

# Friday

## Menu du jour 25.00

Yellow fish curry | coriander rice | kroepoek | pak choi

## Menu du jour végétarien 22.00

Soy strips Zurich style | mushroom cream sauce | potato rösti | market vegetables

## Menu vital 22.00

Vegetable poké bowl | chickpeas | carrots | sweetcorn | radishes | crispy kale | courgettes | roasted cauliflower | oven-roasted carrots

Beef - CH & ARG | Pork - CH | Veal - CH | Chicken - SLV | Corn-fed poularde - FR | Dorade - GR



## Petit dessert – Variation du jour 6.50

A fine selection of homemade sweet delights – choose your favourites directly at the table.

# aigu

Restaurant & Bar

## Menu du Jour

6<sup>th</sup> – 10<sup>th</sup> July 2026  
from 11.45 until 13.45 h

## Salad- & Antipasti-Bufferet

**aigu summer, please take a seat.**

Our buffet brings summer lightness to your plate: savoury antipasti, crisp salads and fresh ingredients that taste of terrace moments, sunshine and pure enjoyment.

Choose whatever takes your fancy – and create your own favourite plate.

**Soup of the day from the buffet to scoop yourself 7.50**

**Small salad before an à la carte main course 7.50**

**For a healthy lunch, the buffet as the main course 22.50**

### Fitness plate served from the kitchen

with chicken breast	180 grams	29.50
with beef entrecôte	160 grams	36.00
with beef entrecôte	250 grams	44.00

# Monday

**Menu du jour** 25.00

Beef tagliata | green asparagus | tomato gnocchi |  
Parmesan

**Menu du jour végétarien** 22.00

Coconut, chickpea and pepper ragout | braised  
Bimi broccoli | basmati rice with orange aroma

**Menu traditionnel** 22.00

Hörnli pasta | minced beef | apple sauce | grated cheese

# Tuesday

**Menu du jour** 25.00

Spicy miso broth | grilled beef entrecôte | ramen noodles |  
spring onions | oyster mushrooms | boiled sesame egg |  
carrot strips | shiitake

**Menu du jour végétarien** 22.00

Baked sweet potato | chilli yoghurt | coriander sauce |  
grilled asparagus

**Menu vital** 22.00

Low-carb vegetables | rice | crispy chicken | potato crisps

# Wednesday

**Menu du jour** 25.00

Pan-fried dorade fillet | bouillabaisse vegetables |  
young spinach | lemon oil

**Menu du jour végétarien** 22.00

Braised beetroot | white polenta | sage |  
king oyster mushrooms

**Menu vital** 22.00

Tabbouleh with oriental spices | cucumber | tomatoes |  
parsley | grilled courgettes | soy yoghurt dip

# Thursday

**Menu du jour** 25.00

Quinoa and mushroom pan | sliced corn-fed poularde |  
avocado | pan-fried broccoli

**Menu du jour végétarien** 22.00

Cauliflower steak | spinach | green asparagus |  
beetroot | pea purée

**Menu traditionnel** 22.00

Zufikerli from Thurgau apple-fed pork | onion sauce |  
pear compote | rösti galettes