cabbage

Menu traditionnel 22.00

Chicken strips | creamy mushroom sauce | noodles | glazed carrot