

Friday

Menu du jour

25.00

Pan-fried pike-perch steak | brown-butter potato mash |
champagne sauerkraut | capers | lemon segments

Menu du jour végétarien

22.00

Gnocchi | braised dill cucumbers | crispy onion rings |
potato crisps

Menu traditionell

22.00

Hörnli pasta | minced beef | apple sauce

Beef - CH/PRY/URY | Veal - CH | Pork - CH | Chicken - CH/SVK | Guinea fowl - FR |
Lamb - AUS/NZ | Pike-perch - RUS | Autumn truffle - IT



Petit dessert – Variation du jour

6.50

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

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Restaurant & Bar

Menu du Jour

26th – 30rd January 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

Beef rump cubes Stroganoff | egg spaetzli |
winter vegetables | beetroot | sour cream

Menu du jour végétarien 22.00

Tofu Stroganoff | egg spaetzli | winter vegetables |
beetroot | sour cream

Menu traditionell 22.00

Pork saltimbocca | glazed broccoli |
tomato trofie Liguria-style

Tuesday

Menu du jour 25.00

Veal meatballs | cauliflower-potato mash | crispy fried onions |
creamy mushroom sauce | broccoli | pickled lingonberries

Menu du jour végétarien 22.00

Soy balls | cauliflower-potato mash | crispy fried onions |
creamy mushroom sauce | broccoli | pickled lingonberries

Menu traditionell 22.00

Beef roulades | peas & carrots | white wine risotto

Wednesday

Menu du jour 25.00

Rose-roasted lamb loin | saffron fregola sarda | rose peppercorns |
carciofini baby artichokes

Menu du jour végétarien 22.00

Saffron fregola sarda | rose peppercorns | carciofini
baby artichokes | pumpkin cubes | autumn truffle

Menu traditionell 22.00

Cheese spaetzli | crispy fried onions | chives

Thursday

Menu du jour 25.00

Sautéed guinea fowl breast | truffle | potato cream |
potato straw | oven-baked celeriac | fried leeks

Menu du jour végétarien 22.00

Potato cream | potato straw | oven-baked celeriac |
fried leeks | red cabbage

Menu traditionnel 22.00

Grisons capuns baked | mountain cheese | beef broth