

Dessert

Sablée tartlet with pastry cream 16.50
Blackcurrant sorbet | vanilla cream | blackcurrant & damson jam



Fromage blanc cake 15.50
Raspberry espuma | chocolate crumble | tuile



● **Black Forest** 16.50
White chocolate cream | kirsch sphere | chocolate sponge

● **Pear meets pineapple** 16.00
Citrus espuma | pear & walnut mousse | pineapple marinated with thyme



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

Cheese selection from Jumi Cheese Dairy
With black walnuts | fig mustard | fruit bread

• 3 Cheeses: 18.00
• 5 Cheeses: 23.00



aigu Journal

7ème édition



aigu – accents in bloom

aigu – pronounced [e:gy].

Like the accent that gives a word its true meaning, our new menu brings culinary impulses that bid farewell to winter and celebrate nature waking up.

From comforting classics to fresh, creative vegan compositions – our new dishes surprise with plenty of character and that unmistakable **aigu** touch. Let yourself be inspired by flavour accents that celebrate the season's awakening.

Looking for the right idea for your next business event, team get-together or family celebration? Get in touch.

We'll provide the culinary accent that stays with you.

Bon appétit!

Your **aigu** Restaurant & Bar team

«Vegan & full of flavour»

Enjoy mindfully without going without, but with that unmistakable aigu touch.

● **Potato gnocchi** 29.00
Figs | braised red onions | peas | herb oil

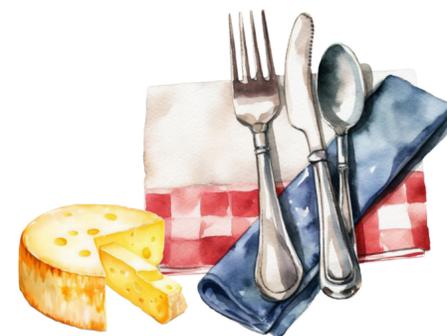


● **Herb polenta** 26.00
Braised shiitake mushrooms | black garlic | chives | celery-stalk ragout

● **Corsican-style aubergine** 32.00
Hummus | crispy ginger & beetroot falafel | pine nuts | soy yoghurt topping | artichokes | pomegranate



● **BBQ-Pulled-Jack** 33.00
Steamed brioche bun | coleslaw | crispy fried onions | BBQ sauce | spicy sriracha mayo | sweet potato fries



«Tradition that lasts»



Zug Bären classics, now living on at aigu.
What used to be cult is **aigu** today!



● **Zürich-style sliced veal** 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 | Zug mountain cheese | glazed market vegetables | French fries | limone 200 Gramm



● Lactose free ● Gluten free; except breads & fougasse

Bon appétit



Spécialité



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

● Vineyard snails in a cast-iron pot

Hay-smoked | herb butter |
crispy fougasse 6 pieces
12 pieces



19.50
38.00

● False snails

Diced beef fillet | gratinated with herb butter |
crispy fougasse 120 grams

28.00

● Pissaladière vegetarian

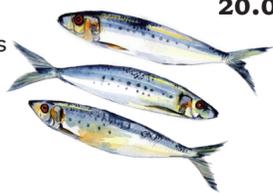
Caramelised onions | antipasti courgette | aubergine |
sun-dried tomatoes | olives

18.00

● Pissaladière

Caramelised onions | black olives | anchovy fillets

20.00



Moules & frites



32.00

● Moules marinière

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

Poisson



● Bouillabaisse

Salmon | pike-perch | Arctic char | salmon trout |
rouille sauce | carrots | leek | celery | potatoes | crispy brioche

45.00

● Steamed Skrei cod

Skrei cod | parsnip purée | baby leaf spinach | green herb oil |
pickled gooseberries | creamy kohlrabi | verjus beurre blanc

45.00

● Turbot with celeriac velouté

Turbot | celeriac | saffron risotto | sprouting broccoli |
grilled leek | tomato chutney

49.00

Declarations

- **Meat:** Beef CH | Veal CH | Pork CH | Chicken CH | Bacon CH |
Cooked ham CH | Vineyard snails FR | Duck FR
- **Fish:** Salmon NOR | Pike-perch POL | Arctic char IS | Salmon trout FR |
Skrei cod NOA | Moules NL | Turbot ES | Anchovies MOA | Scallops JPN
- **Vegetables, salad & truffle:** Mundo Rothenburg CH | Truffle IT
- **Baked goods:** Brioche CH/DE | all other breads CH

Allergens and intolerances: We kindly ask you to speak to our service team for further information..

Entrée



● Vegan carrot terrine

Carrot terrine | carrot & mandarin sorbet |
sweet-and-sour carrot ribbons | carrot tops

21.00
VEGAN

● Young frisée | beet leaves

Fresh frisée salad | beet leaves | tomato & olive bread crisps |
figs | honey | ricotta cream cheese

16.00

● Mediterranean tomato salad

Burrata | tomato gel | pine nuts | basil |
pickled red onions | fougasse



19.00

● Beef marrow bone

Swiss beef tartare | homemade pickled vegetables |
pommes soufflées | Roquefort Papillon

29.00

● Noix de Saint-Jacques

Scallops | celeriac cream |
steamed Swiss chard | toasted hazelnuts |
salmon roe | vermouth foam



29.00

● Arctic char with raspberry vinegar

Arctic char | red & yellow beetroot marinated in raspberry |
beetroot glaze | char roe | pickled kohlrabi | cornflowers |
mustard seeds | buttermilk & dill oil nage

24.00

Soupe

● French onion soup

Beef consommé | homemade brioche | Gruyère



16.00

● Pea velouté

with vegetable tartare 14.00

with house-cured Swiss salmon 18.00



Viande



● Coq au vin, served in a cast-iron pan

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

33.00

● Blanquette de veau

Veal ragout | mushrooms | carrots |
bacon beans | almond rice

45.00



● Swiss beef entrecôte

Spiced herb butter | oven-roasted vegetables |
pan-fried mushrooms | chives | chips

• Smaller appetite: 🍴 160 grams

40.00

• Larger appetite: 🍴 250 grams

49.00

● Mistkratzerli – crispy whole young Alpstein chicken

Braised oven vegetables | small rosemary roast potatoes |
smoked house sauce (*preparation time approx. 20 minutes*)

39.00

● Magret de Canard

Duck breast | bread dumpling | red cabbage purée |
braised beetroot with thyme | orange segments |
red cabbage confit | lingonberry jus

42.00



Lactose-free



Gluten-free; except breads & fougasse

Prices in CHF and incl. VAT