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 lightness 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**.

“Fondue in Zug – Your Own Private Hut in the Heart of the City.”
Winter charm with cheese fondue & fondue chinoise
31 October – 30 December 2026
Monday to Sunday from 6 p.m.

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

Special



Moules à la Marinière 33.00

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

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

WWhenever 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