

# Good Friday

On Friday, 18 April, we're setting aside our Menu du Jour to make room for something special:

A refined fish menu full of fresh spring flavours – available for lunch and dinner. Of course, our popular à la carte dishes will also be available.



Reserve your table now and enjoy a delicious Good Friday at **aigu**!

## Amuse Bouche

Pickled char, smoked fish mousse, kohlrabi caps & dill sauce

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Tranche of pike-perch with shallot confit, artichoke salad & bacon beurre-blanc

\*23.00

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Smoked fish soup with crab meat ravioli, sole dumplings & sauce rouille

\*17.00

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Swiss salmon steak with mini lettuce, harissa cream, wild herbs, Gruyère AOP & parsnip mashed potatoes

\*43.00

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Elderflower parfait with lemon curd gel & meringue

\*16.00

3-course or 4-course menu with amuse bouche at lunch & dinner

3-course at CHF 79.00 | 4-course for CHF 89.00

Please note that our Good Friday fish menu is also available in individual courses. You have the possibility to choose individually from the different courses.

The prices for the individual courses are marked with an \*.

**aigu**  
Restaurant & Bar



# Menu du Jour

14<sup>th</sup> – 18<sup>th</sup> April 2025  
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** 15.50

**For a healthy lunch, the buffet as the main course** 22.50

### 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

Pan-seared salmon steak | green asparagus |  
wild garlic pesto | cucumber-potato salad

**Menu du jour végétarien** 22.00

White asparagus | hollandaise sauce | chive potatoes

**Menu traditionnel** 22.00

Zurich-style sliced chicken | market vegetables |  
potato rösti

# Tuesday

**Menu du jour** 25.00

Lucerne free-range pork loin | Béarnaise espuma |  
creamy potato-artichoke ragout | dried tomatoes

**Menu du jour végétarien** 22.00

Creamy potato-artichoke ragout |  
roasted root vegetables | baked onion rings

**Menu traditionnel** 22.00

Alpine macaroni | potato cubes | crispy onions |  
apple compote

# Wednesday

**Menu du jour** 25.00

Lamb entrecôte with gremolata | creamy polenta |  
green asparagus

**Menu du jour végétarien** 22.00

Green asparagus | celery purée |  
rosemary potatoes | summer truffle

**Menu traditionnel** 22.00

Beef meatloaf | pepper cream sauce |  
mashed potatoes | carrot-pea vegetables

# Thursday

**Menu du jour** 25.00

Roasted corn-fed chicken breast |  
sweet potato cream | glazed coco beans

**Menu du jour végétarien** 22.00

Stuffed aubergine | baked mint falafel |  
sweet potato cream | tahini dip | glazed coco beans

**Menu traditionnel** 22.00

Crispy potato rösti | fried egg | raclette cheese | bacon