Friday

Menu du jour 26.00

Crispy pike-perch bites | tartare sauce | broccoli |
potato & cucumber salad

Menu du jour végétarien 23.00

Braised king oyster mushrooms |
creamy Ribelmais bramata polenta | tomato ragout | broccoli

Menu traditionnel 23.00

Spaghetti carbonara



Petit dessert – Variation of the day 7.50

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

Fondue Huts Zug

The popular Fondue Huts are back –
with Cheese fondue and Fondue Chinoise.

Daily from 6pm until 30th December 2026

FONDUE HÜTTEN ZUG

Book your hut now:

Origin: Beef – CH/ARG | pork – CH/IT | chicken – CH | corn-fed chicken – FR | lamb – AUS/NZ | pike-perch – DE | truffles – IT

aigu
Restaurant & Bar

Menu du Jour

16th – 20th November 2026
from 11.45 until 13.45 h

Salad- & Antipasti-Buffet

Autumn to spoon, serve and savour.

Our buffet brings variety to your lunch break, with seasonal salads, fine antipasti and freshly prepared accompaniments that pair perfectly with the Menu du jour.

Choose what you fancy and put together your plate just the way you like it. It makes every lunch menu your own little aigu moment.

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 Swiss beef rib-eye	160 grams	36.00
with Swiss beef rib-eye	250 grams	44.00

Monday

Menu du jour 26.00

Corn-fed chicken breast | roasted leek | truffle espuma | cauliflower & sour cream mash | carrots

Menu du jour végétarien 23.00

Cauliflower & sour cream mash | roasted leek | truffle espuma | carrots

Menu traditionnel 23.00

Spaghetti | Bolognese sauce | grated cheese

Tuesday

Menu du jour 26.00

Grilled pork fillet | crispy potato galette | parsley cream | carrot crisps | shallot confit | romanesco

Menu du jour végétarien 23.00

Crispy potato galette | parsley cream | carrot crisps | shallot confit | romanesco

Menu traditionnel 23.00

Riz Casimir | chicken breast | fruity curry sauce | almond rice | warm fruit salad

Wednesday

Menu du jour 26.00

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

Menu du jour végétarien 23.00

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

Menu traditionnel 23.00

Meatball vol-au-vent | creamy mushroom sauce | steamed rice | peas & carrots

Thursday

Menu du jour 26.00

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

Menu du jour végétarien 23.00

Braised vegetables | potato croquettes | olive butter | young broccoli | chanterelles

Menu traditionnel 23.00

Breaded pork schnitzel | lemon | French fries | glazed peas & carrots