

## 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.

“ With the **aigu BBQ Nights**, we also serve up three evenings  
full of barbecue aromas, music and relaxed atmosphere.

**3 BBQs, 3 Signature Styles, 1 Summer at aigu.** ”



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



Lactose free



Gluten free; except breads & fougasse



## «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

# 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



33.00

### Moules à la Marinière

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

## Poisson



### Bouillabaisse

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

47.00

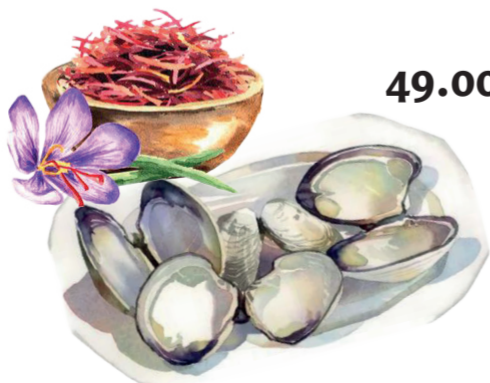
### Fish choucroute

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

### 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



Lactose free



Gluten free; except breads & fougasse

Prices in CHF and incl. TVA