



Festive Edition 2025/26

# aigu Restaurant & Bar

*The holidays, just as they should be!*

From fondue chalets to New Year's Eve sparkle –  
all the highlights at a glance.

**Open 365 days a year –  
because great food never goes into hibernation!**

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



Where flavour  
takes centre stage

**Festive season at aigu – with heart, fine cuisine & space for genuine connections.**

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**Festive, refined and full of atmosphere – welcome to aigu.**

It's that special mix of familiar faces, warm service, and dishes prepared with care – using quality ingredients and the ambition to make them truly special. Our Swiss cuisine with a touch of Southern France sets culinary accents that connect – in taste, atmosphere, and human warmth. That's what this season is all about.

During the festive season, **aigu** shows many faces: a refined menu in a calm, family atmosphere. A delicious Christmas brunch on 25 December. A sparkling New Year's Eve celebration with gala dinner, DJ and dancing – and a leisurely New Year's Day breakfast for those who prefer a relaxed start to the year.

From November, the **Fondue Hütten Zug** invite you to enjoy fondue – cosy, sociable, and full of flavour.

For private celebrations, corporate events or truly personal moments, our **Secret Garden** is at your disposal: an exclusive event venue surrounded by greenery, with personalised service and just a few steps from the **Park Hotel**.

**This is what festive season means to us:** honest, full of flavour, and with that certain something. We'd be delighted to welcome you as part of it this winter.

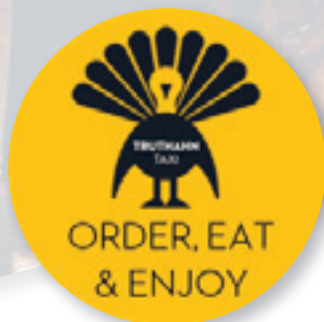
Warm regards,  
Irene Gangwisch & the **Garden Park** Team





# The Turkey Taxi

**Celebrate at home. We'll deliver the feast.**



Order online here

## IN ZUG, TURKEYS TRAVEL BY TAXI

Not in the mood for cooking? Or simply want to spend more time with your guests? Then our Turkey Taxi is just what you need.

For over a decade, we've been delivering festive flavours straight to your door – complete with all the trimmings: a whole, golden-roast turkey stuffed with white bread and cranberries, served with a rich gravy. Fully prepared, carefully packed and delivered warm – ready to serve.

Whether it's for Thanksgiving, Christmas, a cosy dinner for four, a big family gathering, or a spontaneous party with friends – our Turkey Taxi delivers.



- **Available for a minimum of 4 people**

- CHF 42.00 per person (approx. 500 g raw weight per person)

- **Want to make it even better?**

- Pumpkin cream soup with cranberries (1 L for 4 people) CHF 28.00
- Side dish trio: mashed potatoes, red cabbage, chestnuts, roasted corn on the cob, green beans, carrots & cranberry jus CHF 17.00 per person
- Homemade apple pie (26 cm, serves 6-8) with vanilla sauce CHF 49.00
- Drinks & wines available on request.



**Our tip:** Reserve early – the Turkey Taxi is a hit every year!



Information under:  
welcome@parkhotel.ch | +41 41 727 48 48  
truthahntaxi.ch

# Fondue Hütten Zug with Mulled Wine & Fondue

**An evening full of warmth and flavour.**

## **FONDUE HÜTTEN ZUG – RIGHT IN THE HEART OF WINTER INDULGENCE; OUR ALPINE FONDUE CHALETs.**

When the city quiets down in the evening and the scent of firewood lingers in the air, something special begins at **aigu**. Outside, the campfire crackles, mulled wine is poured, voices grow warmer – and from six small, lovingly decorated chalets comes the gentle clinking of fondue forks and the sound of shared laughter.

Each chalet is yours alone for the evening – Fridays & Saturdays from 4 guests. Inside, the air is filled with the aroma of melted cheese or delicately seasoned fondue chinoise; outside, the flames flicker – and in between, you'll create the kind of evening you'll later remember as truly special.

Our chalets can host up to 42 guests – divided into cosy groups, close together yet connected by what really matters: good food, honest conversation, and being together. Reserve early – places are limited.

