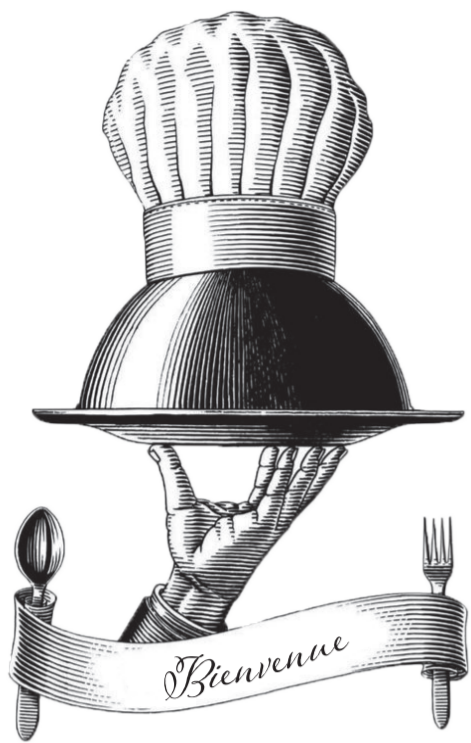


# aigu Journal

Deuxième édition



## aigu – Where Pleasure Meets Tradition

Welcome to **aigu**, where every visit is an experience. Inspired by the elegance of the «accent aigu» {egy}, we combine the best of Swiss cuisine with a touch of southern French flair.

Sustainability is our keyword and we are proud to use mainly Swiss products.

Whether for lunch, a cosy dinner or a relaxed after-work get together - the **aigu** in Zug is your place-to-enjoy. We invite you to let us spoil you.

Bon appétit!

Ihr **aigu** Restaurant & Bar-Team

## Dessert

**Petit dessert – Variations du jour** 6.00

We serve a small and exclusive selection of delicate and sweet delights directly to your table.

**Homemade organic apple tarte tatin** 16.00

Calvados-caramel | mascarpone ice cream



**Coupe aigu** 15.00

Pickled pear | Calvados gelée | vanilla ice cream | chocolate mousse

**Coupe du Chocolatier** 13.00

Vanilla ice cream | home made chocolate sauce | chocolate crisps | cream

**Wild berries coupe** 14.00

Warm wild berries | Fior di Latte | cream

### Ice Cream flavours

Vanilla dream | Swiss chocolate | caramelite | cookies and caramel | pistachio | espresso | raspberry-strawberry | passion fruit-mango | lemon-lime | blueberry-cheesecake

• Price per scoop: 5.00

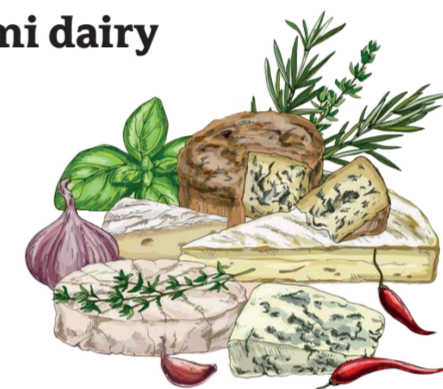
• Cream: 1.80

### Cheese plate from the Jumi dairy

with black tree nuts | fig mustard and fruit bread

• 3 varieties: 16.00

• 5 varieties: 21.00



## Spécialité



These dishes are perfect for sharing, as an aperitif or as a starter.



**False Escargots** 28.00

Cubes of beef fillet | homemade herb butter gratinated | crispy fougasse 150 Gramm

**False vegetarian Escargots** 18.00

Sautéed Gotthard mushrooms | homemade herb butter gratinated | crispy fougasse



**Pissaladière** 20.00

Caramelized onions | black olives | anchovys



**Pissaladière vegetarian** 18.00

Caramelized onions | antipasti courgettes | eggplant | dried tomatoes | black olives



