

# Friday

## Menu du jour 25.00

Sautéed salmon steak | basil gnocchi | ratatouille | crispy kale

## Menu du jour végétarien 22.00

Roasted pumpkin | quinoa salad |  
cranberry vinaigrette | rocket

## Menu traditionell 22.00

Penne all'arrabbiata | confit datterini tomatoes |  
Belper Knolle cheese

Beef - CH/ARG/URY | Veal - CH | Pork - CH | Venison - EU |  
Lamb - NZ/AUS | Salmon - NOR | Truffle - IT

## Petit dessert – Variation du jour

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



6.50

# aigu

Restaurant & Bar

## Menu du Jour

13<sup>th</sup> – 17<sup>th</sup> October 2025  
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

Sous-vide cooked lamb rump | herb-saffron bulgur | coco beans | sour cream topping

## Menu du jour végétarien 22.00

White wine risotto | figs | goat cheese | pine nuts | baby spinach

## Menu traditionell 22.00

Braised beef roulade | pea and carrot vegetables | white wine risotto

# Tuesday

## Menu du jour 25.00

Viennese-style veal goulash in cream sauce | potato-marjoram purée | bean and carrot cassoulet

## Menu du jour végétarien 22.00

Polenta slices | ratatouille | crispy Swiss chard | poached egg

## Menu traditionell 22.00

Swiss-style minced meat patties | mashed potatoes | peas | carrots

# Wednesday

## Menu du jour 25.00

Sliced venison | red cabbage | glazed chestnuts | sautéed Brussels sprouts | potato dumplings

## Menu du jour végétarien 22.00

Wild mushroom ravioli | truffle sauce | watercress | burrata

## Menu traditionell 22.00

Pasta bake with cheese gratin | Swiss sausage (Cervelat) | chives

# Thursday

## Menu du jour 25.00

Braised beef roast | red wine sauce | rösti croquettes | bacon-wrapped green beans

## Menu du jour végétarien 22.00

Tomato and feta tart | celery purée | watercress | chestnuts

## Menu traditionnel 22.00

Gratinated Bündner capuns | mountain cheese | beef consommé