

BRASSERIE VICO

Whether you're from Lucerne, a globetrotter or a connoisseur, the Lifestyle Brasserie brings people together, celebrates socialising and is the place to be for special get-togethers.

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, sautéed mushrooms, grapes, pumpkin cubes, pecans, roasted pumpkin seeds (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)

Appetizer board 36

Meat and cheese board, herb cream, pickled vegetables, olives, nuts

LE POTAGE

Bisque de homard 19

Lobster bisque, lobster cubes

LES CROQUES

Croque Monsieur	19
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Brioche, ham, cheese, mustard butter

Croque Royal	24
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Brioche, ham, cheese, mustard butter,
fried egg, truffle

LE TARTARE

Le classique - Tartare de bœuf	30 / 42
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Beef tartare, homemade herb mayonnaise,
herb salad, focaccia

LOCAL, ALPINE AND INTERNATIONAL

Wiener Schnitzel of veal 40 / 52 **from Muotathal**

Potato salad, cranberries

Fish & Chips 36

Alpine pikeperch, jumbo fries,
lemon pepper, Remoulade sauce

VICO-Burger 46

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

Clubsandwich 38

Chicken breast, bacon, egg, French fries,
Served with curry & cocktail sauce

Vegan Clubsandwich 36

Avocado, grilled vegetables, French fries,
Served with curry & cocktail sauce (vg)

Plate to share + 5

LES DESSERTS

Crème brûlée au chocolat 14

Chocolate crème brûlée, fresh fruit

Our recommendation for 2 people:

Mille-Feuille de la Maison 18

Puff pastry, Crème Diplôme

Stirred coffee ice cream 10 / 15

Swiss cherry liqueur, whipped cream

Coupe Exotic 12

Mango passion fruit sorbet, vanilla ice cream,
salted caramel sauce, whipped cream

Coupe Nesselrode 13

Vanilla ice cream, vermicelles, meringues,
whipped cream

Bananasplit 12

Banana, vanilla ice cream, chocolate sauce,
whipped cream, almonds

Glace & Sorbet 5 / 8 / 11

Ice cream: Coffee, hazelnut caramel, chocolate,
vanilla, rum raisins, walnut

Sorbet: Mango passion fruit, lemon, plum

All prices are in CHF and include VAT

LES BOISSONS

Eau minérale & sodas

Coca Cola, Coca Cola Zero	33 cl	6.5
Sprite, Fanta, Fusetea Lemon	33 cl	6.5
Lurisia Chinotto	27.5 cl	7
Rivella red, blue	33 cl	6.5
Tonic, Bitter Lemon, Ginger Ale	20 cl	6
Apple juice, Apple Spritzer	33 cl	6.5
Red Bull, Red Bull Zero	25 cl	7
El Tony Mate	33 cl	7
Knutwiler sparkling, still	33 cl	6
	50 cl	7
Tap water «Wasser für Wasser»	50 cl	2
	100 cl	3

All proceeds from the tap water are donated to water, hygiene and education projects in needy and water-scarce regions of the world. This is a project of the non-profit organisation «Wasser für Wasser».

Bière

Eichhof Braugold Herrgöttli (5.2 Vol%)	20 cl	5
Eichhof Braugold Stange (5.2 Vol%)	30 cl	6.5
Eichhof Bügelbräu (4.9 Vol%)	40 cl	8
Eichhof Klosterbräu naturtrüb (4.8 Vol%)	33 cl	7
Eichhof non-alcoholic (0.0 Vol%)	33 cl	6.5
Erdinger Urweisse Stange (4.9 Vol%)	30 cl	7.5
Erdinger Urweisse (4.9 Vol%)	50 cl	10

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Apéritif

Kir Royal	19
Champagner, Crème de Cassis	
Aperol Spritz	14.5
Prosecco, Aperol	
Campari Spritz	14.5
Prosecco, Campari	
Lillet Vive	14.5
Lillet Blanc, Tonic Water	
Hugo	14.5
Prosecco, Elderflower syrup	
Gin Tonic	17
Plymouth Gin, Tonic Water	

Apéritif sans alcool

Hugo alkoholfrei	14.5
Elton John Zero Blanc de Blancs 0%, Elderflower syrup	
Komeo	7
Refreshing drink with kombucha, ginger, lemon, mint	
San Pellegrino Bitter	6.5
Bitter aperitif with citrus and herb flavour	
Virgin Gin Tonic	12
Rebel's Gin BOTANICAL DRY 0.0%, Tonic Water	
Elton John Zero Blanc de Blancs 0%	10
Non-alcoholic sparkling wine	

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LES VINS OUVERTS

Vin mousseux

Prosecco Schweizerhof Luzern	10 cl	11
Bollinger Special Cuvée brut	10 cl	19
Bollinger Rosé brut	10 cl	22

Vin blanc

Quintett Cuvée 2025	10 cl	11
Weingut Kastanienbaum, Lucerne		
Mâcon-Verzé 2024	10 cl	15
Domaine Leflaive, Burgundy		
Verdejo DO 2025	10 cl	11
Bodega Sarmentero, Rueda		

Vin rosé

Côtes de Provence 2024	10 cl	12
Ultimate Provence, Provence		

Vin rouge

Brunner Pinot Merlot 2024	10 cl	12
Brunner Weinmanufaktur, Lucerne		
Le Sacre St. Georges 2020	10 cl	11
Jean-Philippe Janoueix, St. Émilion		
PSI 2022	10 cl	13
Bodegas y Viñedos Alnardo, Ribera del Duero		

For an extended selection of wines and champagnes, please ask for our wine list or ask our staff for advice.

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ORIGIN DECLARATION

Fish, crustaceans and seafood:

Lobster: wild-caught, north-west Atlantic, Canada

Anchovies: Aquaculture, North-East Atlantic, Spain

Meat and poultry:

Chicken: Switzerland

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

Eggs / cheese:

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

Goat's cheese: France

Cottage cheese: Switzerland

French cheese specialties: Chääs Barmettler, Lucerne

Fruit and vegetables:

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

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