

Friday

Menu du jour

25.00

Baked pollock | tartar sauce | broccoli | potato & cucumber salad

Menu du jour végétarien

22.00

Creamy wild mushroom ragout | ribel corn bramata | tomato ragout | broccoli

Menu traditionell

22.00

Spaghetti Carbonara

Beef - CH / URY / PRY | Pork - CH / IT | Chicken - CH | Corn-fed poussin - FR |
Lamb - AUS/NZ | Pollock - NOR | Truffle IT

Petit dessert – Variation du jour

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



6.50

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Restaurant & Bar

Menu du Jour

19th – 23rd January 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

Corn-fed poussin breast | pan-fried leek | truffle espuma | cauliflower-sour cream mash | carrots

Menu du jour végétarien 22.00

Cauliflower-sour cream mash | pan-fried leek | plant-based tranche | truffle espuma | carrots

Menu traditionell 22.00

Penne all'arrabbiata | grated cheese

Tuesday

Menu du jour 25.00

Grilled pork steak | crispy potato galette | parsley cream | carrot chips | broccoli

Menu du jour végétarien 22.00

Crispy potato galette | parsley cream | carrot chips | shallot confit | broccoli

Menu traditionell 22.00

Riz Casimir | fruity curry sauce | almond rice | lukewarm fruit salad

Wednesday

Menu du jour 25.00

Lamb loin | herb butter | Parmesan polenta | roasted cipollotti onions | sweet potato crisps

Menu du jour végétarien 22.00

Potato gnocchi | blue cheese | sun-dried tomatoes | pine nuts | baby spinach

Menu traditionell 22.00

Chügeli-Pastetli (vol-au-vent) | creamy mushroom sauce | plain rice | peas & carrots

Thursday

Menu du jour 25.00

Grilled BBQ beef rump steak | olive butter | braised vegetables | croquettes

Menu du jour végétarien 22.00

Braised vegetables | croquettes | olive butter | green asparagus | chanterelles

Menu traditionnel 22.00

Breaded pork schnitzel | lemon | fries | glazed carrots