

Friday

Menu du jour 25.00

Roasted zander steak | nut butter potato foam |
champagne sauerkraut | capers | lemon fillets

Menu du jour végétarien 22.00

Portion of Danube asparagus | hollandaise sauce |
chive potatoes

Menu traditionnel 22.00

Macaroni | minced beef | apple sauce

Beef- ARG/PRY | Veal- CH | Pork- CH | Chicken- CH | Corn pourlade- FR |
Lamb- NZ/AUS | Pike-perch- KAZ | Summer truffle-IT



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Restaurant & Bar

Menu du Jour

24th – 28th March 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

Beef Stroganoff cubes | egg noodles | spring vegetables | beetroot | sour cream

Menu du jour végétarien 22.00

Tofu stroganoff | egg noodles | spring vegetables | beetroot | sour cream

Menu traditionnel 22.00

Chicken cordon bleu | glazed vegetables | fries

Tuesday

Menu du jour 25.00

Veal patty | cauliflower mashed potatoes | fried onions | mushroom cream sauce | broccoli | pickled cranberries

Menu du jour végétarien 22.00

Cauliflower mashed potatoes | fried onions | mushroom cream sauce | broccoli | pickled cranberries

Menu traditionnel 22.00

Puff pastry shell filled with veal dumplings | peas and carrots | almond and raisin rice

Wednesday

Menu du jour 25.00

Rose roasted lamb fillet | creamy saffron risolini | rose pepper | carciofini

Menu du jour végétarien 22.00

Creamy saffron risolini | rose pepper | carciofini | grilled courgettes | summer truffles

Menu traditionnel 22.00

Cheese spätzli | fried onions | chives

Thursday

Menu du jour 25.00

Sautéed corn pudding breast | truffle topping | potato espuma | potato straw | oven-baked celery | fried leek

Menu du jour végétarien 22.00

Potato espuma | potato straw | baked celeriac | fried leek | broccoli

Menu traditionnel 22.00

Grisons capuns au gratin | mountain cheese | beef broth