

aigu's Room-Service

Dear Guests

Enjoy delicious dishes and refreshing drinks in the comfort of your room! Choose from our diverse selection and let us spoil you with culinary delights—without having to leave your room.

We look forward to bringing our creations straight to your door and making your stay as relaxing as possible.

Direct call **Tel. 4747**

Monday to Sunday

06.30h to 10.00h

Breakfast

11.45h to 21.30h

Snack Menu

Room Service Surcharge

CHF 15.00 per meal delivery

CHF 7.50 per beverage delivery



aigu
Restaurant & Bar

Spécialité

These dishes are perfect for sharing. Whether with a glass of wine, a cocktail or simply for a snack.

False Escargots

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

120 grams

28.00

Crispy Choux with Comté cheese

Savory chous pastries filled with aged cow's milk cheese |
spiced tomato coulis | crispy fougasse



18.00

Pissaladière

Caramelized onions | anchovys fillets | black olives

20.00

Vegetarian Pissaladière

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

18.00

Tarte Flambée

Sour cream | bacon | onions | rocket

18.00

Vegetarian Tarte Flambée

Tomatoes | courgettes | peppers | red cabbage | champignons | spring onions



18.00



Croque Monsieur aigu Style

Juicy ham | Gruyère | moustard of Dijon

4 Toast triangle 15.50

2 Toast triangle 9.00

Croque Monsieur Pastrami Style

Pastrami | Camembert | basil pesto

4 Toast triangle 17.50

2 Toast triangle 10.00

Vegetarian Croque Monsieur

Vegetarian with Gruyère | fried egg | avocado-tomato slice

4 Toast triangle 13.50

2 Toast triangle 8.50

Aperitif platter

Zug mountain cheese | Grisons raw ham | salsiz | dried meat |
smoked raw bacon | pickled vegetables

36.00



Classique

Caesar Salad

Mini lettuce | Swiss chicken | bacon | anchovy fillets | croutons |
croutons | parmesan dressing
without chicken

28.00

Roasted Alpine salmon, aigu-style

Marinated white radish | char roe | crispy leek
fermented aioli | smoked fish saffron broth

22.00

24.00



70 grams

22.00

140 grams

29.00

Classic tartare

Beef tartare | brioche-toast | cornichons | spring onions | capers

Club-Ciabatta

Roasted chicken breast | avocado | fried bacon | fried egg |
Tartar sauce | coarse-grained mustard | tomato | iceberg lettuce

24.50



Original veal Wiener schnitzel

Fresh market vegetables | lemon | cranberries | French fries

140 grams

50.00

Brioche Cheeseburger

Beef | BBQ-sauce | sweet-sour cucumbers | crispy onion rings |
fried egg | bacon | Cheddar

Vegetarian Burger

Baked cauliflower-cheese-patty | cucumber-riata | burrata | guacamole |
rocket | basil pesto

Pommes

French fries

Sweet potato fries

- o Ketchup | mayo | cheese-jalapeno sauce | joppie sauce or aioli sauce

one sauce of your choice

any further sauce

Origin:

- o **Meat:** Beef CH | Veal CH | Pork CH | Chicken SVN | Sausages CH/IT
- o **Fish:** Anchovis Middle East Atlantic
- o **Vegetables & salads:** Mundo in Rothenburg



26.00

22.00



8.00

9.00

1.00

Dessert

Coupe aigu

Marinated pear | Calvados jelly | vanilla ice cream | chocolate mousse

Coupe du Chocolatier

Vanilla ice cream | homemade chocolate sauce | chocolate chips | cream

Wild berry Coupe

Warm wild berries | Fior di Latte | cream

Coupe Romanoff

Fresh strawberries | vanilla ice cream | white crispy pearls | cream

Coupe Bananen-Splitt

Vanilla ice cream | chocolate sauce | caramelized banana | brownie cubes

Glace-Aromen

Vanilla-Dream | Swiss Chocolate | Caramelita | Cookies & Caramel |
Pistachio | Espresso Croquant | Raspberry-Strawberry |
Passionsfrucht-Mango | Lemon-Lime | Blueberry Cheesecake

- Scoop prices
- Cream

Prices in CHF and incl. VAT



15.00

13.00

14.00

15.50

15.50



5.00

1.80