

Friday

Menu du jour

25.00

Sautéed pike-perch fillet | creamy sauerkraut |
celeriac and sour cream mash | lemon-caper sauce

Menu du jour végétarien

22.00

Homemade spinach and feta quiche | truffled celeriac
cream | wild herb salad

Menu traditionell

22.00

Vaud-style saucisson | potato and leek ragout | broccoli

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

Petit dessert – Variation du jour

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



6.50

aigu

Restaurant & Bar

Menu du Jour

1st – 5th December 2025
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

Pan-fried chicken saltimbocca | potato gnocchi | ratatouille

Menu du jour végétarien 22.00

Potato gnocchi | ratatouille | blue cheese | watercress

Menu traditionell 22.00

Blood sausage | mashed potatoes | sauerkraut | apple | sautéed onions

Tuesday

Menu du jour 25.00

Grilled rump steak of beef | pepper cream sauce | rösti croquettes | gratinated grilled tomato | oven-roasted pumpkin

Menu du jour végétarien 22.00

Potato-artichoke-olive ragout | tomato fillets | parsley cream | cashew nuts | poached egg | truffle foam

Menu traditionell 22.00

Veal sausage | onion gravy | broccoli | French fries

Wednesday

Menu du jour 25.00

Grilled lamb fillet | rosemary potatoes | green beans | port wine shallots | oven-baked celeriac

Menu du jour végétarien 22.00

Oven-braised parsley root | oven-baked celeriac with caraway | rosemary potatoes | truffle

Menu traditionell 22.00

Cheese spaetzle | crispy fried onions | chives | apple compote

Thursday

Menu du jour 25.00

Pan-fried corn-fed poulard breast | burrata | basil risotto | chanterelles | baby spinach | beetroot

Menu du jour végétarien 22.00

Courgette piccata | saffron risotto | crispy onion rings | aubergine caponata

Menu traditionnel 22.00

Baked meat loaf (Fleischkäse) | fried potatoes | fried egg