

Spécialité



These dishes are perfect for sharing. Whether with a glass of wine, a cocktail or simply for a snack.

False Escargots

Cubes of beef fillet | homemade herb butter gratinated | crispy fougasse

120 grams

28.00

False vegetarian Escargots

Sautéed champignons | homemade herb butter gratinated | crispy fougasse

18.00

Pissaladière

Caramalized onions | anchovys fillets | black olives



20.00

Vegetarian Pissaladière

Caramelized onions | antipasti courgettes | eggplant | dried tomatoes | olives

18.00

Tarte Flambée

Sour cream | bacon | onions | rocket



18.00

Vegetarian Tarte Flambée

Tomatoes | courgettes | peppers | red cabbage | champignons | spring onions



18.00

Croque Monsieur aigu Style

Juicy ham | Gruyère | moustard of Dijon

4 Toast triangle 15.50

2 Toast triangle 9.00

Croque Monsieur Pastrami Style

Pastrami | Camembert | basil pesto

4 Toast triangle 17.50

2 Toast triangle 10.00

Vegetarian Croque Monsieur

Vegetarian with Gruyère | fried egg | avocado-tomato slice

4 Toast triangle 13.50

2 Toast triangle 8.50

Aperitif platter

Zug mountain cheese | Grisons raw ham | salsiz | dried meat |
smoked raw bacon | pickled vegetables

36.00



aigu
Restaurant & Bar

Classique

Cæsar Salad

Mini lettuce | Swiss chicken | bacon | anchovy fillets | croutons | croutons | parmesan dressing
without chicken

Salade Niçoise aïgu-Style

Lightly marinated salmon trout | olives | onions | chilli peppers
cucumber | radish | quail egg | artichokes

Classic tartare

Beef tartare | brioche-toast | cornichons | spring onions | capers

Club-Ciabatta

Roasted chicken breast | avocado | fried bacon | fried egg |
Tartar sauce | coarse-grained mustard | tomato | iceberg lettuce



28.00

22.00

24.00

70 grams 22.00

140 grams 29.00

24.50



Original Veal Wienerschnitzel

Fresh market vegetables | lemon | cranberries | French fries

140 grams

50.00

Brioche Cheeseburger

Beef | BBQ-sauce | sweet-sour cucumbers | crispy onion rings |
fried egg | bacon | Cheddar



26.00

Vegetarian Burger

Baked cauliflower-cheese-patty | cucumber-riata | burrata | guacamole |
rocket | basil pesto

22.00

Pommes

French fries

8.00

Sweet potato fries

9.00

- o Ketchup | mayo | cheese-jalapeno sauce | joppie sauce or aioli sauce

one sauce of your choice

any further sauce

1.00



Origin:

- o **Meat:** Beef CH | Veal CH | Pork CH | Lamb CH | Chicken CH | Sausages CH
- o **Fish:** Anchovis Middle East Atlantic
- o **Vegetables & salads:** Biohof Fluofeld in Oberarth | Mundo in Rothenburg

Dessert

Coupe aigu

Marinated pear | Calvados jelly | vanilla ice cream | chocolate mousse

Coupe du Chocolatier

Vanilla ice cream | homemade chocolate sauce | chocolate chips | cream

Wild berry Coupe

Warm wild berries | Fior di Latte | cream

Coupe Romanoff

Fresh strawberries | vanilla ice cream | white crispy pearls | cream

Coupe Bananen-Splitt

Vanilla ice cream | chocolate sauce | caramelized banana | brownie cubes

Glace-Aromen

Vanilla-Dream | Swiss Chocolate | Caramelita | Cookies & Caramel | Pistachio | Espresso Croquant | Raspberry-Strawberry | Passionsfrucht-Mango | Lemon-Lime | Blueberry Cheesecake

- Scoop prices
- Cream

Prices in CHF and incl. VAT



15.00

13.00

14.00

15.50

15.50



5.00

1.80