

## Dessert

 **Vermicelles with pear** 16.50  
Chestnut vermicelles | pickled pear |  
La Cotta fresh cheese | toffee ice cream



**Gâteau aux pommes & crumble** 15.50  
Apple crumble cake |  
vanilla espuma | vanilla ice cream



 **Plum panna cotta** 16.00  
Plum compote | fior di latte ice cream



Treat yourself to one of our  
tempting **ice cream sundaes** –  
just ask for the menu!

**Cheese platter from Jumi dairy**  
Black walnuts | fig mustard | fruit bread

- 3 varieties 19.00
- 5 varieties 24.00



# aigu Journal

Autumn Edition

## aigu – the accent of autumn



**aigu** – pronounced [e] –  
brings its own distinctive accent  
to autumn too.

Our new menu brings the season to the  
plate: richer flavours, earthy notes and  
plenty of warmth, combined with the light-  
ness that defines our cuisine..

Pumpkin, porcini mushrooms, celeriac,  
beetroot, pear, chestnuts and plums meet  
aromatic herbs, creative combinations and familiar classics.  
They are joined by plant-based dishes, fish and meat – seasonal,  
carefully prepared and unmistakably **aigu**.

“ And around aigu, things are getting traditionally Swiss: ”

From 16 October, our Metzgete Hütten move in,  
and from 31 October, the Fondue Hütten are back..



Bon appétit and see you soon!  
Your **aigu** Restaurant & Bar-team

## «Vegan with the aigu signature»



Plant-based through autumn



 **Roasted cauliflower steak** 29.00  
Cauliflower steak | sun-dried tomatoes | chanterelles |  
edamame | cauliflower gnocchi | herb oil



 **Red curry** 28.00  
Red vegetable & chickpea curry | smoked tofu |  
lime basmati rice | crispy naan bread

 **Hokkaido pumpkin risotto** 32.00  
Pumpkin risotto | sage |  
toasted hazelnuts | pumpkin seed oil |  
plant-based Parmesan



 **Roasted autumn vegetables & beluga lentils** 33.00  
Roasted autumn vegetables | creamy beluga lentils |  
roasted pumpkin | carrots | carrot crisps | parsnips |  
herb oil | vegan herb cream



## «Tradition with an aigu accent»



**Zug Bären classics that live on at aigu.**  
What was once iconic is now **aigu**!



 **Zurich-style sliced veal** 49.00  
Potato rösti | glazed market vegetables |  
creamy mushroom sauce



140 grams

**Original Wiener schnitzel** 50.00  
Veal | French fries | glazed market vegetables |  
lemon | lingonberries

140 grams

**Zug pork cordon bleu** 45.00  
Cooked ham | cheese from Zugerberg |  
glazed market vegetables |  
French fries | lemon



200 grams



Vegan



Lactose-free



Gluten-free; except bread & fougasse

Bon appétit



## Specialities



To share, as an aperitif or starter.

### Burgundy snails in a cast-iron pot

Vineyard snails | lightly smoked over hay |  
homemade herb butter |  
crispy fougasse

6 pieces **19.50**  
12 pieces **38.00**



### Beef «escargots» 28.00

Diced beef fillet | gratinated with herb butter |  
crispy fougasse

120 grams

### Whole artichoke 18.00

Whole artichoke for pulling apart |  
vegetable vinaigrette with potato, carrot & celeriac |  
herb vinegar | mustard

*Enjoy leaf by leaf, dip as you go – and finish with the tender artichoke heart.*



### Tarte flambée aigu 20.00

Alsatian-style thin flatbread |  
raw bacon | leek | onions |  
French cured ham, added cold



## Moules & frites



### Moules à la Marinière 33.00

Mussels | white wine & vegetable broth |  
garlic | parsley |  
homemade bacon mayonnaise |  
French fries

Special

## Fish



### Bouillabaisse 47.00

Provençal fish stew |  
salmon | pike-perch | char | salmon trout | rouille sauce |  
carrots | leek | celeriac | potatoes | crispy brioche

### Sandre, céleri & pomme 45.00

Pan-fried pike-perch | celeriac mousseline | white wine foam |  
roasted fennel | caramelised apple | pickled pumpkin

### Turbot poêlé 50.00

Pan-seared turbot | beurre blanc with verjus |  
artichoke | young leek |  
potato mousseline | trout roe



## Starter



### Celeriac mousse 21.00



Apple gel | shallot confit |  
pear compote | pear sorbet



### Beetroot carpaccio 18.00

Goat's cheese | frisée |  
sweet-and-sour apple brunoise | walnut | herb oil



### Porcini ravioli 23.00

Roasted porcini mushrooms |  
pickled apricots | shiso cress



### Beef tartare & rosemary focaccia 29.00

Swiss beef | leek oil | pickled mustard seeds |  
Sriracha aioli | trout roe | rosemary focaccia



### Smoked salmon tartare 27.00

Crème fraîche | char roe | capers |  
cucumber | chive & dill oil | blini | lemon



## Soup



### Cauliflower velouté

Cauliflower cream soup

with vegetable tartare **14.00**

with smoked trout **16.00**



### Tomato soup 14.00



Tomatoes | onions | garlic |  
olive oil | herb salt | thyme



## Meat



### Coq au Vin in a cast-iron pan 39.50

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



### Rack of lamb 52.00

Rack of lamb | preserved lemon jus | pumpkin |  
anchovy mayonnaise | lardo | edamame |  
parsnip cream | herb oil



### Swiss beef rib-eye

Swiss beef | herb butter | roasted vegetables |  
sautéed mushrooms | chives | potato wedges

- small appetite:  160 grams **47.00**
- large appetite:  250 grams **56.00**



### Mistkratzerli – crispy Alpstein chicken 39.00

Roasted vegetables | rosemary roasted potatoes |  
smoked house sauce

*Preparation time approx. 20 minutes*



### Braised veal cheeks 49.00

Braised veal cheeks | beetroot glaze |  
bone marrow cream | morels |  
creamy white beans | carrot brunoise



#### Our products & their origin

Whenever possible, we use products from Switzerland and work with regional suppliers.  
Products from abroad are also sourced through selected partners in the region, and their origin is clearly declared.

- Beef, veal, pork, chicken, bacon and cooked ham come from Switzerland. Cured ham and vineyard snails come from France, our lamb from Australia and the veal cheeks from the Netherlands.
- For fish and seafood, the salmon comes from Norway, the pike-perch from Poland, the char from Iceland, the salmon trout from France, the turbot from Spain, the mussels from the Netherlands and the trout from Denmark. Char roe and trout roe come from Italy, and our anchovies from the Northeast Atlantic.
- Our vegetables and salads are supplied by Mundo in Rothenburg.
- We source our brioche from Switzerland and Germany. All other breads come from Switzerland.

If you have any allergies or intolerances, please speak to our service team.  
They will gladly provide you with further information..



Vegan



Lactose-free



Gluten-free; except bread & fougasse

Prices in CHF and incl. VAT