

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 03rd August to Sunday, 09th August 2026

LES ENTRÉES

Menu salad
Chilled melon-mint soup
Lemongrass-coconut soup

LE TARTARE

Mexican beef tartare
Taco shell, jalapeños,
Mango-cucumber salsa, quinoa
35 excl. Entrée, +6 incl. Entrée

LES VIANDES

Boiled beef salad
Mixed leaf salads, radishes
pickled onions, gherkins,
herb potatoes
29 excl. Entrée, +6 incl. Entrée

Chicken Casimir
Fruits, dry-fried rice, Bimi broccoli
32 excl. Entrée, +6 incl. Entrée

LES POISSONS

Sautéed sea bass
Panzanella, mixed tomatoes,
cucumber, basil, olive tapenade,
calamansi vinaigrette
29 excl. Entrée, +6 incl. Entrée

Poached cod
Saffron foam, lemon orzo, herbs,
artichoke, leaf spinach
32 excl. Entrée, +6 incl. Entrée

LES LÉGUMES

Mozzarella sticks
Tomato-basil salsa,
couscous salad, aubergine caviar
25 excl. Entrée, +6 incl. Entrée

Tofu, panko coating
Avocado dip, lime rice,
shiitake, grilled pineapple
28 excl. Entrée, +6 incl. Entrée

Our recommendation:

Burger au bœuf effiloché

Pulled beef burger, truffle mayonnaise, coleslaw, cheddar,
romaine lettuce, parsley, parmesan, French fries
42 incl. Entrée

Dessert from the «Sweet Tableau»

6 per piece

The prices are in CHF including the current VAT