

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 02nd February to Sunday, 08th February 2026

LES ENTRÉES

Menu salad
Chestnut soup, diced mushrooms
Beef consommé, egg custard

LE TARTARE

Smoked trout tartare
Cucumber, sour cream, horseradish
35 excl. Entrée, +5 incl. Entrée

LES VIANDES

Breaded chicken breast
Lemongrass and lime dip,
glass noodle salad
28 excl. Entrée, +5 incl. Entrée

Veal fillet strips
Herb cream sauce, pilaf rice,
glazed carrots
32 excl. Entrée, +5 incl. Entrée

LES POISSONS

Lucerne-style whitefish fillet
Boiled potatoes,
creamed spinach
28 excl. Entrée, +5 incl. Entrée

Cod with herb crust
Orange quinoa, gratinated fennel
32 excl. Entrée, +5 incl. Entrée

LES LÉGUMES

Sauerkraut ravioli
Apple, leek, nut butter
24 excl. Entrée, +5 incl. Entrée

Sweet potato curry
Chickpeas, coconut milk,
jasmine rice
28 excl. Entrée, +5 incl. Entrée

Our recommendation:

Côtes levées au miel

Spareribs, honey glaze, baked potatoes, sour cream, coleslaw
42 incl. Entrée

Dessert from the «Sweet Tableau»

6 per piece

The prices are in CHF including the current VAT