



Festive days at aigu

Your restaurant & bar in Zug

*Experience enjoyable moments,
festive Christmas atmosphere &
an unforgettable New Year's Eve!*

**Open for you 365 days a year
because you are important to us!**

Members of Garden Park Zug AG - the place to be in Zug

 **PARK**
HOTEL ZUG

City
GARDEN
Hotel & Apartments

aigu
Restaurant & Bar

Secret
GARDEN
Restaurant & Bar



*Celebrate and
enjoy*

In the **aigu** restaurant in the ****Superior **Park Hotel** Zug
.....

A warm welcome!

At the **aigu** Restaurant & Bar in the ****Superior **Park Hotel** in Zug, we offer you exceptional culinary experiences during the festive season. Enjoy seasonal and regional specialties in an atmospheric setting throughout Advent and the holiday season.

Our kitchen and service team at the **aigu** Restaurant will indulge you with exquisite dishes, traditional Christmas classics, fine wines and vegetarian options. Experience the magic of winter on our festively decorated terrace with a cozy fondue evening in our bookable huts.

Look forward to a festive Christmas dinner and an unforgettable New Year's Eve celebration. We also invite you to romantic dinners and our relaxed Christmas brunch. Start the New Year in a cozy atmosphere with our New Year's late riser hangover breakfast.

Experience the most beautiful time of the year in all its facets with us, and let us pamper you from start to finish.

We look forward to welcoming you!

Warmest regards,
Irene Gangwisch, General Manager and the **Garden Park** team

aigu's Winter Magic with Mulled wine & Fondue

An evening full of cosiness and indulgence

WINTER MAGIC AT THE AIGU RESTAURANT

Experience delightful moments in our lovingly decorated winter wonderland and enjoy an unforgettable fondue evening in one of our four individually bookable alpine huts.

Begin your evening outdoors by the campfire with a sweet and spicy mulled wine aperitif, wrapped in woolen blankets and sheepskins. In case of bad weather, the aperitif can also be enjoyed in the cozy **aigu** Bar. Afterwards, continue the winter magic in one of our private alpine huts, where you can savor a cozy fondue in an intimate setting. Whether with friends, family, work colleagues or for a romantic tête-à-tête - this evening promises a unique winter experience.

Our alpine huts offer space for at least 2 people per hut and must be booked in advance. Of course, the four huts can also be booked for an event for up to 27 people.

SAVOURY OFFER

- Swiss aperitif feast
with cheese slice, garlic bread & mulled wine
CHF 16.00 per person
- Cheese fondue from Dubach
with rich, rustic Grisons platter
250 g. cheese with bread, potatoes, mixed pickled vegetables
and Grisons plate for starter with smoked Grison meat, Salsiz,
Landjäger, raw ham, smoked ham, red radish & radish
CHF 48.00 per person
- Fondue Chinoise
with 250 g. veal, beef & pork, chicken & meatballs
salad bowl, aioli-, cocktail-, BBQ- & curry sauce,
rice or fries
CHF 62.00 per person



Christmas Menu with Elegance

A touch of finesse in every bite

CHRISTMAS MENU

- Celery and apple foam soup with smoked duck breast
*16.00
 - Brüggli salmon trout roulade with its caviar
savoy cabbage, tramezzino, Chablis sauce & chives mashed potatoes
*24.00
 - Sautéed fillet of beef Rossini with duck liver
truffle potato gratin & winter vegetable bouquet
*58.00
 - Vanilla tartlet with pecan nuts, caramel
& homemade cranberry sorbet
*18.00
- | | |
|--------------------------------------|----------------------|
| • 3-course menu without salmon trout | CHF 83.00 per person |
| • 4-course menu | CHF 99.00 per person |

We offer you our Christmas menu on the following days:

- Christmas Eve, 24th December 2024 in the evening
- Christmas Day, 25th December 2024 in the evening
- St. Stephen's Day, 26th December 2024 at lunchtime & in the evening

at lunch from 11.45 to 14.00
in the evening from 18.00 to 21.00



*Courses also available individually

Vegetarian Christmas Treat

The finest plant-based festive treats

VEGETARIAN MENU

- Celery and apple foam soup with smoked solken tofu

*16.00

- Vegetable roulade in savoy cabbage, tramezzino, chablis sauce with parsley pearls & chive mashed potatoes

