

Dessert

Moelleux d’amande 16.50
Almond cake | passion fruit-yuzu gel | white crèmeux | Baileys espuma | chocolate ice cream

Opéro moderne 16.50
Chocolate-coffee ganache | biscuits | honey-lemon-ginger ice cream

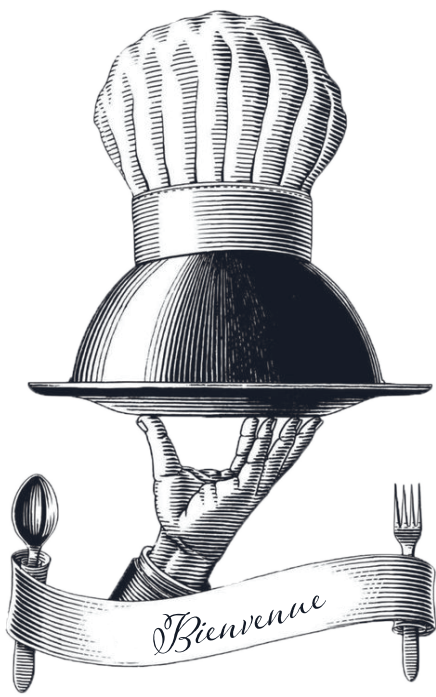
Basque cheesecake 15.50
Marinated pums | port wine | cinnamon | anise | white chocolate crumble

Granny blanche 16.00
Shredded marinated Granny Smith apple | almond crumble | cucumber sorbert | celery jelly | tequila granita

Cheese platter from Jumi dairy
With black walnuts | fig mustard | fruit bread

- 3 varieties: 18.00
- 5 varieties: 23.00

aigu Journal 6th 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 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!

Your aigu Restaurant & Bar team

«Vegan & full of flavour»

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

Sweet potato gnocchi 29.00
Beetroot | black salsify | basil oil

Herb risotto 26.00
Braised oven-roasted pumpkin | black garlic | pepper sauce | roasted pumpkin seeds

Green lentil dal curry 32.00
Colourful vegetables | crispy ginger & beetroot falafel | soy yoghurt topping | Tandoori naan bread

BBQ pulled Jack 33.00
Stemed yeast bun | coleslaw | crispy fried onions | BBQ sauce | spicy Sriracha mayo | sweet potato fries



«Tradition that lasts»

Zug’s Bären classics, now reimaged at aigu. What once was cult, now carries the aigu signature!

Zurich-style veal ragout 48.00
Glazed market vegetables | potato Rösti | creamy mushroom sauce 140 Gramm

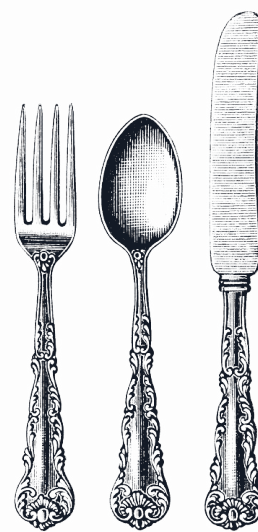
Original veal Wiener schnitzel 50.00
Glazed market vegetables | French fries | lemon | lingonberries 140 Gramm

Zug-style pork cordon bleu 38.00
Cooked ham | mountain cheese from Zug glazed market vegetables | French fries | lemon 200 Gramm





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

20.50

● Tomato gelée

Burrata | pine nuts | basil | fougasse

19.00

● Roasted marrowbone

Swiss beef tataré |
pommes soufflées | Roquefort papillon

29.00

● Seared alpine salmon aigu-style

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

24.00

● Green lettuce hearts

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

16.00



Soupe



Ratatouille cream soup

- Basil | grilled vegetable tartare

14.00

Le Pot-au-feu

● French simmered brisket & pork sausage in broth

Tender beef brisket | pork sausage |
slow-simmered and served
in flavorful broth
with 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