

BRASSERIE VICO

Located in the heart of the city of Lucerne, VICO is open to gourmets who like to be surprised. Whether you are from Lucerne, a globetrotter or a connoisseur, the lifestyle brasserie brings people together, celebrates socialising and is the trendy address for special evenings.

It is only today once.

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 du jardin 12

Green salad, crunchy raw vegetable salads, cherry tomatoes, radishes, seeds (v, vgo)

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)

Our recommendation for 2 or more people

Roulade de carpaccio de bœuf 22 p. P.

Carpaccio roulade of local beef, Pommery mustard, arugula, Comté vieux. Briefly flambéed with fat from Lucerne Wagyu beef.

Chèvre Chaud 18

Goat's cheese, baguette, thyme, blueberry chutney, salad bouquet, roasted walnuts

Pâté de veau aux truffes 22

Truffled veal pâté, Banyuls gel, pistachios, red chicory, balsamic quince dressing

Os à moelle au four 18 / 28

Baked bone marrow, «Provençale» tapenade, garlic baguette

LES TARTARES

Le classique - Tartare de bœuf 30 / 42

Beef tartare, homemade herb mayonnaise, herb salad

Le noble - Tartare de veau 32 / 44

Veal tartare, truffle, sour cream, mushrooms, burrata, sablé

Le fruité - Tartare de thon 30 / 42

Tuna tartare, avocado, lime mascarpone cream, cucumber

Le léger - Tartare de betterave 25 / 35

Yellow beetroot tartare, beetroot cream, apple gel (v)

Le tartare pour les curieux Weekly price

Weekly changing tartare specialities from around the world

Spécialité du chef - Tartare de bœuf Wagyu lucernois 89

Freshly sliced tartare of Lucerne Wagyu beef

from the local 'Chrummbaum' farm in Hellbühl (LU)

Our recommendation if there is too much to choose from:

Trois variétés de tartare (ca. 90g) 41

Three kinds of tartare: Beef, Tuna & beetroot tartare

We serve homemade focaccia as a side dish.

with Whisky, Cognac or truffle oil + 6

with Pommes Allumettes + 7

with Truffle Fries + 12

LES POTAGES

Soupe à l'oignon 16

Miso onion soup, cheese toast

Bisque de homard 19

Lobster bisque, lobster cubes

C'EST LA SAISON

Pointes de filet de bœuf rôties 45

Roasted beef fillet slices, cognac cream sauce, tagliatelle, snow peas, king oyster mushrooms

Moules-frites 36

Mussels, tomatoes, white wine sauce, jumbo fries

Risotto aux poire de Banyuls 24 / 34

Risotto, Banyuls pear, pecans, kale, Saint Agur (v)

VIVE LA FRANCE

Bouillabaisse à la Schweizerhof	44
Fish fillet, seafood, saffron fennel, Gouttes de Poivrons, brioche, rouille sauce	
Homard Bénédicte	44 / 58
Brioche, lobster medallions, poached egg, fresh spinach leaves, hollandaise sauce, black winter truffle	
Coq au Vin	39
Chicken, bacon, shallots, carrots, mushrooms, celery mashed potatoes	
Entrecôte «Café de Paris» (ca. 220g, 300g)	48 / 59
Including a side dish of your choice	
Tartelette de Ratatouille	38
Ratatouille tartlet, tomato sauce, ricotta cream, fried rucola, grilled vegetables	
+ extra winter truffle according to consumption / per gram	+ 8

LES PLATS DE SPECTACLE

Côte de veau 64
Veal cutlet
Including a sauce and side dish of your choice

Sole entière Meunière 79
Whole sole, boiled potatoes, capers, tomato cubes,
lemon oil

Filet de bœuf (ca. 150g, 220g, 300g) 49 / 59 / 70
Beef fillet
Including a sauce and side dish of your choice

FROM 2 PERSONS

Chateaubriand (ca. 200g par personne) 68 p. P.
Including one sauce and side dish of your choice

ACCOMPAGNEMENTS

French fries
Pommes Allumettes
White wine risotto
Celery and potato mash
Fresh vegetables
Boiled potatoes
Tagliatelle
Truffle polenta

