

# Friday

**Menu du jour** 25.00

Crispy gilthead seabream | saffron trofie |  
lemon-olive oil emulsion | chanterelles | datterino tomatoes

**Menu du jour végétarien** 22.00

Saffron trofie | lemon and olive oil emulsion | chanterelles |  
datterino tomatoes | baby spinach

**Menu traditionnel** 19.00

Papet vaudois | potatoes | leek | saucisson

Beef- CH/ARG/PRY | Veal- CH | Pork- CH | Salmon trout- FR/IT | Sea bream- GR | Truffle- IT



# aigu

Restaurant & Bar

## Menu du Jour

21<sup>st</sup> May – 24<sup>th</sup> May 2024  
from 11.45 until 13.45 h

### Salad- & Antipasti-Buffer

Our offer every day: A tempting salad and antipasti buffet! Let yourself be tempted by an abundance of fresh salads and delicious starters. The buffet is like a colorful vegetable garden just waiting for you.

**Soup of the day from the buffet to scoop yourself** 7.50

**Small salad before an à la carte main course** 7.50

**The appetizer for those who are a little more hungry** 14.50

**For a healthy lunch, the buffet as the main course** 19.50

# Monday

## Menu du jour & Buffet

Dear Guests

On Whit Monday, we will not be offering a Menu du jour or buffet. However, we are very pleased to welcome you with our à la Carte and snack menu.

Warmest regards your aigu team

# Tuesday

## Menu du jour

25.00

Roasted salmon trout miller style | parsley potatoes | romanescos | almond butter

## Menu du jour végétarien

22.00

Pepper aubergine | saffron rice | roasted broccoli

## Menu traditionnel

19.00

Braised meat bird | pea and carrot vegetables | white wine risotto

# Wednesday

## Menu du jour

25.00

Saddle of pork | truffled white asparagus | chive potato mash | grilled courgettes

## Menu du jour végétarien

22.00

Truffled white asparagus | grilled courgettes | chive mashed potatoes | potato crisps

## Menu traditionnel

19.00

Tomato quiche with burrata & colourful leaf salads

# Thursday

## Menu du jour

25.00

Grilled beef haunch steak | BBQ jus | sweet potato fries | green asparagus

## Menu du jour végétarien

22.00

Spinach and ricotta ravioli | carciofini | sun-dried tomatoes | taschaska olives

## Menu traditionnel

19.00

Veal meatballs | potato purée | peas & carrots