

«Vegan – Creative – aigu»

Enjoyment - with finesse
& flavour.



Cauliflower gnocchi

Artischokes | red onions | basil oil



29.00

Green lentil dal curry

Colourful vegetables | crispy sweet potato cubes |
Tandoori Naan bread

32.00

BBQ Pulled Jack

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

33.00

Venere risotto

Braised Cima di Rapa | black garlic |
date tomato confit | fava bean cassoulet

26.00



Secret
GARDEN



BÄREN

«The tradition lives on»



Authentic traditional recipes, served with passion

Enjoy the beloved Bären classics at **aigu** now!



Zürich-style veal strips

Glazed market vegetables | potato rösti |
mushroom cream sauce

48.00

140 grams



Original veal Wiener schnitzel

glazed market vegetables | fries |
lemon | lingonberries

50.00

140 grams

Zug pork cordon bleu

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

38.00

200 grams



Dessert

Petit dessert – variations of the day

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

6.50



Choux au chocolat

Tiramisu cream | fig

16.00

Light mascarpone mousse

Blueberry compote | vanilla ice cream |
chocolate crisp

14.00

Lemon tartlet

Vegan Fior de Latte ice cream | vegan meringue |
lemon chips

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:

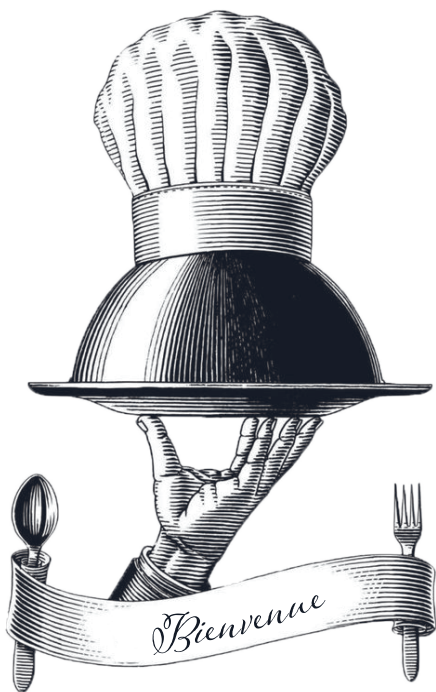
18.00

23.00



aigu Journal

Fifth édition



aigu – with a
certain accent

aigu is pronounced [e:gy] – just like
the French accent **aigu**, with which
we create culinary highlights in Zug.
Here, Swiss culinary tradition meets
a touch of southern French finesse –
and now the new season brings
fresh ideas to the menu!

Discover new accents from our kitchen!

Whether light spring flavours, refined classics, or surprising vegan
creations – our Swiss cuisine with a hint of southern France
has plenty of delights in store.

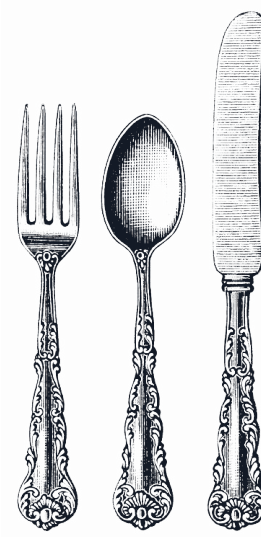
And after dinner? Head to the **aigu** Bar & Lounge!
A cocktail, a relaxed vibe, and great beats at the **Groove & Cocktails**
or the **aigu Jam** Sessions – who knows? You might just discover
your new favourite drink!

!
Bon appétit!

Your **aigu** Restaurant & Bar team



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

Caramelised onions | marinated antipasti courgettes |
aubergines | sun-dried tomatoes | olives

18.00

Pissaladière

Caramelised onions |
black olives | anchovy fillets



20.00

Moules & Frites

32.00



Mussels marinière

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

Poisson



Bouillabaisse

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

45.00

Golden sole with refined flavours

Sole | roasted cauliflower | creamy kale |
salmon roe | brown butter lemon sauce

48.00

Swiss salmon

Baby lettuce with harissa cream | wild herbs |
Gruyère AOP | pepper-caper relish |
potato-parsley root purée

42.00

Origin

- **Meat:** Beef CH | Veal CH | Lamb IE | Chicken SVN | Bacon CH | Cooked ham CH | Pork CH | Duck breast FR | Duck liver FR | Vineyard escargots FR
- **Fish:** Salmon CH/NOR | Pike-perch RUS | Char IS | Salmon trout FR | Sole NL | Mussels NL | 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

Carrot mousse terrine

Pickled carrot | mandarin gel | cress |
duck liver ice cream | brioche

24.50

Vegetable tartare

Pepper egg yolk | parsley cream |
crispy capers | herbs | fougasse

22.00

VEGAN

Beef marrow bone

Swiss beef tartare |
pommes soufflées | Roquefort Papillon

29.00



Roasted Alpine salmon, aigu-style

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

24.00

Frisée & baby spinach salad

Frisée | baby spinach | pickled gooseberries |
roasted chickpeas |
caramelised Bûche de Chèvre Soignon

16.00



Soupe

Parsley root cream soup

Cider | roasted pine nuts |
chives

14.00

French onion soup

Crostini gratinated with Gruyère

15.00



VEGAN

Viande

Coq au vin in a cast-iron pan

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

33.00

Slow-cooked lamb loin

Amaranth, crispy onion & pink pepper crunch | artichokes |
goat cheese macaron | fig | green asparagus tips |
gratinated Écu d'or polenta

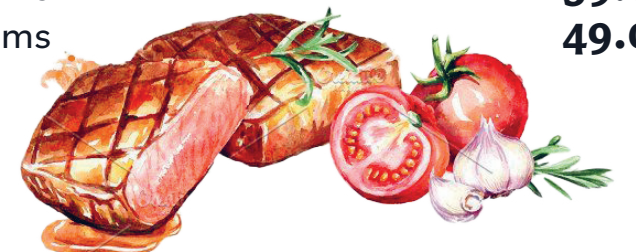
44.00

Swiss beef entrecôte

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

- Petit appétit: 160 grams
- Grand appétit: 250 grams

39.00
49.00



Mistkratzerli – whole crispy Alpstein spring chicken

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

38.00

Duck breast au terroir

Baked parsnip-potato mille-feuille | apple gel |
Gruyère AOP | sprouting broccoli | truffle jus

45.00



Prices in CHF and incl. VAT