

Dessert

Sablée tartlet with pastry cream 16.50
Blackcurrant sorbet | vanilla cream |
blackcurrant & damson jam



Fromage blanc cake 15.50
Raspberry espuma |
chocolate crumble | tuile



Black Forest 16.50
White chocolate cream | kirsch sphere |
chocolate sponge

Pear meets pineapple 16.00
Citrus espuma | pear & walnut mousse |
pineapple marinated with thyme



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

Cheese selection from Jumi Cheese Dairy

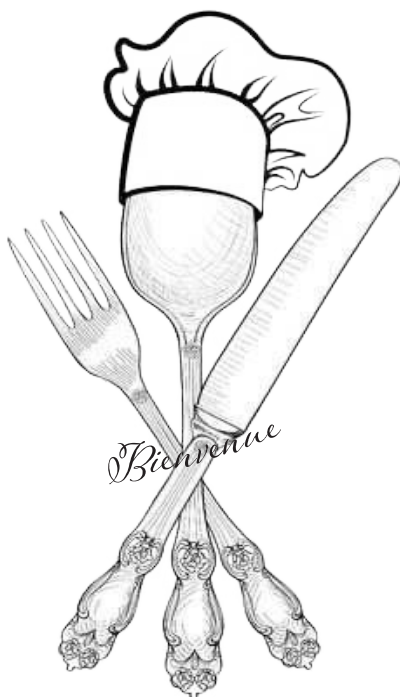
With black walnuts |
fig mustard | fruit bread

- 3 Cheeses:
- 5 Cheeses:



18.00
23.00

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

«Vegan & full of flavour»

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

Potato gnocchi 29.00
Figs | braised red onions |
peas | herb oil



Herb polenta 26.00
Braised shiitake mushrooms | black garlic |
chives | celery-stalk ragout

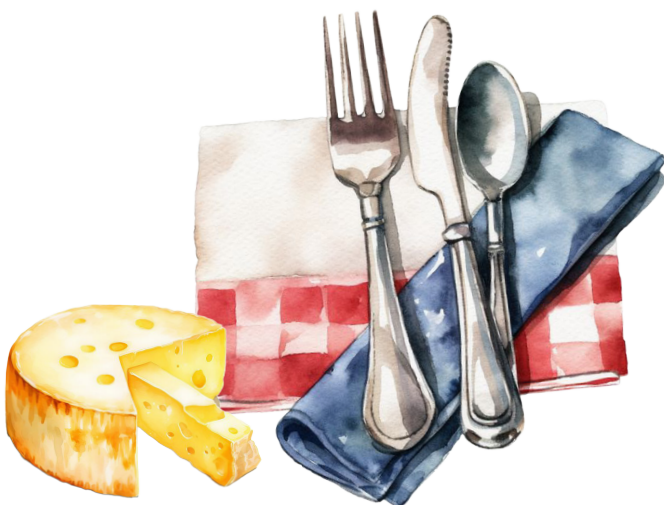


Corsican-style aubergine 32.00
Hummus | crispy ginger & beetroot falafel |
pine nuts | soy yoghurt topping | artichokes | pomegranate

BBQ-Pulled-Jack 33.00
Steamed brioche bun | coleslaw |
crispy fried onions | BBQ sauce |
spicy sriracha mayo | sweet potato fries



Lactose free Gluten free; except breads & fougasse



«Tradition that lasts»



Zug Bären classics, now living on at **aigu**.
What used to be cult is **aigu** today!



Zürich-style sliced veal 48.00
Glazed market vegetables | potato rösti |
creamy mushroom sauce 140 Gramm

Original veal Wiener schnitzel 50.00
Glazed market vegetables | French fries |
lemon | lingonberries 140 Gramm

Zug-style pork cordon bleu 38.00
Cooked ham | Zug mountain cheese |
glazed market vegetables |
French fries | lemone 200 Gramm



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
12 pieces



19.50
38.00

False snails

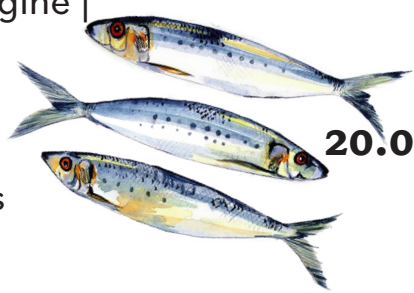
Diced beef fillet | gratinated with herb butter |
crispy fougasse 120 grams

Pissaladière vegetarian

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

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

VEGAN

Moules & frites



Moules marinière

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

32.00

Poisson



Bouillabaisse

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

45.00

Steamed Skrei cod

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

45.00

Turbot with celeriac velouté

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

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

Noix de Saint-Jacques

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



29.00

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

Viande



Coq au vin, served in a cast-iron pan

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

33.00

Blanquette de veau

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



45.00

Swiss beef entrecôte

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

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

40.00

49.00

Mistkratzerli – crispy whole young Alpstein chicken

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

39.00

Magret de Canard

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

42.00



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 discrétion.



Lactose-free



Gluten-free; except breads & fougasse

Prices in CHF and incl. VAT