

BRASSERIE VICO

Whether you're from Lucerne, a globetrotter or a connoisseur, the Lifestyle Brasserie brings people together, celebrates socialising and is the place to be for special get-togethers.

Welcome and bon appétit!

(v) Vegetarian dishes

(vg) Vegan dishes

(vgo) We can offer this vegetarian dish in a vegan option.

We are also happy to cook gluten and lactose-free for you.

Our service team will be happy to advise you on food allergies.

LES ENTRÉES

Salade VICO 19

Green leaf salad, cottage cheese, roasted mushrooms, grapes, yellow beetroot cubes, pecans, roasted pumpkin seeds (v, vgo)

Salade César au poulet 22 / 34

Baby lettuce, grilled chicken breast, bacon, Comté vieux, croutons, egg

Salade César aux champignons 20 / 30

Baby lettuce, fried mushrooms, Comté vieux, croutons, egg (v, vgo)

Appetizer board 36

Meat and cheese board, herb cream, pickled vegetables, olives, nuts

LE POTAGE

Bisque de homard 19

Lobster bisque, lobster cubes

LES CROQUES

Croque Monsieur	19
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Brioche, ham, cheese, mustard butter

Croque Royal	24
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Brioche, ham, cheese, mustard butter,
fried egg, truffle

LE TARTARE

Le classique - Tartare de bœuf	30 / 42
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Beef tartare, homemade herb mayonnaise,
herb salad, focaccia

LOCAL, ALPINE AND INTERNATIONAL

Wiener Schnitzel of veal 38 / 49
from Muotathal

Potato salad, cranberries

VICO-Burger 46

Brioche, crispy beef entrecôte,
mustard-honey sauce, pickled shallots, French fries

Clubsandwich 38

Chicken breast, bacon, egg, French fries,
Served with curry & cocktail sauce

Vegan Clubsandwich 36

Avocado, grilled vegetables, French fries,
Served with curry & cocktail sauce (vg)

Plate to share + 5

LES DESSERTS

Crème brûlée au chocolat 14
Fruit

Our recommendation for 2 people: Mille-Feuille de la Maison 18 Puff pastry, Crème Diplômée

Stirred coffee ice cream 10 / 15
Swiss cherry liqueur, whipped cream

Coupe Exotic 12
Mango passion fruit sorbet, vanilla ice cream,
salted caramel sauce, whipped cream

Coupe Nesselrode 13
Vanilleglace, Vermicelles, Meringues, Schlagrahm

Bananasplit 12
Banana, vanilla ice cream, chocolate sauce, whipped
cream, almonds

Glacé & Sorbet 5 / 8 / 11
Ice cream: Coffee, hazelnut caramel, chocolate,
vanilla, rum raisins
Sorbet: Mango passion fruit, lemon, sweet cider

All prices are in CHF and include VAT

LES BOISSONS

Eau minérale & sodas

Coca Cola, Coca Cola Zero	33 cl	6
Sprite, Fanta, Fusetea Lemon	33 cl	6
Lurisia Chinotto	27.5 cl	7
Rivella red, blue	33 cl	6
Tonic, Bitter Lemon, Ginger Ale	20 cl	6
Apple juice, Apple Spritzer	33 cl	6
El Tony Mate	33 cl	6
Knutwiler sparkling/still	33 cl	6
	50 cl	7
Tap water «Wasser für Wasser»	50 cl	2
	100 cl	3

All proceeds from the tap water are donated to water, hygiene and education projects in needy and water-scarce regions of the world. This is a project of the non-profit organisation «Wasser für Wasser».

Bière

Eichhof Braugold Herrgöttli (5.2 Vol%)	20 cl	5
Eichhof Braugold Stange (5.2 Vol%)	30 cl	6
Eichhof Bügelbräu (4.9 Vol%)	40 cl	8
Eichhof Klosterbräu naturtrüb (4.8 Vol%)	33 cl	7
Eichhof non-alcoholic (0.0 Vol%)	33 cl	6

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Apéritif

Kir Royal	19
Champagner, Crème de Cassis	
Aperol Spritz	14
Prosecco, Aperol	
Campari Spritz	14
Prosecco, Campari	
Lillet Vive	12.5
Lillet Blanc, Tonic Water	
Hugo	12.5
Prosecco, Elderflower syrup	
Gin Tonic	15
Beefeater London Dry Gin, Tonic Water	

Apéritif sans alcool

Hugo alkoholfrei	14
Steinbock Selection Sparkling 0.0%, Elderflower syrup	
Komeo	7
Aperitif drink made from ginger, kombucha and herbs	
San Pellegrino Bitter	6
Bitter aperitif with citrus and alpine herb flavour	
Virgin Gin Tonic	12
Rebel's Gin BOTANICAL DRY 0.0%, Tonic Water	
Steinbock Selection Alkoholfrei 0.0%	9
Non-alcoholic sparkling wine, Weingut Dr. Fischer	

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LES VINS OUVERTS

Vin mousseux

Prosecco Schweizerhof Luzern	10 cl	11
Bollinger Special Cuvée brut	10 cl	19
Bollinger Rosé brut	10 cl	22

Vin blanc

Quintett Cuvée 2024	10 cl	11
Weingut Kastanienbaum, Luzern		
Saint-Véran 2023	10 cl	15
Domaine des Deux Roches, Mâconnais		
Langhe Arneis DOC 2024	10 cl	11
Roberto Sarotto, Piemonte		

Vin rosé

Côtes de Provence 2024	10 cl	12
Ultimate Provence, Provence		

Vin rouge

Megger Barrique 2023	10 cl	13
Sigrist Weine, Luzern		
Le Sacre St. Georges 2020	10 cl	11
Jean-Philippe Janoueix, St. Émilion		
Promis Ca' Marcanda 2023	10 cl	15
Angelo Gaja, Toscana		

For an extended selection of wines and champagnes, please ask for our wine list or ask our staff for advice.

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ORIGIN DECLARATION

Fish, crustaceans and seafood:

Lobster: wild-caught, north-west Atlantic, Canada

Anchovies: Aquaculture, North-East Atlantic, Spain

Meat and poultry:

Chicken: Switzerland

We source beef, veal and pork exclusively from farms in central Switzerland.

Eggs / cheese:

Eggs: Dietschiberg, from the Schryber family's mobile henhouse.

Goat's cheese: France

Cottage cheese: Switzerland

French cheese specialties: Chääs Barmettler, Lucerne

Fruit and vegetables:

Local farmers supply us with seasonal fruit and vegetables from regional cultivation. We also source products from Europe and international delicacies.

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