

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 VICO 19

Green leaf salad, cottage cheese, asparagus, red currants,
radishes, pecans, Comté flute (v, vgo)

Salade César au poulet 22 / 34

Lettuce, grilled chicken breast, bacon,
Comté vieux, croutons, egg

Salade César aux champignons 20 / 30

Lettuce, fried mushrooms, Comté vieux,
croutons, egg (v, vgo)

LE POTAGE

Bisque de homard 19

Lobster bisque, lobster cubes

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, dijon mustard, burrata cream

Le fruité - Tartare de salmon 30 / 42

Cured salmon tartare à la ceviche, buttermilk, crispy corn, red onion, sweet potato, coriander

Le léger - Tatar d'asperges 30 / 42

Asparagus tartare, morel salad, green peas, sun-dried tomatoes, wild garlic cream

Le tartare pour les curieux Weekly price

Weekly changing tartare specialities from around the world

Our recommendation if there is too much to choose from:

Trois variétés de tartare (ca. 90g) 41

Three kinds of tartare: Beef, salmon & asparagus tartare

We serve homemade focaccia as a side dish.

with Whisky, Cognac or truffle oil + 6

with Pommes Allumettes + 7

with Truffle Fries + 12

C'EST LA SAISON

Pointes de filet de bœuf rôties 45

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

Risotto aux asperges 24 / 34

Risotto, green and white asparagus, stuffed morels, Saint Agur (v)

VIVE LA FRANCE

Homard Bénédicte 44 / 58

Brioche, lobster medallions, poached egg, fresh spinach leaves, hollandaise sauce, black spring truffle

Entrecôte «Café de Paris» (ca. 220g, 300g) 48 / 59

Including a side dish of your choice: French fries, white wine risotto, fresh vegetables, boiled potatoes, tagliatelle

+ extra spring truffle according to consumption / per gram +8

LOCAL, ALPINE AND INTERNATIONAL

Wiener Schnitzel of veal from Muoatathal 38 / 49
Potato salad, cranberries

VICO-Burger 46
Brioche, crispy beef entrecôte, mustard-honey sauce,
pickled shallots, French fries

Club sandwich 38
Chicken breast, bacon, egg, French fries,
served with curry & cocktail sauce.

Vegan Club sandwich 36
Avocado, grilled vegetables, French fries,
served with curry & cocktail sauce. (vg)

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

Shrimp: Aquaculture, Vietnam

Salmon: Aquaculture, Norway

Anchovies: Aquaculture, Northeast Atlantic, Spain

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 Chääs 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.