

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 12th October to Sunday, 18th October 2026

LES ENTRÉES

Menu salad
Celery-pear soup, pear cubes
Bouillon Royal

LE TARTARE

Venison tartare
Beetroot, redcurrant, pecan nuts
35 excl. Entrée, +6 incl. Entrée

LES VIANDES

Saucisson
Apple-mustard sauce,
parsley potatoes, pointed cabbage
29 excl. Entrée, +6 incl. Entrée

Chicken strips
Curry sauce, basmati rice,
asian sesame vegetables
32 excl. Entrée, +6 incl. Entrée

LES POISSONS

Poached char
Beurre blanc, beetroot risotto,
romanesco, roasted almonds
29 excl. Entrée, +6 incl. Entrée

Saltimbocca of pikeperch fillet
Sage foam, artichoke ragout,
lemon Ebly
32 excl. Entrée, +6 incl. Entrée

LES LÉGUMES

Spätzle pan
herb cream sauce, Swiss chard,
carrots, Brussels sprouts,
corn, fried onions
25 excl. Entrée, +6 incl. Entrée

Edamame-Quinoa Burger
lime yogurt, Pumpkin purée,
sautéed Pak choi, pomegranate,
28 excl. Entrée, +6 incl. Entrée

Our recommendation:

Lanières d'entrecôte de bœuf

Beef strips, tarragon sauce, potato-thyme patties, creamed savoy cabbage
48 incl. Entrée

Dessert from the «Sweet Tableau»
6 per piece

The prices are in CHF including the current VAT