

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 27th July to Sunday, 02nd August 2026

LES ENTRÉES

Menu salad
Carrot-ginger soup, coconut
Gazpacho, panko crunch

LE TARTARE

Char tartare
Sourdough bread crisps,
crème fraîche,
pickled baby vegetables
35 excl. Entrée, +6 incl. Entrée

LES VIANDES

Yakitori chicken skewers
Lemon yoghurt, soya noodle salad,
coriander, wok vegetables, shiitake,
29 excl. Entrée, +6 incl. Entrée

Pork paillard
Thyme jus, quark spaetzli,
peas, carrots
32 excl. Entrée, +6 incl. Entrée

LES POISSONS

Sautéed salmon fillet
Beurre blanc, lemon risotto,
fennel salad
29 excl. Entrée, +6 incl. Entrée

Sautéed prawns
Courgette cream, basil oil,
yellow tomatoes, buttered pasta
32 excl. Entrée, +6 incl. Entrée

LES LÉGUMES

Vegetable quiche
Mixed leaf salad, yoghurt dip
25 excl. Entrée, +6 incl. Entrée

Pea risotto
Cherry tomatoes, chanterelles,
spring onions
28 excl. Entrée, +6 incl. Entrée

Our recommendation:

Côtes courtes de bœuf

Beef short ribs, chimichurri, corn cream, courgettes, onions
42 incl. Entrée

Dessert from the «Sweet Tableau»
6 per piece

The prices are in CHF including the current VAT