*22.00

- Sautéed pepper aubergine with cauliflower terrine, truffle potato gratin & winter vegetable bouquet

*38.00

- Vanilla tartlet with pecan nuts, caramel & homemade cranberry sorbet

*18.00

- 3-course menu without vegetable roulade

CHF 65.00 per person

- 4-course menu

CHF 81.00 per person

You can enjoy our vegetarian menu at these available times:

- Christmas Eve, 24th December 2024 in the evening
- Christmas Day, 25th December 2024 in the evening
- St. Stephen's Day, 26th December 2024 at lunchtime & in the evening

at lunch from 11.45 to 14.00

in the evening from 18.00 to 21.00



*Courses also available individually

Christmas Brunch

Festive culinary delights with warm conviviality



CHRISTMAS BRUNCH AT THE AIGU RESTAURANT

Celebrate Christmas with a festive brunch at the **aigu** Restaurant, where a sumptuous buffet of seasonal and regional delicacies awaits. Begin your Christmas day with a glass of Prosecco and enjoy relaxing hours with family and friends. Our brunch features a wide selection of warm dishes, fresh breakfast options, and irresistible desserts - whether sweet or savory, vegetarian or meat-based, there's something to suit every taste. Booking is recommended to secure your place at this festive event

- **Breakfast:** Varied selection of savoury and sweet breakfast treats, accompanied by freshly brewed coffee, flavoured tea and refreshing juices.
- **Starters:** A colourful mix of fresh salads, creative appetisers and refined starters to tantalise the palate.
- **Main courses:** Delicious selection of dishes including tender meat, fresh fish and vegetarian options.
- **Desserts:** A tantalising dessert buffet with succulent cakes, fruity delicacies and an irresistible chocolate fountain.

Christmas Brunch, 25th December 2024

- 11.00 - 15.00
- Price per person CHF 75.00 including a glass of Prosecco
- Children from 4 - 12 years CHF 4.50 per year of age
- Children up to 3 years free of charge

New Year's Eve at aigu

A feast for the senses with enjoyment and dance

NEW YEAR'S EVE AT AIGU RESTAURANT & BAR

Ring in the New Year in style at **aigu** Restaurant & Bar!
We invite you to an unforgettable New Year's Eve celebration.

The evening begins at 6:30 pm with a festive aperitif, followed by a creative 7-course gala dinner prepared by Chef de Cuisine Marcel Scheuner and his talented kitchen brigade.

Irene Gangwisch, alongside Restaurant Manager Ehsan Pourhassan and their dedicated team, will ensure your culinary experience is nothing short of perfection.

After dinner, the **aigu** Bar & Lounge will transform into a lively dance floor, where DJ Tom Blattmann will keep the energy high until the early hours of the morning. Dance your way into the New Year and make your last night of the year truly unforgettable.

We look forward to your reservation and to starting the New Year with you..

Why drive home when you can start the New Year relaxed in our cozy hotel rooms?

Take advantage of our special festive overnight rates and enjoy a restful start to the year. You might also want to indulge in our New Year's late riser hangover breakfast the next morning.

Our festive prices are conveniently listed for you at the end of this document.





New Year's Eve at aigu

An unforgettable end to the year

NEW YEAR'S EVE MENU

- Aperitif with small delicacies
- A greeting from the kitchen to welcome the palate
- Beef tatar with pickled carrot, char caviar, prawn ceviche, dill & lemon gel
- Pickled salmon tranche with Oona caviar, black salsify purée, basil oil with activated charcoal powder & herb cress
- Sweetcorn foam soup with curry oil & stuffed duck Gao Dim Sum
- Marinated Cocorino Rosso apple salad with cucumber granité
- Duet of veal loin with souffléed quail breast & polenta gnocchi, pepper jus, Périgord truffle, Brussels sprouts, parsley root & pumpkin
- Dulcey de Leche cremeux with chocolate feuilletine, chocolate-whisky cream, caramelised pear gel, Sable biscuit with pear and cardamom sorbet
- New Year's Eve Menu CHF 179.00 per person
incl. aperitif and musical entertainment with DJ Tom Blattmann





