



Festive Edition 2026/27

A Warm Welcome. A Celebration to Savour.



Festive Season with an aigu Accent 2026/27

Festive cuisine from **aigu**, memorable encounters and
a setting made for Christmas, New Year's Eve and New Year's Day.

**Open 365 days a year –
because hospitality is what we do.**

Members of Garden Park Zug AG - the place to be in Zug

 **PARK**
HOTEL ZUG

City
GARDEN
Hotel & Apartments


aigu
Restaurant & Bar

Secret
GARDEN
Event-Location



Moments with Character.

The festive season at aigu. Warm, indulgent and relaxed

FINE CUISINE AND FESTIVE DAYS

Dear Guests

aigu in Zug is a firm favourite with guests who appreciate excellent food, personal hospitality and a refined yet relaxed atmosphere.

During the festive season, these qualities come into their own: with thoughtfully coordinated experiences ranging from an apéritif and festive dinner to celebrations shared with family, friends or colleagues.

In this brochure, you will find our Christmas menu with the distinctive **aigu** touch, our Christmas brunch for all ages, the Metzgete rooted in Zug tradition, Fondue Hütten Zug, the legendary Truthahn-Taxi and our New Year's Eve celebration with gala dinner, music and dancing.

Guests wishing to stay overnight can take advantage of special festive rates at **Park Hotel Zug**. On New Year's Day, the celebrations continue at **aigu** with a leisurely breakfast served well into the afternoon – for hotel guests, locals and visitors from the surrounding region alike.

For private celebrations and corporate events, the **Secret Garden** Event Location at the **City Garden** Designhotel is also available – just a few steps from **Park Hotel Zug**. We will gladly send you the corresponding brochure, or you can download it directly online.

Our team prepares these special days with great care and enthusiasm – in the kitchen, in service and everywhere good planning turns into a memorable stay. We look forward to celebrating the festive season with you.

Warm regards,

Irene Gangwisch & the **Garden Park** Team

Truthahn - Taxi

ZUG'S ORIGINAL SINCE 2011

The Festive Insider Tip



Order Online Here

IN ZUG, TURKEYS TRAVEL BY TAXI 1 NOVEMBER TO 25 DECEMBER 2026

Since 2011, our Truthahn-Taxi has brought festive food wherever people come together: to your home, your workplace or the table where the celebration takes place.

What began as a playful idea has become a true culinary original from Zug. More than just a delivery: a whole freshly roasted turkey, delivered hot and ready to serve – and almost guaranteed to get everyone talking.

Juicy, festive and ideal for Christmas dinners, card evenings, poker nights, ladies' lunches and gatherings with friends who enjoy treating their guests without spending the whole day in the kitchen.



What exactly comes along for the ride?

A whole golden-roasted turkey, delivered hot in an insulated box. Filled with white bread and cranberries, and served with a rich roast gravy with a subtle cranberry note. Matching side dishes, dessert and carefully selected wines can also be ordered – prepared with ease, ready to serve and relaxed to enjoy at your own table.

- **Available from 4 people**

- CHF 45.00 per person (Approx. 500 g raw weight per person)

- **Would you like something extra?**

- Pumpkin cream soup with cranberries: 1 litre for 4 people | CHF 28.00
- Side dishes: Mashed potatoes, red cabbage, chestnuts, roasted corn on the cob, beans, carrots & cranberry jus | CHF 17.00 per person
- Homemade apple crumble cake: 26 cm, serves 6–8 people, with vanilla sauce | CHF 49.00
- The wine selection is available online. Other drinks can be delivered on request.



Our tip: Order early – the Truthahn-Taxi is in high demand!



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truthahntaxi.ch

Metzgete Hütten Zug

THE BÄREN TRADITION, SERVED ANEW

Hearty. Honest. Bear-y good



FROM THE BÄREN TRADITION: THE SCHLACHTPLATTE

From 16 to 29 October 2026, Tuesday to Saturday, we bring a well-known **Zug autumn tradition** to our chalets: the **Metzgete from the former Bären kitchen**.

For a limited time, Fondue Hütten Zug become Metzgete Hütten Zug. A generous Schlachtplatte – a traditional Swiss platter of pork specialities – is served with all the classic accompaniments. Hearty, full of flavour and made for relaxed evenings with friends, family or colleagues.

Inspired by old recipe notes from the **Bären** kitchen, we are reviving the Metzgete in our chalet village next to **Park Hotel Zug**: authentic, sociable and right in the heart of Zug.



