

Friday

Menu du jour 25.00

Salmon steak | glazed baby carrots | chanterelles | bramata

Menu du jour végétarien 22.00

Bramata | glazed baby carrots | chanterelles |
roasted Brussels sprouts

Menu traditionnel 22.00

Baked pork chop | potato-cucumber salad |
glazed winter vegetables

Beef-CH/ARG/URY | Pork-CH | Veal-CH | Duck-FR | Chicken CH/SLW | Salmon-NOR



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Restaurant & Bar

Menu du Jour

6th – 10th January 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 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

Beef entrecôte | celeriac purée | roasted porcini mushrooms | rosemary baked potatoes

Menu du jour végétarien 22.00

Celery purée | roasted porcini mushrooms | rosemary baked potatoes | sprouted broccoli

Menu traditionnel 22.00

Riz Casimir | chicken breast | fruity curry sauce | pickled fruit | basmati rice

Tuesday

Menu du jour 25.00

Pork fillet médaillons | saffron-Fregola Sarda | ratatouille | olive jus

Menu du jour végétarien 22.00

Saffron-Fregola-Sarda | ratatouille | Carciofini | roasted onions

Menu traditionnel 22.00

Veal sausage | onion sauce | fries | carrot-broccoli vegetables

Wednesday

Menu du jour 25.00

Beef stroganoff | egg noodles | beetroot | peppers | mushrooms | sour cream

Menu du jour végétarien 22.00

Vegetarian soya balls | pepper cream sauce | egg noodles | romanesco

Menu traditionnel 22.00

Cheese spätzli | fried onions | chives

Thursday

Menu du jour 25.00

Roast duck breast | herb and potato mousseline | cranberry jus | baked pumpkin

Menu du jour végétarien 22.00

Herb and potato mousseline | baked pumpkin | roasted cauliflower

Menu traditionnel 22.00

Fresh potato rösti | fried egg | raclette cheese | bacon