

Friday

Menu du jour 25.00

Pike-perch crispy patties | tartar sauce | broccoli | potato and cucumber salad

Menu du jour végétarien 22.00

Braised herb mushrooms | creamy Ribelmals bramata | tomato ragout | broccoli

Menu traditionnel 22.00

Spaghetti carbonara

Beef - CH/ARG | Pork - CH/IT | Chicken - CH | Corn pudding - FR | Lamb - AUS/NZ | Pike-perch - D | Truffle - IT



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Restaurant & Bar

Menu du Jour

18th – 22nd November 2024
from 11.45 until 13.45 h

Salad- & Antipasti-Buffer

Our offer every day: A tempting salad and antipasti buffet! Let yourself be tempted by an abundance of fresh salads and delicious starters. The buffet is like a colorful vegetable garden just waiting for you.

Soup of the day from the buffet to scoop yourself 7.50

Small salad before an à la carte main course 7.50

The appetizer for those who are a little more hungry 14.50

For a healthy lunch, the buffet as the main course 19.50

Fitness plate served from the kitchen

with chicken breast	180 grams	29.50
with beef entrecôte	160 grams	36.00
with beef entrecôte	250 grams	44.00

Monday

Menu du jour 25.00

Corn poulard breast | fried leek | truffle espuma | cauliflower and sour cream mash | carrots

Menu du jour végétarien 22.00

Cauliflower and sour cream mash | fried leek | truffle espuma | carrots

Menu traditionnel 22.00

Hörnli | minced beef | apple sauce | grated cheese

Tuesday

Menu du jour 25.00

Grilled pork steak | crispy potato galette | parsley cream | beetroot crisps | shallot confit

Menu du jour végétarien 22.00

Crispy potato galette | parsley cream | turnip tops | shallot confit | broccoli

Menu traditionnel 22.00

Riz Casimir | fruity curry sauce | almond rice | lukewarm fruit salad

Wednesday

Menu du jour 25.00

Saddle of lamb | herb butter | creamy parmesan polenta | roasted cipolotti | sweet potato chips

Menu du jour végétarien 22.00

Potato gnocchi | blue mould cheese | sun-dried tomatoes | pine nuts | spinach leaves

Menu traditionnel 22.00

Mini puff pastry pies with ragout filling | mushroom cream sauce | dry rice | peas & carrots

Thursday

Menu du jour 25.00

Grilled BBQ beef hoof steak | olive butter | braised vegetables | croquettes

Menu du jour végétarien 22.00

Braised vegetables | croquettes | olive butter | green asparagus | chanterelles

Menu traditionnel 22.00

Breaded pork escalope | lemon | fries | glazed carrots