

Friday

Menu du jour

25.00

Pan-fried sea bass fillet | grilled vegetable risotto | sprouting broccoli

Menu du jour végétarien

22.00

Grilled vegetable risotto | sprouting broccoli | peppered soy nuggets

Menu vital

22.00

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

Beef - CH/PRY/ARG | Pork - CH | Duck - FR | Chicken - SI | Salmon - NOR | Sea bass - TR



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

27th – 31st July 2026
from 11.45 until 13.45 h



Salad- & Antipasti-Buffer

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

Duo of beef | cauliflower purée | roasted broccoli |
crispy roast potatoes

Menu du jour végétarien 22.00

Cauliflower purée | baked egg |
crispy roast potatoes | roasted broccoli

Menu vital 22.00

Cured salmon and orange sashimi |
carrot tabbouleh | roasted broccoli

Tuesday

Menu du jour 25.00

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

Menu du jour végétarien 22.00

Creamy saffron risoni | ratatouille | baby artichokes

Menu vital 22.00

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

Wednesday

Menu du jour 25.00

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

Menu du jour végétarien 22.00

Vegetarian soy balls | red wine sauce |
mashed potatoes | asparagus ragout

Menu vital 22.00

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

Thursday

Menu du jour 25.00

Pan-fried duck breast | spiced couscous |
Merlot jus | baby vegetables

Menu du jour végétarien 22.00

Spiced couscous | baby vegetables | spinach |
roasted cauliflower

Menu vital 22.00

Vegetable quinoa | ginger and beetroot falafel |
marinated bean salad | guacamole