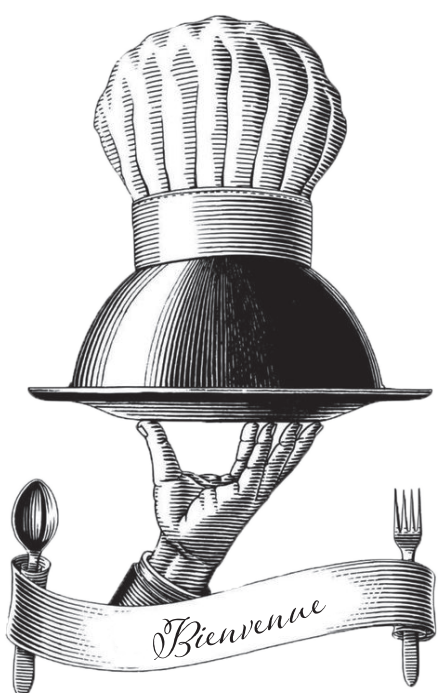


aigu Journal

Troisième édition



aigu – Where Pleasure Meets Tradition

Welcome to **aigu** - where Swiss culinary tradition meets the seductive flavors of the South of France. Our kitchen team will take you on a flavorful journey, from the sun-drenched coast of Provence to the lush meadows of Switzerland. Enjoy the perfect bouillabaisse, the crispy pissaladière, or the delicious coq au vin, prepared with love and passion using the best Swiss ingredients.

Whether for a relaxed lunch, a stylish dinner or a casual After-Work Groove & Cocktail, we invite you to let us spoil you at **aigu**.

Bon appétit!

Your **aigu** Restaurant & Bar team

Dessert

Petit dessert – Variations du jour 6.50

We serve a small selection of homemade, delicious, sweet delicacies directly to your table to choose from.

Homemade tarte tatin with organic apples 17.00

Calvados caramel | mascarpone ice cream



Crème brûlée aux amandes 16.00

Champagne-strawberry brew
homemade strawberry sorbet

Mousse au chocolat blanc et noir 16.00

Light & dark chocolate mousse
raspberry gel | chocolate crumble |
white chocolate glacé | honeycomb tuile

Gâteau au caramel 15.50

Caramel cake | blueberries | maple jelly
Fior di Latte

Don't miss out on our tempting Coupes Glacées - ask for the menu.

Assiette de Fromages from the Jumi cheese dairy

with black walnuts |
fig mustard and fruit bread

• 3 varieties:

• 5 varieties:



18.00

23.00

Spécialité



These dishes are perfect for sharing,
for an aperitif or as a starter.



Vineyard Escargots in a cast iron pot

Smoked on mountain hay | home-made herb butter |
crispy fougasse 6 pieces 19.50
12 pieces 38.00



False Escargots 28.00

Cubes of beef fillet | homemade herb butter gratinated |
crispy fougasse 120 grams

False vegetarian Escargots 18.00

Sautéed champignons |
homemade herb butter gratinated |
crispy fougasse

Pissaladière 20.00

Caramelized onions |
black olives |
anchovys



Pissaladière Vegi 18.00

Caramelized onions | antipasti courgettes |
eggplant | dried tomatoes |
black olives



Apéritif

Champagner 1 dl

• Bauchet Séduction Rosé |
Pinot Noir | Chardonnay |
Champagne Bauchet

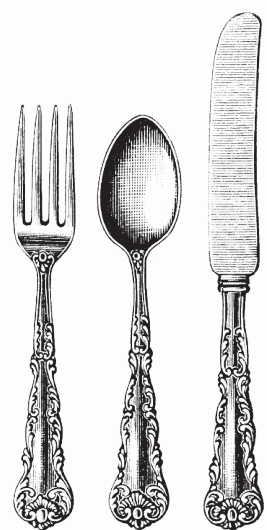
16.00



Rosé Basil

• Malfy Gin Rosé
• Lillet Rosé
• Holunderblütensirup
• Prosecco

16.50



Bon appétit



Entrée

- Tartare de bœuf** 29.50
Swiss beef tartare | Cantaloupe melon | dried ham of Bayonne | Oona caviar | cress | pickled egg yolk | chive mayo
- Creamy char ragout on roasted butter brioche** 24.00
Croquant of potatoes | fried onions | crème fraîche | dill | rose peppercorns
- Kohlrabimousse with Pumpernickel soil** 19.50
Watercress cream | pickled peppers
- Salad Niçoise aïgu-Style** 24.00
Pickled Brüggli salmon trout | quail egg | olives | onions | peppers | cucumber | radish | artichoke
- Lettuce from Fluofeld** 18.00
Green lettuce hearts | frisée | Swiss goat's cheese | marinated courgette strips | pickled cassis figs






