

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 15th June to Sunday, 21st June 2026

LES ENTRÉES

Menu salad
Curry and coconut soup, lemongrass
Chilled cucumber soup, dill

LE TARTARE

Cod tartare
Limes, coriander,
avocado, cashew nuts
35 excl. Entrée, +5 incl. Entrée

LES VIANDES

Boiled beef
Horseradish sauce, beans,
parsley potatoes
29 excl. Entrée, +5 incl. Entrée

Chicken bowl
Peanut and soy sauce, chickpeas,
quinoa, honey, sweet potato, mango
32 excl. Entrée, +5 incl. Entrée

LES POISSONS

Red Snapper
Light mustard sauce, snow peas,
parsley root mousseline,
29 excl. Entrée, +5 incl. Entrée

Assorted fish
Orange vinaigrette,
vegetable bulgur, leek
32 excl. Entrée, +5 incl. Entrée

LES LÉGUMES

Vegetable quiche
Yoghurt dip, mixed leaf salad
25 excl. Entrée, +5 incl. Entrée

Vegetarian fajitas
Vegetables, mushrooms,
tomato sauce, grated cheese
28 excl. Entrée, +5 incl. Entrée

Our recommendation:

Épaule de veau rôtie

Cold-sliced veal shoulder roast, chimichurri, pasta salad, grilled vegetables
36 incl. Entrée

Dessert from the «Sweet Tableau»
6 per piece