

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 08th June to Sunday, 14th June 2026

LES ENTRÉES

Menu salad
Chickpea soup, sesame
Chilled carrot-ginger soup

LE TARTARE

Smoked salmon tartare
Crème fraîche, spring onions, brioche,
Pommery mustard sauce
35 excl. Entrée, +5 incl. Entrée

LES VIANDES

Chicken breast
Green pepper sauce, buttered pasta,
almond broccoli
29 excl. Entrée, +5 incl. Entrée

Pork steak
mustard marinade,
polenta slices, ratatouille
32 excl. Entrée, +5 incl. Entrée

LES POISSONS

Linguine
Vodka cream sauce, leek,
Tuna cubes
29 excl. Entrée, +5 incl. Entrée

Zander fillet
Dill potatoes,
green asparagus ragout
32 excl. Entrée, +5 incl. Entrée

LES LÉGUMES

Potato gnocchi
Peppers, olives, chimichurri,
feta, watercress
25 excl. Entrée, +5 incl. Entrée

Vegetable galettes
Sour cream dip, leaf salad,
avocado, fruit
28 excl. Entrée, +5 incl. Entrée

Our recommendation:

Rosbif froid

Cold roast beef, remoulade sauce, Jolly melon, coleslaw
36 incl. Entrée

Dessert from the «Sweet Tableau»
6 per piece

The prices are in CHF including the current VAT