

Dessert

Moelleux d’amande 16.50  
Almond cake | passion fruit-yuzu gel | white crèmeux |  
Baileys espuma | chocolate ice cream

Opéro moderne 16.50  
Chocolate-coffee ganache | biscuits |  
honey-lemon-ginger ice cream

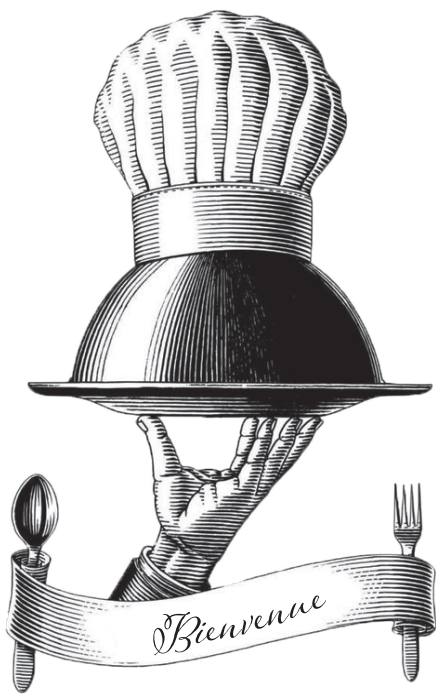
Basque cheesecake 15.50  
Marinated pums | port wine | cinnamon | anise |  
white chocolate crumble

Granny blanche 16.00  
Shredded marinated Granny Smith apple |  
almond crumble | cucumber sorbert | celery jelly |  
tequila granita

Cheese platter from Jumi dairy  
With black walnuts |  
fig mustard | fruit bread

- 3 varieties: 18.00
- 5 varieties: 23.00

aigu Journal 6th édition



aigu – accent  
you can taste

aigu is pronounced [e:gy] –  
just like the French accent aigu.  
It gives letters a distinctive flair –  
and inspires us to set exactly that kind  
of accent in the kitchen.  
Our cuisine blends honest Swiss  
tradition with a pinch  
of southern French finesse.

Keen to discover a new culinary accent?

From hearty autumn classics to inventive vegan  
creations – our dishes surprise with character  
and that unmistakable aigu twist.

And if you are still looking for the perfect idea for your next  
business event, team activity, or private family celebration:

Just ask us. We provide the culinary accent that will stay in memory.

Bon appétit!

Your aigu Restaurant & Bar team

«Vegan & full of flavour»

Mindful indulgence... without compromise,  
but with that certain aigu touch.

Sweet potato gnocchi 29.00  
Beetroot | black salsify |  
basil oil

Herb risotto 26.00  
Braised oven-roasted pumpkin | black garlic |  
pepper sauce | roasted pumpkin seeds

Green lentil dal curry 32.00  
Colourful vegetables | crispy ginger & beetroot falafel |  
soy yoghurt topping | Tandoori naan bread

BBQ pulled Jack 33.00  
Stemed yeast bun | coleslaw |  
crispy fried onions | BBQ sauce |  
spicy Sriracha mayo | sweet potato fries



«Tradition that lasts»



Zug’s Bären classics, now reimaged at aigu.  
What once was cult, now carries the aigu signature!



Zurich-style veal ragout 48.00  
Glazed market vegetables | potato Rösti |  
creamy mushroom sauce 140 Gramm

Original veal Wiener schnitzel 50.00  
Glazed market vegetables | French fries |  
lemon | lingonberries 140 Gramm

Zug-style pork cordon bleu 38.00  
Cooked ham | mountain cheese from Zug  
glazed market vegetables |  
French fries | lemon 200 Gramm



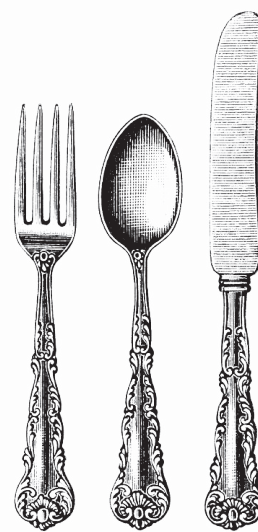
Lactose free

Gluten free; except breads & fougasse





# Bon appétit



## Speciality



These dishes are perfect for sharing, as an aperitif, or as a starter.

