

## Dessert

### Sablée tartlet with pastry cream

Blackcurrant sorbet | vanilla cream | blackcurrant & damson jam



16.50

### Fromage blanc cake

Raspberry espuma | chocolate crumble | tuile



15.50

### Black Forest

White chocolate cream | kirsch sphere | chocolate sponge



16.50

### Pear meets pineapple

Citrus espuma | pear & walnut mousse | pineapple marinated with thyme



16.00

VEGAN

Treat yourself to one of our tempting ice-cream sundaes – just ask for the menu!!

### Cheese selection from Jumi Cheese Dairy

With black walnuts | fig mustard | fruit bread

- 3 Cheeses: 18.00
- 5 Cheeses: 23.00



18.00

23.00

## «Vegan & full of flavour»

Enjoy mindfully without going without, but with that unmistakable aigu touch.



29.00

VEGAN

### Potato gnocchi

Figs | braised red onions | peas | herb oil



26.00

VEGAN

### Herb polenta

Braised shiitake mushrooms | black garlic | chives | celery-stalk ragout



32.00

VEGAN

### Corsican-style aubergine

Hummus | crispy ginger & beetroot falafel | pine nuts | soy yoghurt topping | artichokes | pomegranate



33.00

VEGAN

### BBQ-Pulled-Jack

Steamed brioche bun | coleslaw | crispy fried onions | BBQ sauce | spicy sriracha mayo | sweet potato fries

# aigu Journal

7ème édition



## aigu – accents in bloom

aigu – pronounced [e:gy].

Like the accent that gives a word its true meaning, our new menu brings culinary impulses that bid farewell to winter and celebrate nature waking up.

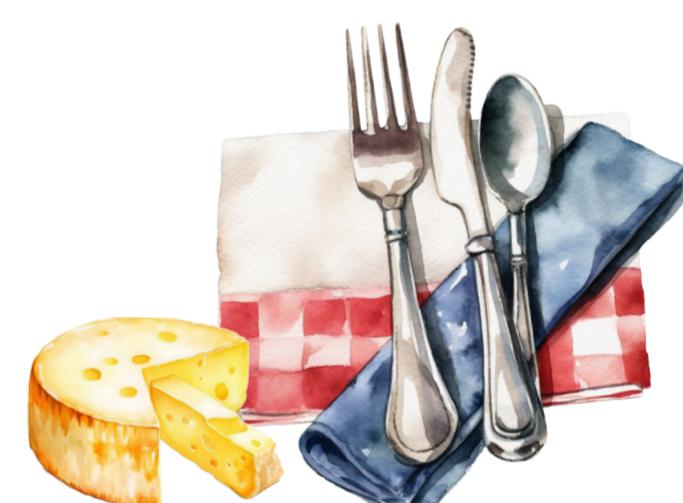
From comforting classics to fresh, creative vegan compositions – our new dishes surprise with plenty of character and that unmistakable aigu touch. Let yourself be inspired by flavour accents that celebrate the season's awakening.

Looking for the right idea for your next business event, team get-together or family celebration? Get in touch.

We'll provide the culinary accent that stays with you.

Bon appétit!

Your aigu Restaurant & Bar team



## «Tradition that lasts»

### Zug Bären classics, now living on at aigu.

What used to be cult is aigu today!

#### • Zürich-style sliced veal

Glazed market vegetables | potato rösti | creamy mushroom sauce

48.00

140 Gramm

#### Original veal Wiener schnitzel

Glazed market vegetables | French fries | lemon | lingonberries

50.00

140 Gramm

#### Zug-style pork cordon bleu

Cooked ham | Zug mountain cheese | glazed market vegetables | French fries | lemon

38.00

200 Gramm



Lactose free

Gluten free; except breads & fougasse

# Bon appétit

## Spécialité

 These dishes are perfect for sharing, with an apéritif, or as a starter.

