

Friday

Menu du jour 25.00

Saddle of lamb | herb crust | glazed baby carrots | white asparagus | olive bramata

Menu du jour végétarien 22.00

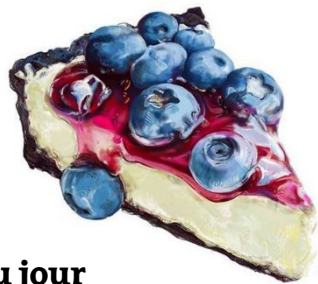
Olive bramata | glazed baby carrots | white asparagus | beans

Menu vital 22.00

Mixed vegetable quinoa | pepper aubergine | marinated bean salad | guacamole

Origin of produce

Beef - CH/PRY/ARG | Pork - CH | Duck - FR | Chicken - SI | Lamb - NZ/AUS | Salmon - NOR | Pike-perch - RUS



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

11th – 15th May 2026
from 11.45 until 13.45 h

Salad- & Antipasti-Bufferet

May is the season of freshness! Treat your senses to our generous buffet: from flavourful antipasti to fresh garden salads, a colourful variety awaits.

Create your own favourite plate and enjoy every bite!

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

Beef duet | cauliflower purée | roasted broccoli |
crispy oven-roasted potatoes

Menu du jour végétarien 22.00

Cauliflower purée | baked egg | crispy oven-roasted
potatoes | roasted broccoli

Menu vital 22.00

Cured salmon and orange sashimi | carrot tabbouleh |
roasted broccoli

Tuesday

Menu du jour 25.00

Lucerne-style pork fillet | creamy saffron risoni |
ratatouille | olive jus

Menu du jour végétarien 22.00

Creamy saffron risoni | ratatouille | carciofini

Menu vital 22.00

Bowl with roasted cauliflower | chickpeas | mixed wild rice |
avocado | pineapple | marinated kidney beans |
soya yoghurt topping

Wednesday

Menu du jour 25.00

Braised beef | red wine sauce | mashed potatoes |
mixed asparagus ragout

Menu du jour végétarien 22.00

Vegetarian soya balls | red wine sauce | mashed
potatoes | mixed asparagus ragout

Menu vital 22.00

Green tea lentil curry | roasted chicken breast | leaf spinach |
coconut milk | coriander falafel

Thursday

Ascension Day

Enjoy a relaxed culinary moment with us on Ascension Day –
we look forward to welcoming you with our
varied à la carte menu.