

BRASSERIE  
**VICO**

MENU DE LA SEMAINE

Monday, 20<sup>th</sup> April to Sunday, 26<sup>th</sup> April 2026

LES ENTRÉES

Menu salad  
Coconut-lime soup, diced prawns  
Wild garlic soup, croutons

LE TARTARE

Cod tartare  
Cucumber, yoghurt, dill,  
Marinated baby spinach  
35 excl. Entrée, +5 incl. Entrée

LES VIANDES

Chicken Saltimbocca  
Red wine jus, roast potatoes,  
asparagus ragout  
29 excl. Entrée, +5 incl. Entrée

Pork escalope  
Rosemary cream sauce,  
potato gnocchi, ratatouille  
32 excl. Entrée, +5 incl. Entrée

LES POISSONS

Spaghetti with salmon  
Vodka cream sauce,  
cherry tomatoes, spring onions  
29 excl. Entrée, +5 incl. Entrée

Whitefish fillet  
Herb cream sauce,  
asparagus-blue potato medley  
32 excl. Entrée, +5 incl. Entrée

LES LÉGUMES

Vegetable fajitas  
Tomato sauce, cheese  
25 excl. Entrée, +5 incl. Entrée

Vegetable puff pastry  
Asparagus, peas, mushrooms,  
carrots, rice  
28 excl. Entrée, +5 incl. Entrée

Our recommendation:

**Lanières de filet de veau**

Strips of veal fillet, Calvados sauce, bread dumplings, root vegetables,  
fried onions  
52 incl. Entrée

Dessert from the «Sweet Tableau»  
6 per piece

The prices are in CHF including the current VAT