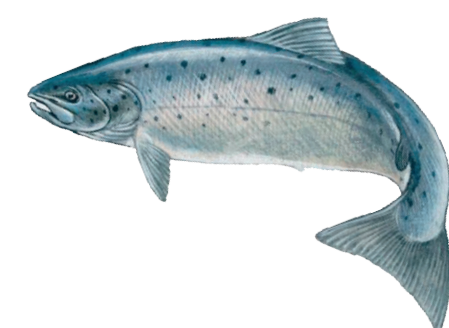
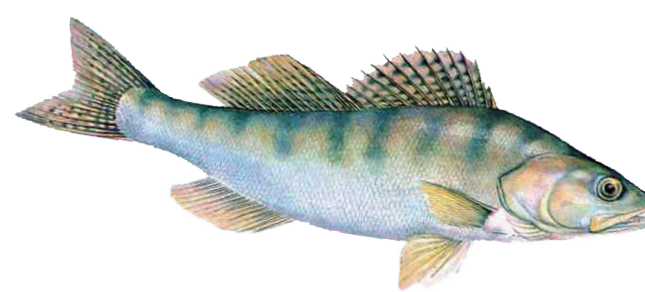
Soupe

- Mediterranean tomato gazpacho** 13.00
White tomato granité | basil | tomato and olive bread
- French onion soup** 14.50
Crosthini gratinated with Gruyère



Viande

- Coq au vin served in a cast iron pan** 33.00
Swiss chicken | braised oven vegetables | mushrooms | pearl onions | crispy bacon | potato purée with gravy
- Saddle of lamb from the Alpine meadows** 44.00
Herb breadcrumb crust | pickled white radish | green asparagus | parsley root | fava beans ragoût
- Swiss beef entrecôte**
Spicy herb butter | oven-roasted vegetables | fried mushrooms | chives | French fries
• Lady's cut:  160 grams 39.00
• Gentleman's cut:  250 grams 49.00
- Mistkratzerli - whole, crispy Alpstein poussin** 38.00
Braised oven vegetables | small rosemary oven potatoes | smoked house sauce (*preparation time approx. 20 minutes*)
- Saddle of veal Bordure Sèche** 52.00
«La Bouse» Camembert gratinated | pepper cream sauce | crispy almond potatoes | roasted broccoli  160 grams
- Magret de canard** 45.00
Duck breast | green asparagus tips | beetroot | stuffed small morels | pickled syrup cherries | gooseberries | red Brussels endive | crème de poireau



Poisson

- Bouillabaisse made from local fish** 45.00
Lostallo salmon | Swiss pikeperch | Brüggli char & salmon trout | rouille sauce | leek | carrots | celeriac | potatoes | crispy brioche
- Lostallo salmon tranche** 44.00
Tarragon and lemon sauce | peppers and capers | spinach | pine nuts | braised Datterini tomatoes | potato galettes
- Swiss pikeperch poached** 43.00
Chanterelles duxelles | walnuts | cabbage stick | La Ratta celery cream | Chablis sauce | herb oil

Végétarien

Origin

- **Meat:** Beef CH | Veal CH | Lamb CH | Alpstein Chicken CH | Bacon CH | Duck FR | Raw ham FR | Escargots FR
- **Fish:** Lostallo salmon CH | Pikeperch CH | Brüggli char CH | Brüggli salmon trout CH | Anchovies MOA
- **Vegetables and salad:** Biohof Fluofeld Oberarth CH | Mundo Rothenburg CH
- **Baked goods:** all breads CH

Allergens and intolerances:

We kindly ask you to contact our service team for more information.

- Ratatouille in a cast iron pot** 34.00
Aubergine | yellow and green courgette | potato | peppers | yellow pumpkin | Swiss goat cheese | crispy fougasse
- Gratin d'aubergine à la toulousaine** 28.00
Stewed in a cast iron pot | aubergine | tomato | garlic | thyme | oregano | burrata
- Homemade quiche** 32.00
Artichokes | flambéed goat's cheese | Fluofeld lettuce | tabouleh | almonds | pine nuts

Prices in CHF and incl. VAT.