### **MENU**

- Cheese Fondue from Dubach CHF 49.00 per person  
250 g cheese with bread, potatoes and pickled vegetables  
as a starter we serve: Platter with Bündnerfleisch, Salsiz, Landjäger, cured ham, smoked bacon, radish & mooli
- Fondue Chinoise CHF 66.00 per person  
250 g veal, beef, pork, chicken & meatballs,  
four sauces & French fries, rice on request  
as a starter we serve: Salad bowl
- Etter Kirsch 41% 2cl CHF 9.50 per person
- Cup of Ronnefeldt tea CHF 6.00 per person





# Christmas Menu with a Delicate Touch

**Holidays with flavour – subtle, harmonious and from the heart.**

## CHRISTMAS MENU

- Purslane foam soup with smoked duck breast
- Steamed Swiss salmon on grapefruit-mint salad & fava beans
- Sautéed beef fillet & oxtail ragout  
with truffle potato cream, pickled red onions & romanesco
- Plum tarte tatin, rum caramel & homemade vanilla ice cream

- 3-course menu without salmon
- 4-course menu

CHF 83.00 per person

CHF 99.00 per person

### Our Christmas menu is available on the following evenings:

- Christmas Eve, 24<sup>th</sup> December 2025
- Christmas Day evening, 25<sup>th</sup> December 2025

Please order your Christmas menu in advance – available while stocks last.



# A vegetarian Christmas

**Rooted in the region – refined with creativity.**

## VEGETARIAN MENU

- Purslane foam soup with steamed vegetable momo
- Steamed parsley root on grapefruit-mint salad & fava beans
- Sautéed aubergine with cauliflower ragout  
with truffle potato cream, pickled red onions & romanesco
- Plum tarte tatin, rum caramel & homemade vanilla ice cream

- 3-course menu without vegetable momo CHF 69.00 per person
- 4-course menu CHF 85.00 per person

### Our vegetarian menu is available on the following evenings:

- Christmas Eve, 24<sup>th</sup> December 2025
- Christmas Day evening, 25<sup>th</sup> December 2025

Please order your Christmas menu in advance – best to book before it's gone.





# Christmas Brunch for Young & Old

**For everyone who wants to start Christmas with a smile.**

## CHRISTMAS BRUNCH AT THE AIGU RESTAURANT

When the scent of freshly brewed coffee and oven-warm pastries fills the air at **aigu**, Christmas has arrived – along with our festive brunch for the whole family and friends.

Start the day with a glass of Prosecco, enjoy precious moments with your loved ones, and savour a buffet full of seasonal specialities – sweet and savoury, vegetarian or with meat, fresh, warm and lovingly prepared.

- **Breakfast with soul:** 11.00 - 12.00 h

From crisp croissants to sweet and savoury treats, accompanied by freshly brewed coffee, fine tea and fresh juices.

- **Starters that bring joy:** 11.00 - 14.00 h

Colourful salads, creative appetisers, refined starters and many fine creations to tempt you.

- **Main courses for every taste:** 11.00 - 14.00 h

Mit Liebe zubereitete Fleischgerichte, frischer Fisch und leckere vegetarische Alternativen.

- **Sweet finale:** 12.30 - 15.00 h

Moist cakes, fruity desserts, fresh creations from our pastry chef – and of course, our chocolate fountain: for sparkling children's eyes and big dessert lovers' hearts..

### Christmas Brunch – 25<sup>th</sup> December 2025

- 11.00 - 15.00 h
- Price per person CHF 75.00, including a glass of Prosecco
- Children 4 – 12 years: CHF 4.50 per year of age
- Children up to 3 years: free of charge

# Celebrate New Year's Eve at aigu with Style & Soul

**An evening that connects – through cuisine, people and unforgettable moments.**

## **FINE DINING, DANCING IN STYLE, AND STARTING THE YEAR WELL.**

One last toast of the year, shared laughter, great food – and then letting go of what's past. At **aigu**, we celebrate New Year's Eve with everything it deserves: a festive aperitif, a gala dinner full of culinary creativity – and people you truly want to share the evening with.

At 6:30 pm, we welcome you with a glass in hand and open hearts to begin the final night of the year together. From 7:15 pm, a seven-course menu awaits you, lovingly created by Executive Chef Marcel Scheuner and his team – refined, surprising, and with a touch of Southern France.

Your hosts – Irene Gangwisch, Florian Gabathuler and Ehsan Pourhassan – together with the entire **aigu** team, ensure attentive service, personal care and a warm atmosphere.

When the last dessert has been enjoyed, the dancing begins: DJ Tom Blattmann sets the beat, you make the night. Dance into the new year – light-footed, full of flavour and full of anticipation for all that lies ahead.

Reserve now – and celebrate a New Year's Eve that couldn't be more special.

## **Why head home when you can welcome the new year in the comfort of our hotel rooms?**

Take advantage of our festive accommodation rates and perhaps treat yourself to our New Year's Day late riser breakfast the morning after.

You'll find our festive room rates at the end of this document.





