Friday

Menu du jour 26.00

Sautéed salmon steak | basil gnocchi |
ratatouille | crispy kale

Menu du jour végétarien 23.00

Roasted pumpkin | quinoa salad |
cranberry vinaigrette | rocket

Menu traditionnel 23.00

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



Petit dessert – Variation of the day 7.50

A fine selection of home made sweet delicacies – choose your avourite directly at the table.

Fondue Huts Zug

The popular Fondue Huts are back –
with Cheese fondue and Fondue Chinoise.

Daily from 6pm until 30th December 2026

FONDUE HÜTTEN ZUG

Book your hut now:

Origin: Beef – CH/ARG/URY | Veal – CH | Pork – CH | Corn-fed chicken – FR | Sea bass – GR

aigu
Restaurant & Bar

Menu du Jour

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

Salad- & Antipasti-Buffet

Autumn to spoon, serve and savour.

Our buffet brings variety to your lunch break, with seasonal salads, fine antipasti and freshly prepared accompaniments that pair perfectly with the Menu du jour.

Choose what you fancy and put together your plate just the way you like it. It makes every lunch menu your own little aigu moment.

Soup of the day from the buffet to scoop yourself	8.50
Small salad before an à la carte main course	8.50
For a healthy lunch, the buffet as the main course	23.50

Fitness plate served from the kitchen

with chicken breast	180 grams	29.50
with Swiss beef rib-eye	160 grams	36.00
with Swiss beef rib-eye	250 grams	44.00

Monday

Menu du jour 26.00

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

Menu du jour végétarien 23.00

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

Menu traditionnel 23.00

Braised beef roulade | peas and carrots | white wine risotto

Tuesday

Menu du jour 26.00

Viennese-style creamy veal goulash |
potato and marjoram purée | bean and carrot cassoulet

Menu du jour végétarien 23.00

Polenta slices | ratatouille | crispy kale | poached egg

Menu traditionnel 23.00

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

Wednesday

Menu du jour 26.00

Venison loin | red cabbage | glazed chestnuts |
roasted Brussels sprouts | poppy seed spätzli

Menu du jour végétarien 23.00

Wild mushroom ravioli | truffle sauce |
watercress | burrata

Menu traditionnel 23.00

Macaroni bake with melted cheese |
cervelat sausage | chives

Thursday

Menu du jour 26.00

Roast beef shoulder | red wine sauce | rösti croquettes |
green beans with bacon

Menu du jour végétarien 23.00

Tomato and feta tart | celeriac purée |
watercress | chestnuts

Menu traditionnel 23.00

Gratinated Grisons capuns |
mountain cheese | beef consommé