

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 24th August to Sunday, 30th August 2026

LES ENTRÉES

Menu salad
Ratatouille cream soup, croutons
Cold curry-pineapple soup. quinoa

LE TARTARE

Grilled vegetable tartare
Smoked ham, grissini,
marinated rucola
30 excl. Entrée, +5 incl. Entrée

LES VIANDES

Beef stew
Chanterelles, romanesco,
pumpkin gnocchi
29 excl. Entrée, +6 incl. Entrée

Meat from Jura pigs
Cognac apple cream sauce,
rosemary potatoes, glazed zucchini
32 excl. Entrée, +6 incl. Entrée

LES POISSONS

Deep-fried fish crisps
Lime mayonnaise
Couscous, herbs, lemon
29 excl. Entrée, +6 incl. Entrée

Prawn Cocktail HSL Style
Cucumber, apple, avocado,
tarragon, brioche
32 excl. Entrée, +6 incl. Entrée

LES LÉGUMES

Spinach quiche
Feta cheese, curd, watermelon,
Green salad, bell pepper
25 excl. Entrée, +6 incl. Entrée

Tagliatelle
St. Agur sauce, baby spinach,
caramelized figs, walnuts
28 excl. Entrée, +6 incl. Entrée

Our recommendation:
Émincé de filet de veau
Sliced veal fillet, creamy mushroom sauce,
buttered noodles, broccoli
42 incl. Entrée

Dessert from the «Sweet Tableau»
6 per piece

The prices are in CHF including the current VAT