A HEARTY FEAST

Tuesday to Saturday, 6.00 to 10.00 pm

• 2-course Metzgete menu

CHF 56.00 per person

To Start – Your Choice

Green salad with house dressing, watercress quark and bread or

Beef consommé with herb pancake strips, vegetable brunoise and bread

Followed by the Traditional Schlachtplatte

Blood and liver sausages, Schübli sausage, smoked pork loin, bacon, sauerkraut, dried green beans, parsley potatoes and apple compote

And for Those with Room for More

Öpfel Streusel Chueche – Swiss apple crumble cake

CHF 8.50 per person

A vegetarian option is available on request, provided other guests in the group are enjoying the Metzgete.



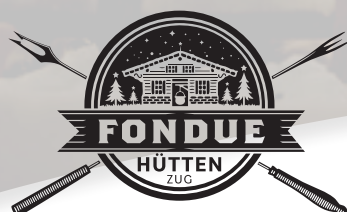
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Our chalets
are warm
and cosy!

Fondue Hütten Zug

ZUG'S CHALET VILLAGE

A Fondue Evening with Alpine Spirit



FONDUE HÜTTEN ZUG

Your own fondue chalet. Right in the heart of Zug.

At **Fondue Hütten Zug**, you are not simply reserving a table – you have an entire chalet to yourselves. Whether as a couple or with friends, family or colleagues, your group can enjoy the evening in its own private wooden chalet, looked after by the **aigu** team.

Six fondue chalets await you right next to **aigu**, each with its own character and room for cosy gatherings of 2 to 8 people. Together, they form a small chalet village in the heart of the city, accommodating up to 42 guests.

The evening begins with a mulled wine apéritif by the open fire. Afterwards, you settle into your own chalet, where Chääs-Fondue – traditional Swiss cheese fondue – or Fondue Chinoise is served. Warm, sociable and as relaxed as a winter evening in Zug should be.

For everyone who loves fondue, enjoys gathering around the table and prefers celebrating winter in good company rather than travelling far.



HEARTY SELECTION

- Swiss Apéritif Platter
With Swiss cheese toast, garlic bread & mulled wine
CHF 16.00 per person
- Chääs-Fondue from Jumi Cheese Dairy
250 g of cheese served with bread, potatoes and pickled vegetables. Starter platter with Bündnerfleisch – air-dried beef from Graubünden – Salsiz, Landjäger, cured ham, smoked bacon, radishes & white radish
CHF 49.00 per person
- Fondue Chinoise
250 g of veal, beef, pork, chicken & meatballs, served with four sauces and French fries; rice available with advance order
A bowl of salad served as a starter
CHF 68.00 per person



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fondue-zug.ch

Christmas Menu with a Refined Touch

Festive dining with flavour – understated, harmonious and heartfelt

CHRISTMAS MENU

- Chestnut cream soup with port wine and smoked duck breast

- Scallop on parsnip purée with sage butter

- Pear sorbet with apple and cinnamon compote

- Sautéed beef fillet with foie gras,
truffle potato gratin and seasonal vegetables

- Gingerbread parfait with mulled wine cherries

- 3-course menu without scallop

CHF 85.00 per person

- 4-course menu

CHF 96.00 per person

- 5-course menu

CHF 105.00 per person

Our Christmas menu is served on the following dates:

- Christmas Eve, 24 December 2026, dinner
- Christmas Day, 25 December 2026, dinner
- Boxing Day, 26 December 2026, lunch and dinner

Please order your Christmas menu in advance – subject to availability.



A Vegetarian Christmas

Rooted in the region – refined with creativity

VEGETARIAN CHRISTMAS MENU

- Chestnut cream soup with port wine and vegetable tartare
- Grilled king oyster mushrooms on parsnip purée with sage butter
- Pear sorbet with apple and cinnamon compote
- Sautéed plant-based steak with braised aubergine, truffle potato gratin and seasonal vegetables
- Gingerbread parfait with mulled wine cherries

- 3-course menu without the king oyster mushroom course CHF 71.00 per person
- 4-course menu CHF 82.00 per person
- 5-course menu CHF 91.00 per person

Our vegetarian Christmas menu is served on the following dates:

- Christmas Eve, 24 December 2026, dinner
- Christmas Day, 25 December 2026, dinner
- Boxing Day, 26 December 2026, lunch and dinner

Please order your Christmas menu in advance – subject to availability.



