

Friday

Menu du jour 26.00

Sautéed salmon steak | basil gnocchi | ratatouille | crispy kale

Menu du jour végétarien 23.00

Roasted pumpkin | quinoa salad | cranberry vinaigrette | rocket

Menu traditionnel 23.00

Penne all'arrabbiata | confit Datterini tomatoes | Belper Knolle

Petit dessert – Variation of the day 7.50

A fine selection of home made sweet delicacies – choose your favourite directly at the table.



Metzgete Hütten Zug in October

The popular Bären Metzgete is back – now in the cosy little hut village next to **Park Hotel Zug**.

16-29. October 2026



Book your hut now:



Beef – CH/ARG/URY | Veal – CH | Pork – CH | Venison – EU | Lamb – NZ/AUS | Salmon – NOR | Truffle – IT

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Restaurant & Bar

Menu du Jour

14th – 18th September 26
from 11.45 until 13.45 h

Salad- & Antipasti-Buffer

aigu late 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 8.50

Small salad before an à la carte main course 8.50

For a healthy lunch, the buffet as the main course 23.50

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 26.00

Pan-fried lamb fillet | herb and saffron bulgur |
coco beans | sour cream topping

Menu du jour végétarien 23.00

White wine risotto | figs | goat's cheese | \$
pine nuts | baby spinach

Menu traditionnel 23.00

Braised beef roulade | peas and carrots | white wine risotto

Tuesday

Menu du jour 26.00

Braised veal ossobuco | potato and marjoram purée |
bean cassoulet

Menu du jour végétarien 23.00

Baked pumpkin in a nut crust | creamy Savoy cabbage |
crispy kale | poached egg

Menu traditionnel 23.00

Swiss-style meat patties | mashed potatoes | peas | carrots

Wednesday

Menu du jour 26.00

Sliced venison | red cabbage | chestnuts |
Brussels sprouts | poppy seed spaetzli

Menu du jour végétarien 23.00

Wild mushroom triangoli | truffle sauce |
watercress | mozzarella

Menu traditionnel 23.00

Baked macaroni with cheese | Cervelat | chives

Thursday

Menu du jour 26.00

Roast veal in cream sauce | mushroom sauce |
rösti croquettes | green beans with bacon

Menu du jour végétarien 23.00

Tomato and feta tart | celeriac purée |
watercress | chestnuts

Menu traditionnel 23.00

Gratinated Bündner Capuns | mountain cheese |
beef consommé