New Year's Eve with vegetarian delights

The finest vegetarian cuisine: an evening full of flavour

VEGETARIAN NEW YEAR'S EVE MENU

- Aperitif with small delicacies
- A little treat from the kitchen to get you in the mood
- Braised cauliflower with broccoli purée, radish, quinoa rose pepper & herb oil verjus nage
- Beetroot tatar under its gel with parsley caviar, black salsify purée, basil oil & herb cress
- Sweetcorn foam soup with curry oil & stuffed Goa Dim Sum
- Marinated Cocorino Rosso apple salad with cucumber granité
- Pepper aubergine médaillon with polenta gnocchi, vegi jus, Périgord truffle, Brussels sprouts, parsley root & pumpkin
- Dulcey de Leche cremeux with chocolate feuilletine, chocolate-whisky cream, caramelised pear gel, Sable biscuit with pear and cardamom sorbet
- Vegetarian New Year's Eve Menu CHF 165.00 per person incl. aperitif and musical entertainment with DJ Tom Blattmann



New Year's Late Riser Hangover Breakfast

Start the new year in a relaxed and enjoyable way

NEW YEAR'S LATE RISER HANGOVER BREAKFAST

After a long New Year's Eve, there's nothing better than starting the new year with a cozy, relaxed breakfast. Our specially curated hangover breakfast for late risers offers everything your heart desires to kick off New Year's Day in style. Enjoy a seasonal selection of regional, sustainable organic products, and let us surprise you with delightful variety.

Book your table early!

- **Drinks:** Indulge in the perfect selection of aromatic coffee, fine cappuccino, fresh tea specialties, and refreshing fruit juices.
- **Savoury food:** Delight in regional cheeses, flavorful cold cuts, and tender smoked salmon.
- **Bread & spreads:** Savor the taste of fresh, regional jams, local honey, and a variety of crispy breads.
- **Fresh produce & egg dishes:** Begin your day with fresh fruit salad, homemade Bircher muesli, yogurts, and a variety of delicious egg dishes, including scrambled eggs, bacon and savory cippolata.

New Year's late riser hangover breakfast, 1st January 2025

- 08.00-14.00 hrs
- Price per person CHF 38.00
- Children from 4 - 12 years CHF 1.80 per year of age
- Children up to 3 years free of charge



Contemplative days in the city of Zug

Enjoy relaxing moments at the Park Hotel Zug

CONTEMPLATIVE DAYS IN THE CITY OF ZUG

Zugerland isn't just worth visiting in spring, summer, or autumn - the Zug region reveals a unique charm during the winter months, with its breathtaking landscapes.

Spend unforgettable festive days with us at the ****Superior **Park Hotel Zug**, either with friends or family.

Our attractive overnight rates make the holiday season an extra special experience.

OUR FESTIVE PRICES FROM 20.12.2024 - 05.01.2025

- Prices are subject to availability plus accommodation tax

SINGLE ROOM

- incl. breakfast CHF 175.00

DOUBLE ROOM

- incl. breakfast CHF 225.00

JUNIOR SUITE OR SUITE

- incl. breakfast CHF 310.00 or 330.00



Winter greetings from Zug

Experience the festive magic of the holidays with us in the city of Zug

FESTIVE MOMENTS IN ZUG - CELEBRATE WITH US.

The management and the entire team at **Garden Park** Zug AG wish you happy holidays and a wonderful celebration at the **aigu** Restaurant and **Park Hotel** Zug.

We look forward to welcoming you and are happy to assist in advance to fulfill your personal wishes and make your celebration truly unforgettable.

Warmest greetings

Irene Gangwisch
Irene Gangwisch



Members of Garden Park Zug AG - the place to be in Zug