

Dessert

Petit dessert – variations of the day

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



6.50

Crêpes Suzette à la façon aigu

Orange | blood orange | Shiso cress



17.00

VEGAN Tonka bean & quince slice

Ginger | red wine ice cream | gold leaf | quince | Atsina

16.00

Pomegranate soufflé

Pomegranate | Lotus blossom | brittle | jelly

16.50



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:

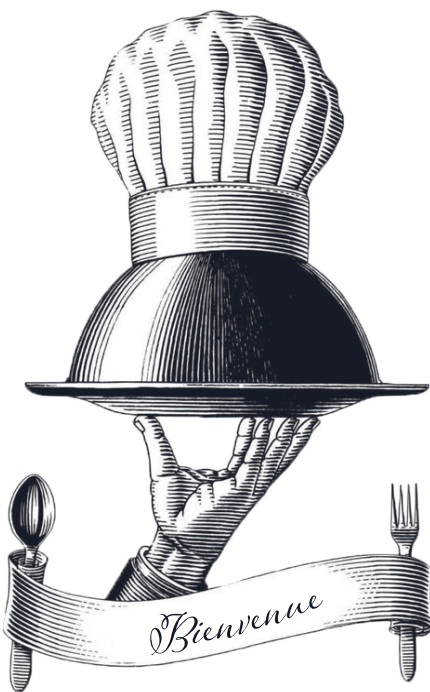


18.00

23.00

aigu Journal

6<sup>th</sup> 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 summer and autumn classics to inventive vegan creations – our dishes surprise with character and that unmistakable **aigu** twist.

Still looking for the perfect idea for your team or Christmas celebration? Talk to us – we'll provide the culinary accent that stays in memory.

Bon appétit – and see you at the next **aigu** jam session!

Your **aigu** Restaurant & Bar team

«Vegan & full of flavour»

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

VEGAN Sweet potato gnocchi

Beetroot | black salsify | basil oil



29.00

VEGAN Herb risotto

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



26.00

VEGAN Green lentil dal curry

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

32.00

VEGAN BBQ pulled Jack

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



33.00



«Tradition that lasts»



Zug's Bären classics, now reimaged at aigu.

What once was cult, now carries the **aigu** signature!



● Zurich-style veal ragout

Glazed market vegetables | potato Rösti | creamy mushroom sauce

140 Gramm

48.00

Original veal Wiener schnitzel

Glazed market vegetables | French fries | lemon | lingonberries

140 Gramm

50.00

Zug-style pork cordon bleu

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

200 Gramm

38.00



Lactose free

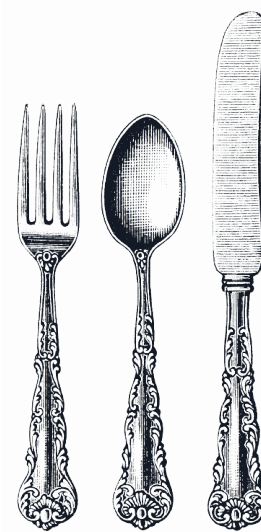


Gluten free; except breads & fougasse





# 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

### Tomato gelée

Burrata | pine nuts | basil | fougasse

### Roasted marrowbone

Swiss beef tataré |  
pommes soufflées | Roquefort papillon

### Seared alpine salmon aigu-style

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

### Green lettuce hearts

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



19.00

29.00

24.00

16.00

## Soupe



### Ratatouille cream soup

- Basil | grilled vegetable tartare

14.00

## Le Pot-au-feu

### Brisket like at home – slow-braised in broth

Tender simmered beef brisket |  
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