

Friday

Menu du jour

25.00

Pan-fried pike-perch steak | nut-butter potato foam |
Champagne sauerkraut | capers | lemon segments

Menu du jour végétarien

22.00

Potato gnocchi | braised dill cucumbers | crispy onion rings |
potato crisps

Menu traditionell

22.00

Hörnli (Swiss macaroni) | minced beef | apple sauce

Beef - CH/ARG/URY | Veal - CH | Pork - CH | Chicken - CH/SLO |
Lamb - NZ/AUS | Corn-fed chicken - FR | Pike-perch - RUS | Truffle - IT



Petit dessert – Variation du jour

6.50

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

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Restaurant & Bar

Menu du Jour

16th – 20th February 2026
from 11.45 until 13.45 h

Salad- & Antipasti-Buffer

Our offer every day: A tempting salad and antipasti buffet! Let yourself
be tempted by an abundance of fresh salads and delicious starters.
The buffet is like a colorful vegetable garden just waiting for you.

Our buffet invites you to make a single selection – enjoy your meal!

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

Diced beef rump stroganoff | egg spätzli |
winter vegetables | beetroot | sour cream

Menu du jour végétarien 22.00

Tofu stroganoff | egg spätzli | winter vegetables |
beetroot | sour cream

Menu traditionell 22.00

Chicken cordon bleu | glazed vegetables | French fries

Tuesday

Menu du jour 25.00

Veal meat patties | cauliflower & mashed potatoes |
crispy onions | creamy mushroom sauce |
broccoli | pickled lingonberries

Menu du jour végétarien 22.00

Cauliflower & mashed potatoes | crispy onions |
creamy mushroom sauce | broccoli | pickled lingonberries

Menu traditionell 22.00

Puff pastry vol-au-vent | veal sausage-meat balls |
peas & carrots | almond & raisin rice

Wednesday

Menu du jour 25.00

Pink-roasted lamb loin | saffron fregola sarda |
pink peppercorns | carciofini

Menu du jour végétarien 22.00

Saffron fregola sarda | pink peppercorns | carciofini |
pumpkin cubes | autumn truffle

Menu traditionell 22.00

Cheese spätzli | crispy onions | chives

Thursday

Menu du jour 25.00

Sautéed corn-fed chicken breast | truffle topping |
potato espuma | potato straw |
oven-roasted celeriac | sautéed leek

Menu du jour végétarien 22.00

Potato espuma | potato straw | oven-roasted celeriac |
sautéed leek | red cabbage

Menu traditionnel 22.00

Gratinated Grison capuns | mountain cheese | beef broth