SAUCES

Béarnaise
Hollandaise
Café de Paris
Tarragon jus
Cognac cream sauce

UN PEU PLUS

Additional side dish + 7
Lobster medallions + 17
Scallops + 7
Winter truffle per gram + 8

LOCAL, ALPINE AND INTERNATIONAL

Wiener Schnitzel of veal from Muoatathal Potato salad, cranberries	38 / 49
Iberico pork fillet Truffle polenta, fried black salsify, tarragon jus	54
VICO-Burger Brioche, crispy beef entrecôte, mustard-honey sauce, pickled shallots, French fries	46
Club sandwich Chicken breast, bacon, egg, French fries, served with curry & cocktail sauce.	38
Vegan Club sandwich Avocado, grilled vegetables, French fries, served with curry & cocktail sauce. (vg)	36
Plate to share	+5

THE HISTORY BEHIND THE NAME «VICO»

A name that remains - a personality that leaves its mark: On 26 May 1931, Victor Oscar Hauser was born as the only son of Elsa Hauser - the fourth of five children and the fourth generation of a family who runs the Hotel Schweizerhof Luzern with passion and dedication. What nobody realised at the time was that little Victor would become a visionary who would not only shape the traditional hotel, but also lead it into the future with vision and innovation together with his sons Patrick and Michael.

His journey began with his graduation from the renowned École Hôtelière de Lausanne. With an open mind, the young Hauser is drawn out into the wide world - gaining experience, broadening horizons. Stops such as Puerto Rico and Istanbul characterise his view of hospitality, quality and culture. In Istanbul, he met Wynanda Clerk - an encounter that would change his life. A love story turned into a life together and a family of five.

Back in Lucerne, Victor is passionately dedicated to the family business - and far beyond. His commitment to the city is reflected in his numerous public offices. The people of Lucerne came to know him as a man of integrity - open, down-to-earth and full of drive. In 1979/80, Victor set a special example of his commitment to the city: with the construction of the Rotonde restaurant, which for the first time had a direct entrance from the city, he deliberately opened the doors of the Schweizerhof to the public. This decision laid the foundations for what the hotel is today - a festival hotel that celebrates encounters and culture.

To continue telling this story, to keep his values alive and to give his enjoyments for the delights of life and his warm-hearted nature a permanent place in the hotel, today's restaurant proudly bears his name: VICO. A tribute to a man who not only preserved tradition, but also rethought it - with style, foresight and a lot of passion.

DECLARATIONS

Origin

Fish, crustaceans and seafood:

Halibut: Wild-caught, Northeast Atlantic

Lobster: Wild-caught, Northwest Atlantic, Canada

Scallops: Wild-caught, Northwest Pacific

Shrimp: Aquaculture, Vietnam

Mussels: Aquaculture, Holland

Salmon: Aquaculture, Norway

Anchovies: Aquaculture, Northeast Atlantic, Spain

Sole: Wild-caught, Northeast Atlantic

Tuna: Wild-caught, Vietnam

Meat and poultry:

Chicken: Switzerland

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

We source Iberico pork fillet from Spain from our long-standing partner, Metzgerei Felder, Seewen.

Eggs / cheese:

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

Goat's cheese: France

Cottage cheese: Switzerland

Comté Vieux: Chäs Barmettler, Lucerne

We source our cheese from Chäas Barmteller in Lucerne.

Selected specialties from the family-run Jumi cheese dairy.

Fruit and vegetables:

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

Pasta dishes: Tagliatelle is supplied to us by De Simoni AG in Kriens. We source other pasta dishes from the Safra pasta factory in Lucerne.

Bread:

We obtain freshly baked goods such as bread rolls, croissants and loaves from the Heini bakery in Lucerne and the Kreuzbäckerei in Stans.

Cooperation with the La Capriola Foundation

The Hotel Schweizerhof Luzern offers young people with special needs the opportunity to become qualified professionals. We promote the strengths of these apprentices, work specifically on their weaknesses and thus prepare them individually for social integration. Perhaps you, too, will be served by one of the foundation's trainee catering specialists.

Thank you for your understanding and enjoy.