● **Vineyard escargots in a cast-iron pot**

Smoked on hay | herb butter |  
crispy fougasse 6 pieces  
12 pieces



19.50  
38.00

● **False escargots**

Beef fillet cubes | gratinated with herb butter |  
crispy fougasse 120 grams

**Crispy Choux with Comté cheese**

Savory choux pastries filled with aged  
cow's milk cheese | spicy tomato coulis  
crispy fougasse



18.00

● **Pissaladière Vegi**

A Provençal-style flatbread topped with caramelised onions |  
marinated antipasti courgettes | aubergines |  
sun-dried tomatoes | olives

● **Pissaladière**

A Provençal-style flatbread  
topped with caramelised onions |  
black olives | anchovy fillets



18.00

20.00

## Moules & Frites



32.00

● **Mussels marinière**

Mussels | white wine vegetable broth |  
garlic | parsley |  
homemade bacon mayonnaise |  
French fries

## Poisson

● **Bouillabaisse**

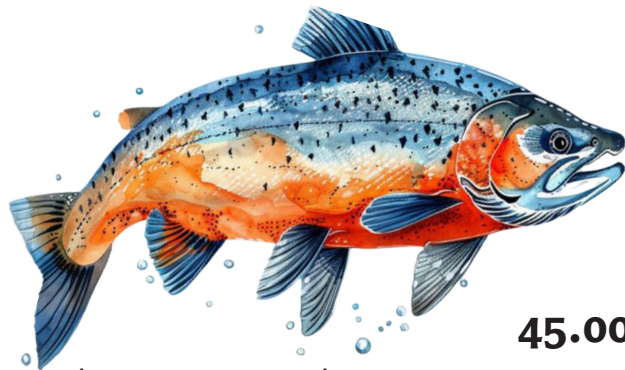
Salmon | pike-perch | char | salmon trout | sauce rouille |  
carrots | leek | celery | potatoes | crispy brioche

● **Provençal monkfish with Roquefort**

Monkfish | parsnip purée | leaf spinach | Roquefort | grapes  
toasted walnuts | Verjuice beurre blanc

● **Sea bass & octopus on saffron risotto**

Sea bass & octopus | saffron risotto | seared baby romaine  
lettuce | sprouting broccoli | Harissa relish | mustard seed jus



45.00

48.00

45.00

**Origin**

- **Meat:** Beef CH | Veal CH | Pork CH | Chicken CH | Bacon CH |  
Cooked ham CH | Vineyard escargots FR
- **Fish:** Salmon NOR | Zander RUS | Char IS | Salmon trout FR |  
Sole IS | Mussels NL | Sea bass ES | Octopus ES | Anchovies MOA
- **Vegetables, salads & truffle:** Mundo Rothenburg CH | Truffle IT
- **Bakery:** Brioche CH/DE | All other breads CH

**Allergens and intolerances:** We kindly ask you to consult our service team  
for more information.

## Entrée



● **Pumpkin mousse terrine**

Pickled butternut squash | pumkin gel |  
pumpkin seed sorbet | parsley cream

20.50

● **Tomato gelée**

Burrata | pine nuts | basil | fougasse

19.00

● **Roasted marrowbone**

Swiss beef tataré |  
pommes soufflées | Roquefort papillon

29.00

● **Seared alpine salmon aigu-style**

Marinated white radish | char roe | crispy leek |  
fermented aioli | smoked fish-saffron broth

24.00

● **Green lettuce hearts**

Frisée | bread crisps | pickled gooseberries |  
honey | Nostrano goat cheese

16.00



## Soupe



● **Ratatouille cream soup**

Basil | grilled vegetable tartare

14.00

## Le Pot-au-feu

● **French simmered brisket  
& pork sausage in broth**

Tender beef brisket | pork sausage |  
slow-simmered and served  
in flavorful broth  
with potatoes | leek | celeriac |  
carrots | horseradish cream

38.00



## Viande

● **Coq au Vin in a cast iron pan**

Swiss chicken | braised vegetables | mushrooms |  
pearl onions | crispy bacon | potato purée with jus

33.00

● **Braised Pork Cheeks**

Parsley and caper salad | roast onion and pumpkin mash |  
bacon beans

44.00

● **Swiss-Beef entrecôte**

Aromatic herb butter | oven-roasted vegetables |  
sautéed mushrooms | chives | French fries

- small appetite: 160 grams
- large appetite: 250 grams

40.00  
49.00

● **Mistkratzerli – whole crispy Alpstein poussin**

Braised oven vegetables | small rosemary roasted potatoes |  
smoked house sauce (approx. 20 minutes preparation time)

39.00

● **Cassoulet du Sud**

Smoked pork belly | Vaud-style saucisson |  
white beans | carrots | celery stalks | diced tomatoes |  
crispy fougasse

38.00



Prices in CHF and incl. VAT



Lactose free



Gluten free; except breads & fougasse