

Dessert

Gâteau au fromage et à la mangue

Mango cheesecake |
small chocolate variation



16.50

Tarte à la rhubarbe

Rhubarb slice |
crumble & Fior di Latte ice cream



15.50

Panna Cotta aux nectarines

Vegan nectarine panna cotta |
fresh berries | apricot ice cream



16.50

Treat yourself to one of our
tempting **coupes glacées** –
simply ask for the menu!

Assiette de Fromages from Jumi cheese dairy

With black walnuts |
fig mustard | fruit bread

- 3 varieties
- 5 varieties



18.00

23.00

aigu Journal

Édition d'été



aigu – the accent of summer

aigu – pronounced [e:gy] – like the accent
that gives a word its distinctive sound.

This is exactly the accent we bring to
the plate: with a summer menu that gives
Swiss cuisine a modern twist and pairs
it with the lightness of Southern France.

Seasonal ingredients, Mediterranean
herbs, light flavours and creative
vegan dishes bring summer to Zug – colourful,
uncomplicated and full of flavour.

“ From 16 October: Metzgete Hütten Zug –
the popular Bären Metzgete,
now in our little chalet village next to Park Hotel Zug. ”



Bon appétit et à bientôt!
Your **aigu** Restaurant & Bar team

«Vegan with the aigu accent»

*Plant-based cuisine,
modernly interpreted fresh, aromatic
and beautifully refined.*

VEGAN
– 100% –

Gnocchi aux tomates séchées et au basilic

Gnocchi with dried tomatoes & basil | chanterelles |
sugar snap peas | herb oil



29.00

Curry rouge

- Red vegetable and chickpea curry |
smoked tofu | lime basmati rice |
crispy naan bread



28.00

Aubergine à la corse

Roasted aubergine | hummus | crispy ginger & beetroot falafel |
pine nuts | soy yoghurt topping | artichokes | pomegranate

32.00

Bramata aux herbes et au maïs

- Herb and corn bramata | sprouting broccoli | parsley oil |
tomato confit | crispy onions

33.00



«Tradition with a touch of aigu»

Zug Bären classics that live on the aigu.
What used to be cult is now **aigu**!

Sliced Zurich-style veal

Glazed market vegetables | potato rösti |
mushroom cream sauce



140 Gramm

49.00

Original veal Wiener schnitzel

Glazed market vegetables | French fries |
lemon | lingonberries

140 Gramm

50.00

Zug pork cordon bleu

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



200 Gramm

39.00



Lactose free



Gluten free; except breads & fougasse

Bon appétit



Specialites



These dishes are perfect for sharing,
as an aperitif or as a starter.

Escargots in a cast-iron pot

Lightly smoked on hay | herb butter |
crispy fougasse 6 pieces
12 pieces



19.50
38.00

Beef fillet «escargots»

Beef fillet cubes | gratinated with herb butter |
crispy fougasse 120 g

28.00

Pissaladière Vegi

Southern French flatbread tart |
caramelised onions | antipasti courgettes |
aubergines | dried tomatoes | olives



18.00

Classic pissaladière

Southern French flatbread tart | caramelised onions |
black olives | anchovy fillets

20.00

Moules & frites

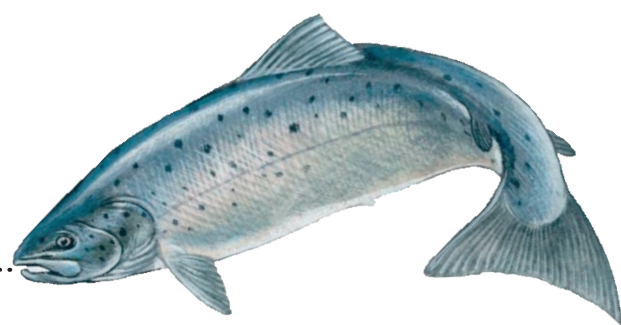


Moules à la Marinière

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

33.00

Poisson



Bouillabaisse

Southern French fish stew with salmon | pike-perch | char |
salmon trout | sauce rouille | carrots | leek | celery |
potatoes | crispy brioche

47.00

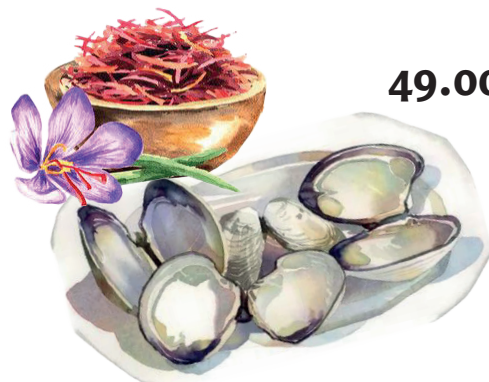
Fish choucroute

Sauerkraut cooked in fish stock | salmon | cod | halibut |
buttered potatoes | cucumber relish

45.00

Steamed halibut

Venus clams | fennel confit |
pea and tarragon cream |
saffron-champagne beurre blanc



49.00

Deklarationen

- **Meat:** beef CH | veal CH | pork CH | chicken CH | bacon CH |
cooked ham CH | vineyard snails FR | lamb IRL
- **Fish:** salmon NOR | pike-perch POL | char IS | salmon trout FR/NO |
octopus ESP | halibut NOA | mussels NL | clams NL | trout DK | anchovies MOA |
scallops JPN | char roe IT | trout roe IT
- **Vegetables & salad:** Mundo Rothenburg CH
- **Bakery products:** brioche CH/DE | all other breads CH

Allergens and intolerances: Please ask our service team for further information.

Entrée



Vegan pea panna cotta

Sweet-and-sour cucumber salad | radishes |
berry-tomatoes | almond cream | cucumber sorbet

21.00

Tomate cœur de bœuf

Oxheart tomato | Cantaloupe melon | red onions | burrata |
peppermint | basil

16.00

Tartare of roasted chanterelles & crispy Strauben pastry

Roasted chanterelles | crispy traditional fried pastry
pickled apricots | mushroom cream | spring onions



19.50

Beef tartare & rosemary focaccia

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

29.00

Octopus carpaccio

Flambéed orange fillets | smoked olive oil |
lime | green olive cream | blood sorrel cress



29.00

Cured salmon trout

Cauliflower purée | rhubarb sorbet |
herb oil and buttermilk nage |
Granny Smith gel | Saiblingsrogen

24.00

Soupe

Watermelon gazpacho

Pickled watermelon in elderflower syrup |
scallop ceviche



16.00

Lukewarm vichyssoise

with vegetable tartare
with smoked trout

14.00

16.00

Tomato soup

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



14.00

Viande

Coq au vin in a cast-iron pan

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



38.00

Sous-vide veal loin

Green asparagus |
baked pulled beef praline |
BBQ jus | corn and potato mash



52.00

Swiss beef rib-eye

Spiced herb butter | oven-roasted vegetables |
fried mushrooms | chives | potato wedges

- Petit appétit: 160 g
- Grand appétit: 250 g

47.00
56.00

Mistkratzerli – whole crispy Alpstein chicken

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

39.00

Lamb entrecôte with mustard and herb crust

Polenta dumpling | celery cream | rosemary jus |
braised baby beetroot | young courgettes

45.00



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Prices in CHF and incl. TVA