## Apéritif

### Champagner 1 dl

• Bauchet Séduction Rosé, Pinot Noir, Chardonnay  
Champagne Bauchet

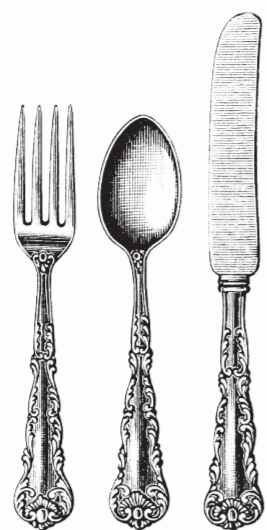
16.00



### Rosé Basil

• Malfy Gin Rosé  
• Lillet Rosé  
• Elderflower syrup  
• Prosecco

16.00



# Bon appétit



## Entrée

- Swiss Beef tatar on marrow bone** 29.00  
Swiss beef tatar | roasted marinated fennel | fig-roquefort cream
- Steamed char from the Sattel-Brüggli** 22.00  
in a potato soufflé coat | parsley root | celery root | smoked fish consommé | stuffed crêpe with char rillette
- Vegetable terrine-mousse** 15.00  
Carrots | broccoli | cauliflower | spinach | chilli peppers  
Champagne cream | baked kale | crispy fougasse
- Salat Niçoise aigu-style** 22.00  
Pickled Brüggli salmon trout | Arther quail egg | beans | new potatoes | onions | tomatoes | olives | pepperoni
- Fluo field lettuce** 16.00  
Green lettuce hearts | frisée | Swiss goat cheese | pickled cassis figs | quinoa crackers






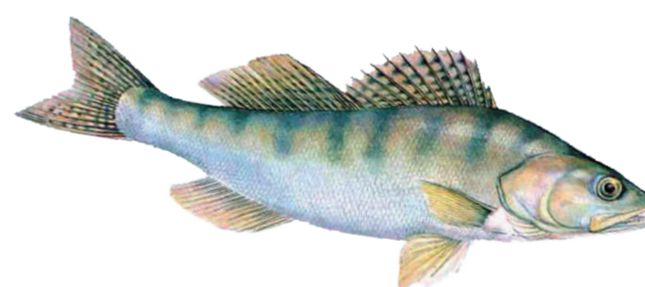
## Soup

- Crème Dubarry** 12.00  
French cauliflower cream soup | mediterranean bread | tomatoes and olives
- French onion soup** 13.00  
Crostoni with Gruyère au gratin



## Meat

- Coq au Vin served in the cast iron pan** 31.00  
Alpstein chicken | braised vegetables | mushrooms | pearl onions | crispy bacon | mashed potatoes with gravy
- Alpine meadows lamb saddle** 42.00  
Salt-lemon jus | pumpkin | anchovy mayonnaise | lardo | french truffle potato gratin
- Swiss beef Entrecôte**  
Spicy herb butter | oven vegetables | roasted mushrooms | chives | french fries  
• Ladies cut:  150 grams 36.00  
• Males cut:  250 grams 48.00
- «Mistkratzerli» – whole crispy young chicken** 35.00  
Braised root vegetables | small rosemary oven-baked potatoes | smoked house sauce (*Preparation time approx. 20 minutes*)
- Veal cutlet Bordure Sèche** 45.00  
«La Bouse» Camembert gratinated | flambéed Calvados | mirabelles | French fries  250 grams
- Braised veal cheek** 45.00  
Beetroot glacage | marrow emulsion | stuffed pointed morels | creamy white beans with carrot brunoise



## Fish

- Bouillabaisse made from local fish** 44.00  
Lostallo salmon | Swiss-zander | Brüggli char & trout | sauce rouille | leek | carrots | celery | potatoes | crispy brioche
- Lostallo salmon-slice with endive** 40.00  
Fresh roasted lemon | olive butter with lavender | galettes de pommes de terre
- Swiss-zander in a savoy cabbage leaf** 42.00  
Stuffed with vegetable farçe | Bordelaise sauce | caper and lemon fillet ragout | spiced cous cous

## Vegetarian

### Origin

- **Meat:** Beef CH | Veal CH | Lamb CH, Ribelmals Alpstein Chicken CH | Lardo IT
- **Fish:** Lostallo salmon CH | Swiss zander CH | Brüggli Saibling & trout CH | Anchovis MOA | smoked fish CH
- **Vegetables and salad:** Organic Farm Fluofeld Oberarth | Mundo Rothenburg | Trüffel IT
- **Baked goods:** all breads CH

### Allergen and intolerances:

We kindly ask you to inform the service staff of your intolerances. They will be happy to help you.

- Ratatouille served in cast iron pot** 31.00

Eggplant | yellow & green courgette | potato | sweet peppers | yellow pumpkin | swiss goat cheese | crispy fougasse

- Cauliflower polonaise** 28.00

Wild cauliflower | almond brittle butter | egg yolk croûtons | lime jelly

- Homemade Quiche** 29.00

Artichokes | flamed goat cheese | fluofeld salad | tabouleh | almonds | pine nuts

Prices in CHF and incl. VAT.