Christmas Brunch for All Ages

For little guests, true food lovers and everything that makes Christmas delicious



CHRISTMAS BRUNCH AT AIGU RESTAURANT

Christmas at **aigu** begins at a relaxed pace: with freshly brewed coffee, warm pastries, a glass of Prosecco and, at last, time for family and friends.

Our Christmas brunch is festive, generous and wonderfully relaxed. From the first breakfast plate to fresh starters, warm dishes and the dessert buffet, everything that belongs to a delicious Christmas Day is served: seasonal, carefully prepared and presented with genuine warmth.

- **The scent of coffee, Gipfeli & Christmas morning:** 11.00 am - 12.00 noon

Crisp Swiss croissants, sweet and savoury treats, freshly brewed coffee, fine teas and fresh juices..

- **Small plates, great anticipation:** 11.00 am - 2.00 pm

Colourful, creative salads, delicious appetisers, seasonal starters and small creations from the buffet.

- **Festive dishes served warm:** 11.00 am - 2.00 pm

Carefully prepared meat dishes, fresh fish and vegetarian alternatives.

- **Grandma's sweet side of Christmas:** 12.30 - 3.00 pm

Cakes, fruity desserts, creations from our pastry chef and our chocolate fountain – lovingly prepared, generously served and just right for a festive dessert plate.

Christmas Brunch, 25 December 2026

- 11.00 am–3.00 pm
- CHF 79.00 per person, including one glass of Prosecco
- Children aged 4–12: CHF 5.00 per year of age
- Children up to 3 years dine free



New Year's Eve with Style & Soul

A New Year's celebration with fine food, music and time to enjoy

NEW YEAR'S EVE AT AIGU

As the year draws to a close, **aigu** turns the occasion into an evening of fine food, familiar hosts and time to raise a glass together.

We begin at 6.30 pm with an apéritif. Afterwards, Marcel Scheuner and his team serve a festive New Year's Eve menu with Swiss roots, modern accents and the light southern French touch that is part of **aigu**.

Throughout the evening, Irene Gangwisch, Florian Gabathuler, Ehsan Pourhassan and the entire **aigu** team will look after you – personally, attentively and with genuine pleasure in making this evening special together with you.

After dinner, the mood shifts as **DJ Tom Blattmann** takes over the music. In the winter garden, lounge and bar, guests can raise a glass, laugh, dance or simply enjoy the evening a little longer – beyond midnight and for as long as the night carries on.

Reserve your table early.

We look forward to welcoming the New Year with you.



Those wishing to end the evening in complete comfort can stay overnight.

With our special festive accommodation rates and a leisurely late breakfast the following morning, the new year begins without any rush.

We will be happy to advise you on our rooms, whether you plan your stay well in advance or decide to extend the evening at a later stage.

The New Year's Eve Menu

Fine dining for the turn of the year – festive, light, unmistakably aigu

NEW YEAR'S EVE MENU

- Apéritif with small bites
- Amuse-bouche
Pan-fried king oyster mushroom with cauliflower cream, caviar, crunch and chive oil
- Slow-cooked roast beef with yuzu vinaigrette, cucumber chutney, radish and dill oil
- Creamy Carnaroli risotto with black winter truffle, 36-month-aged Parmesan and confit egg yolk
- Carrot and ginger cream soup with poached pike-perch, finger lime pearls and radish cress
- Mandarin with cardamom
- Pink-roasted veal loin with potato and celeriac gratin, caramelised shallots, tenderstem broccoli, veal jus and black garlic
- Valrhona chocolate · tonka bean · cherry
Chocolate mousse with tonka bean ice cream, brownie, marinated cherries and gold leaf
- New Year's Eve menu CHF 185.00 per person
Including apéritif and music by DJ Tom Blattmann



Vegetarian New Year's Eve Menu

A refined menu created with conviction

VEGETARIAN MENU FOR NEW YEAR'S EVE

- Apéritif with small bites
- Amuse-bouche
Pan-fried king oyster mushroom on cauliflower cream
with olive oil pearls, crunch and chive oil
- Pan-fried pointed cabbage with yuzu vinaigrette,
cucumber chutney, radish and dill oil
- Creamy Carnaroli risotto with black winter truffle,
36-month-aged Parmesan and confit egg yolk
- Carrot and ginger cream soup with herb dumplings,
finger lime pearls and radish cress
- Mandarin with cardamom
- Mushroom and vegetable steak with variations of celeriac, caramelised
shallots, tenderstem broccoli, vegetable jus and black garlic
- Valrhona chocolate · tonka bean · cherry
Chocolate mousse with tonka bean ice cream, brownie,
marinated cherries and gold leaf
- Vegetarian New Year's Eve menu CHF 185.00 per person
Including apéritif and music by DJ Tom Blattmann



