

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 15th December to Sunday, 21st December 2025

LES ENTRÉES

Menu salad
Pumpkin and orange soup, seeds
Cauliflower soup, croutons

LE TARTARE

Asian style marinated beef tartare
Wasabi nuts, pickled ginger
35 excl. Entrée, +5 incl. Entrée

LES VIANDES

Minced beef patties
Mushroom cream sauce,
herb mash, glazed parsnips
28 excl. Entrée, +5 incl. Entrée

Veal stew
Spätzli, glazed Brussels sprouts
32 excl. Entrée, +5 incl. Entrée

LES POISSONS

Sautéed salmon fillet
White wine sauce, saffron fennel,
dried apricot couscous
28 excl. Entrée, +5 incl. Entrée

Pike-perch fillet
Caper sauce, parsley potatoes,
leaf spinach
32 excl. Entrée, +5 incl. Entrée

LES LÉGUMES

Vegetable ravioli
Pesto, dried tomatoes, pine nuts
24 excl. Entrée, +5 incl. Entrée

Mushroom risotto
Parmesan, watercress
24 excl. Entrée, +5 incl. Entrée

Our recommendation:

Émincé de gibier

Strips of game meat, potato noodles, red cabbage, chestnuts
52 incl. Entrée

Dessert from the «Sweet Tableau»

6 per piece