

Friday

Menu du jour

25.00

Pan-fried salmon steak | braised bimi broccoli | basil pesto | potato-parsley mash a

Menu du jour végétarien

22.00

Tempura-battered cauliflower nuggets | spicy curry sauce | tabbouleh salad

Menu traditionell

22.00

Chicken cordon bleu | tomato relish | French fries | carrot-broccoli vegetables

Meat origin: Beef – CH/ARG/URY | Veal – CH | Pork – CH | Chicken – CH | Corn-fed chicken – FR | Lamb – NZ/AUS | Salmon – NOR | Truffle – IT



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Restaurant & Bar

Menu du Jour

1st – 5th September 2025
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.

Our buffet invites you to make a single selection – enjoy your meal!

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

Grilled beef medallion in herb crust | port wine jus | autumn vegetables | chanterelles | chive risotto

Menu du jour végétarien 22.00

Chive risotto | Iten free-range egg | Belper Knolle cheese | vanilla-glazed pumpkin balls | pumpkin espuma

Menu traditionell 22.00

Potato rösti | raclette cheese | fried egg | bacon

Tuesday

Menu du jour 25.00

Lucerne free-range pork fillet | béarnaise espuma | creamy potato-artichoke ragout | broccoli | sun-dried tomatoes

Menu du jour végétarien 22.00

Creamy potato-artichoke ragout | oven-roasted root vegetables | baked onion rings

Menu traditionell 22.00

Chicken stroganoff | rice | beetroot strips | sour cream

Wednesday

Menu du jour 25.00

Lamb fillet with herb butter | creamy polenta | green beans | pumpkin cubes | red cabbage confit

Menu du jour végétarien 22.00

Oven-braised parsley root | celery purée | oven-roasted rosemary potatoes | summer truffle

Menu traditionell 22.00

Äpler Magronen (Swiss Alpine macaroni) | roast ham | potato cubes | apple sauce

Thursday

Menu du jour 25.00

Pan-fried corn-fed chicken breast | sweet potato cream | glazed coco beans | celery straw

Menu du jour végétarien 22.00

Stuffed bell pepper with bulgur | baked mint falafel | sweet potato cream | tahini dip | glazed coco beans

Menu traditionnel 22.00

Beef meatloaf | pea-carrot vegetables | mashed potatoes | pepper cream sauce