

Friday

Menu du jour

25.00

Pan-fried salmon steak | green asparagus |
wild garlic pesto | celeriac cream

Menu du jour végétarien

22.00

Braised salsify | hollandaise sauce | wild rice

Menu vital

22.00

Stuffed baked sweet potato | marinated red cabbage |
chive sour cream | saffron bulgur | pickled red onions | cress

Beef - CH/ARG/PRY | Pork - CH | Chicken - SI | Corn-fed chicken - FR |
Lamb - NZ/AUS | Salmon - NOR | Truffle - IT



Petit dessert – Variation du jour

6.50

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

aigu

Restaurant & Bar

Menu du Jour

20th – 24th July 2026
from 11.45 until 13.45 h



Salad- & Antipasti-Bufferet

aigu summer, please take a seat.

Our buffet brings summer lightness to your plate: savoury antipasti,
crisp salads and fresh ingredients that taste of terrace moments,
sunshine and pure enjoyment.

Choose whatever takes your fancy – and create your own favourite plate.

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

Grilled beef medallion in a herb crust | port wine jus | summer vegetables | chive risotto

Menu du jour végétarien 22.00

Chive risotto | slow-cooked egg from Iten Letzi | Belper Knolle cheese | summer vegetables

Menu vital 22.00

Quinoa bowl | marinated chickpeas | mango | avocado | cabbage salad | sushi rice | sweetcorn | pomegranate

Tuesday

Menu du jour 25.00

Fillet of free-range Lucerne pork | Béarnaise espuma | creamy potato and artichoke ragout | sun-dried tomatoes

Menu du jour végétarien 22.00

Creamy potato and artichoke ragout | roasted root vegetables | baked onion rings

Menu vital 22.00

Tomato and lentil curry | coriander | smoked tofu | roasted carrots | chimichurri dip

Wednesday

Menu du jour 25.00

Lamb fillet with gremolata jus | creamy polenta | green asparagus

Menu du jour végétarien 22.00

Green asparagus | celeriac purée | rosemary potatoes | summer truffle

Menu vital 22.00

Stuffed aubergine | saffron rice | aubergine tartare with yoghurt | tomato | feta | mint

Thursday

Menu du jour 25.00

Pan-fried corn-fed chicken breast | sweet potato cream | glazed coco beans

Menu du jour végétarien 22.00

Peppers stuffed with couscous | baked mint falafel | sweet potato cream | tahini dip | glazed coco beans

Menu vital 22.00

Spinach and potato cream | spicy falafel | coriander and soya yoghurt topping | fava bean cassoulet | seasoned chicken breast