# New Year's Eve Gala Dinner – *fine, festive, aigu*

**Fine cuisine, good wine, genuine company – welcome to aigu.**

## THE FESTIVE NEW YEAR'S EVE MENU

- Aperitif with small delicacies
- A greeting from the kitchen – festively served to awaken the palate
- Spicy beef tartare with braised parsley root, lime gel, black aioli cream, amaranth & cress
- Grilled scallop with celery purée, hazelnuts, basil oil, crispy sage & champagne foam
- Creamy pea soup with lardo & steamed cod
- Pickled cucumber salad with dill & apple sorbet
- Veal loin with fermented duck liver, port wine jus, sweet cassis fig, parsnip cream, bimi broccoli & baby carrots
- Nougat terrine with cherry ragout, Zuger Kirschtorte ice cream, flamed marshmallow & chocolate tuile
- New Year's Eve Menu CHF 179.00 per person  
including house aperitif and musical entertainment with DJ Tom Blattmann



# A Vegetarian New Year's Eve – light into the new year

**A menu for refined palates & clear convictions.**

## VEGETARIAN NEW YEAR'S EVE MENU

- Aperitif with small delicacies
  - A greeting from the kitchen – festively served to awaken the palate
  - Pumpkin mousse terrine with pickled carrot & pumpkin seed oil ricotta
  - Steamed aubergine with soy yoghurt, celery purée, basil oil & garden cress
  - Creamy pea soup with satay dumpling
  - Pickled cucumber salad with dill & apple sorbet
  - Mushroom-vegetable steak with vegetarian jus, sweet cassis fig, parsnip cream, bimi broccoli & baby carrots
  - Nougat terrine with cherry ragout, Zuger Kirschtorte ice cream, flamed marshmallow & chocolate tuile
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- Vegetarian New Year's Eve Menu CHF 179.00 per person  
including house aperitif and musical entertainment with DJ Tom Blattmann





# New Year's Day Late Riser Breakfast

**For everyone who wants to start the new year with great taste.**

## **NEW YEAR'S BREAKFAST – RELAXED, DELICIOUS, HEARTFELT**

New year, new appetite – and we'll satisfy it with a truly fine breakfast. No hangover clichés, no leftover party food – but a late riser breakfast for everyone who wants to start 1<sup>st</sup> January well-rested and hungry for the year ahead.

From 8:00 am, a buffet at **aigu** awaits with everything that sparks good cheer – and, if you like, a glass of champagne to toast to all that's to come. Whether just the two of you or with friends – here there's room for good conversation, genuine laughter and the first truly great moment of the new year.

- **Drinks to wake you up:** aromatic coffee, fine cappuccino, selected teas and fresh fruit juices.
- **Hearty favourites for everyone:** regional cheeses, savoury cold cuts and delicately smoked salmon – everything you need for a breakfast full of flavour.
- **Bread & spreads:** fresh, regional jams, local honey and a variety of crispy breads.
- **Fresh & egg dishes:** fruit salad, Bircher muesli, yoghurts and delicious egg dishes such as scrambled eggs, bacon & spicy cipollata sausages.

## **Late Riser Breakfast – 1<sup>st</sup> January 2026**

- 08.00 - 14.00
- Price per person CHF 35.00
- Children 4 – 12 years: CHF 1.50 per year of age
- Children up to 3 years: free of charge



# Peaceful Days in the City of Zug

**Experience the beauty of winter – stylish accommodation, heartfelt hospitality.**

## A WINTER ESCAPE IN THE HEART OF ZUG

The city of Zug has its own unique charm in winter – with crisp lake air, snow-covered hills and the special calm that this season brings. So why not spend the holidays where relaxation meets comfort?

At the \*\*\*\*Superior **Park Hotel Zug**, we welcome you with genuine hospitality, elegant surroundings and attractive offers for your winter break. Whether it's for a few peaceful days with the family, a festive short trip with friends, or simply to escape everyday life – you've found the right place.

Book now and take advantage of our special accommodation rates – for holidays that will be remembered.

## OUR FESTIVE RATES FROM 19<sup>th</sup> DECEMBER 2025 – 4<sup>th</sup> JANUARY 2026

- Rates bookable subject to availability, plus city tax

### SINGLE ROOM

- incl. breakfast CHF 195.00

### DOUBLE ROOM

- incl. breakfast CHF 250.00

### JUNIOR SUITE OR SUITE

- incl. breakfast CHF 295.00 or CHF 395.00





# Winter Greetings from Zug

**Experience the festive magic of the holiday season with us in the city of Zug.**

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## **FESTIVE MOMENTS IN ZUG – CELEBRATE WITH US.**

The management and the entire team of **Garden Park Zug AG** already wish you a wonderful Advent season, joyful holidays and many moments of indulgence at the **aigu** Restaurant & Bar and the **Park Hotel Zug**.

Whether it's a festive dinner, a cosy brunch or a stylish New Year's Eve – we look forward to sharing these special days with you.

**And the best part:** we are here for you 365 days a year – with genuine hospitality, fine cuisine and a listening ear for your wishes.

We are happy to support you in advance with your planning and ensure that your celebration will be personal, heartfelt – and unforgettable.

With warm regards,  
Irene Gangwisch



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