

Dessert

Moelleux d'amande

Almond cake | passion fruit-yuzu gel | white crèmeux | Baileys espuma | chocolate ice cream

16.50



Opéro moderne

Chocolate-coffee ganache | biscuits | honey-lemon-ginger ice cream

16.50



Basque cheesecake

Marinated pums | port wine | cinnamon | anise | white chocolate crumble

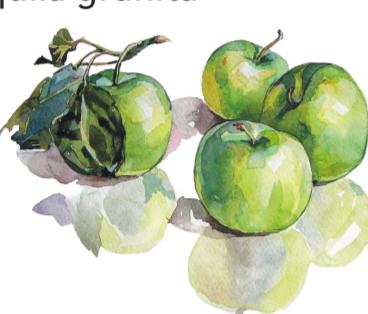
15.50



Granny blanche

Shredded marinated Granny Smith apple | almond crumble | cucumber sorbet | celery jelly | tequila granita

16.00



Treat yourself to one of our irresistible **ice cream sundaes** – just ask for the menu!

Cheese platter from Jumi dairy

With black walnuts | fig mustard | fruit bread

- 3 varieties:
- 5 varieties:



18.00
23.00

«Vegan & full of flavour»

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

Sweet potato gnocchi

Beetroot | black salsify | basil oil



29.00

Herb risotto

Braised oven-roasted pumpkin | black garlic | pepper sauce | roasted pumpkin seeds

26.00



Green lentil dal curry

Colourful vegetables | crispy ginger & beetroot falafel | soy yoghurt topping | Tandoori naan bread

32.00

BBQ pulled Jack

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

33.00

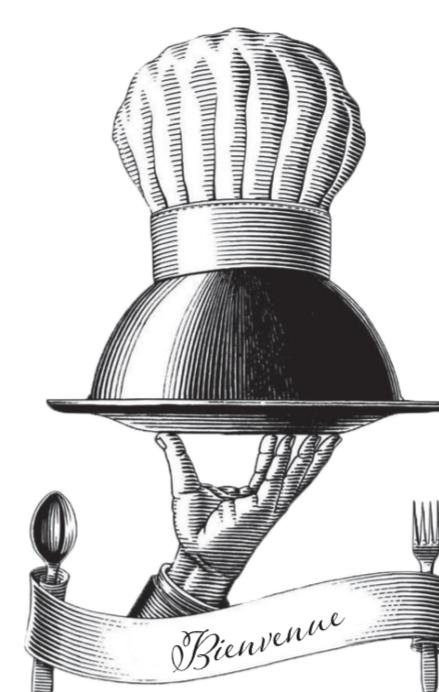


Lactose free

Gluten free; except breads & fougasse

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



«Tradition that lasts»

Zug's Bären classics, now reimagined at aigu.

What once was cult, now carries the aigu signature!

Zurich-style veal ragout

Glazed market vegetables | potato Rösti | creamy mushroom sauce

48.00

140 Gramm

Original veal Wiener schnitzel

Glazed market vegetables | French fries | lemon | lingonberries

50.00

140 Gramm

Zug-style pork cordon bleu

Cooked ham | mountain cheese from Zug | glazed market vegetables | French fries | lemon

38.00

200 Gramm





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

28.00

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



20.00

Pissaladière

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

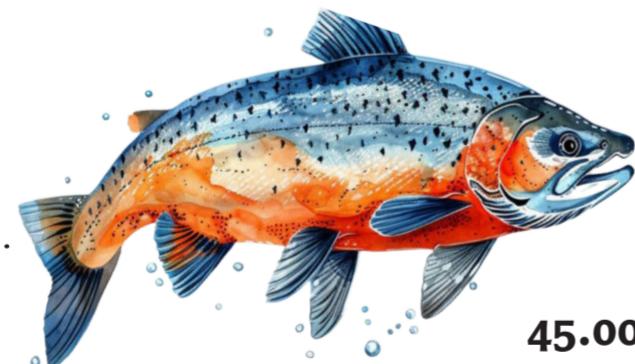
Moules & Frites

32.00



Mussels marinière

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



45.00

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

48.00

Sea bass & octopus on saffron risotto

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

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 20.50

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



Tomato gelée

Burrata | pine nuts | basil | fougasse

Roasted marrowbone

Swiss beef tatare |
pommes soufflées | Roquefort papillon

Seared alpine salmon aigu-style

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

Green lettuce hearts

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



Soupe

Ratatouille cream soup 14.00

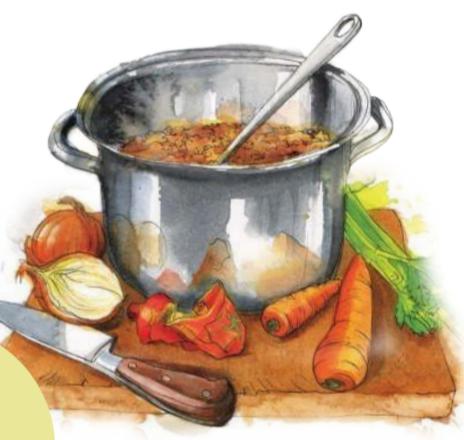
Basil | grilled vegetable tartare

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

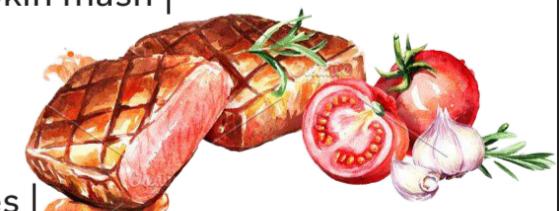
Swiss chicken | braised vegetables | mushrooms |
pearl onions | crispy bacon | potato purée with jus

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 40.00
- large appetite: 250 grams 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

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