Children's New Year's Eve Menu

Something special for little night owls

NEW YEAR'S EVE MENU FOR OUR YOUNG GUESTS

- Rimuss – Swiss alcohol-free sparkling drink –
with small snacks for the toast
- Little amuse-bouche
Crispy Parmesan ball with tomato sauce
- Mixed salad
- Veal escalope with cream sauce, noodles and glazed carrots
- Chocolate mousse with tonka bean ice cream, brownie,
marinated cherries and gold leaf

- Children's New Year's Eve menu CHF 65.00 per person
Including apéritif and music by DJ Tom Blattmann
The children's menu is available for children up to and including 12 years of age.



New Year's Breakfast

The first morning of the year – with great coffee, a generous buffet and time to unwind

NEW YEAR'S BREAKFAST AT AIGU

On 1 January, the new year begins at an easy pace at **aigu**.

From 8.00 am, we serve a generous breakfast buffet for everyone who wishes to enjoy a relaxed first morning of the year – with excellent coffee, fresh bread, breakfast favourites and, upon request, a glass of Champagne for the New Year's toast.

Whether as a couple or with friends or family, take your time, ease into the new year and enjoy the morning just as New Year's Day should be.

- **Coffee, tea & juices:** Aromatic coffee, fine cappuccino, selected teas and fresh fruit juices.
- **Savoury buffet selection:** Regional cheeses, cured meats and delicately smoked salmon – everything you need for an enjoyable breakfast
- **Bread & spreads:** Local preserves, Swiss honey and a selection of crusty breads and croissants
- **Fresh dishes & eggs:** Fruit salad, Bircher muesli, yoghurts and freshly prepared egg dishes, as well as scrambled eggs, bacon, sausages & flavourful chipolatas

New Year's Breakfast, 1 January 2027

- 8.00 am–2.00 pm
- CHF 39.00 per person
- Children aged 4–12: CHF 2.00 per year of age
- Children up to 3 years dine free



Zug, at an Easy Pace

Winter days in Zug. Peaceful, festive and wonderfully relaxed.

YOUR WINTER BREAK AT PARK HOTEL ZUG

Zug is especially beautiful in winter: crisp air by the lake, lights in the old town, quiet mornings along the shore – and a sense of calm that suits the festive season perfectly.

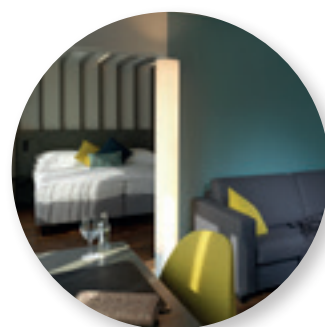
At the 4-star superior **Park Hotel Zug**, you can enjoy a winter break in the heart of the city while still feeling wonderfully relaxed. Ideal for a few enjoyable days with the family, a festive getaway with friends or a short escape from the end-of-year rush.

Warm hospitality, comfortable rooms and everything you need for a relaxing festive stay await you – all within easy reach of central Zug, from breakfast through to dinner at **aigu** Restaurant & Bar.

Book your winter stay now and benefit from attractive accommodation rates.

OUR FESTIVE RATES

Scan the QR code to discover our rates for the festive season from **18 December 2026 to 3 January 2027.**



Winter Greetings from Our Hotels and Restaurants

A Few Personal Words for the Festive Season

A MESSAGE AT THE END OF THE YEAR

Dear Guests,

As the year gradually grows quieter, a season begins that is particularly close to our hearts. Our hotels and restaurants take on a festive glow, the days become a little calmer – and, above all, people come together: to dine, raise a glass, meet again and say thank you.

That is exactly what being a host is all about.

My team and I look forward to welcoming you throughout Advent, over the festive season, at New Year and in the year ahead – at **Park Hotel Zug** and **aigu Restaurant & Bar**.

Whether for a festive dinner, brunch with the family, a Christmas celebration, New Year's Eve or New Year's breakfast, we want you to feel well looked after.

Personally, warmly and without any fuss.

Our doors also remain open between the public holidays – 365 days a year. With fine cuisine, attentive service and hospitality you can truly feel.

My team and I wish you a wonderful Advent season, joyful holidays and many moments that do you good.

With warmest wishes,
Irene Gangwisch



Members of Garden Park Zug AG - the place to be in Zug