### Vineyard snails in a cast-iron pot

Hay-smoked | herb butter |  
crispy fougasse  
6 pieces 19.50  
12 pieces 38.00



### False snails

Diced beef fillet | gratinated with herb butter |  
crispy fougasse 120 grams

28.00

### Pissaladière vegetarian

Caramelised onions | antipasti courgette | aubergine |  
sun-dried tomatoes | olives

18.00



### Pissaladière

Caramelised onions | black olives | anchovy fillets

20.00

## Soupe

### French onion soup

Beef consommé | homemade brioche | Gruyère



16.00

### Pea velouté



with vegetable tartare 14.00  
with house-cured Swiss salmon 18.00

## Moules & frites



32.00

### Moules marinière

Mussels | white-wine & vegetable broth  
garlic | parsley |  
homemade bacon mayonnaise |  
French fries

45.00



## Poisson

### Bouillabaisse

Salmon | pike-perch | Arctic char | salmon trout |  
rouille sauce | carrots | leek | celery | potatoes | crispy brioche

### Steamed Skrei cod

Skrei cod | parsnip purée | baby leaf spinach | green herb oil |  
pickled gooseberries | creamy kohlrabi | verjus beurre blanc

### Turbot with celeriac velouté

Turbot | celeriac | saffron risotto | sprouting broccoli |  
grilled leek | tomato chutney

45.00

49.00

## Declarations

- Meat:** Beef CH | Veal CH | Pork CH | Chicken CH | Bacon CH |  
Cooked ham CH | Vineyard snails FR | Duck FR
- Fish:** Salmon NOR | Pike-perch RUS | Arctic char IS | Salmon trout FR |  
Skrei cod NOA | Moules NL | Turbot ES | Anchovies MOA | Scallops JPN
- Vegetables, salad & truffle:** Mundo Rothenburg CH | Truffle IT
- Baked goods:** Brioche CH/DE | all other breads CH

**Allergens and intolerances:** We kindly ask you to speak to our service team  
for further information..

## Entrée

### Vegan carrot terrine

Carrot terrine | carrot & mandarin sorbet |  
sweet-and-sour carrot ribbons | carrot tops



21.00  
VEGAN

### Young frisée | beet leaves

Fresh frisée salad | beet leaves | tomato & olive bread crisps |  
figs | honey | ricotta cream cheese

16.00

### Mediterranean tomato salad

Burrata | tomato gel | pine nuts | basil |  
pickled red onions | fougasse



19.00

### Beef marrow bone

Swiss beef tartare | homemade pickled vegetables |  
pommes soufflées | Roquefort Papillon

29.00



29.00

### Noix de Saint-Jacques

Scallops | celeriac cream |  
steamed Swiss chard | toasted hazelnuts |  
salmon roe | vermouth foam

### Arctic char with raspberry vinegar

Arctic char | red & yellow beetroot marinated in raspberry |  
beetroot glaze | char roe | pickled kohlrabi | cornflowers |  
mustard seeds | buttermilk & dill oil nage

24.00



33.00

## Viande

### Coq au vin, served in a cast-iron pan

Swiss chicken | braised vegetables | mushrooms |  
pearl onions | crispy bacon | potato purée with jus



45.00

### Blanquette de veau

Veal ragout | mushrooms | carrots |  
bacon beans | almond rice

### Swiss beef entrecôte

Spiced herb butter | oven-roasted vegetables |  
pan-fried mushrooms | chives | chips

- Smaller appetite: 160 grams 40.00
- Larger appetite: 250 grams 49.00

40.00

49.00

### Mistkratzerli – crispy whole young Alpstein chicken

39.00

Braised oven vegetables | small rosemary roast potatoes |  
smoked house sauce (preparation time approx. 20 minutes)



42.00

### Magret de Canard

Duck breast | bread dumpling | red cabbage purée |  
braised beetroot with thyme | orange segments |  
red cabbage confit | lingonberry jus

**FEBRUAR SPECIAL**

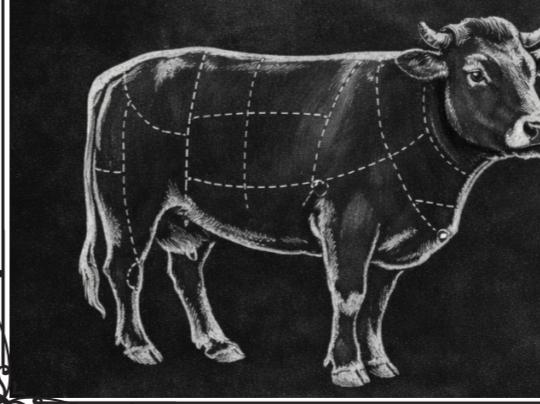
**Côte de Boeuf SUISSE**

**78.00**  
450 g.  
1-2 persons

Classically served to share –  
or simply enjoyed on your own.

Haricots verts «Amandine» |  
crispy fries | homemade Café de Paris,  
our house recipe.

Sides & Café de Paris – à discréetion.





Lactose-free



Gluten-free; except breads & fougasse

Prices in CHF and incl. VAT