

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 29th September to Sunday, 05th October 2025

LES ENTRÉES

VICO menu salad
Cauliflower soup, truffle foam
Pumpkin cream soup, pumpkin seeds

LE TARTARE

Mexican-style beef tartare, taco,
sour cream, guacamole, chilli peppers
35 excl. Entrée, +5 incl. Entrée

LES VIANDES

Veal patties, mashed potatoes,
carrots, peas, cognac sauce
28 excl. Entrée, +5 incl. Entrée

Vension stripes, speatzle,
juniper cream sauce, red cabbage,
bacon, pearl onions, Brussels sprouts
32 excl. Entrée, +5 incl. Entrée

LES POISSONS

Sea bream fillet,
spinach, pumpkin gnocchi
28 excl. Entrée, +5 incl. Entrée

Alpine pike-perch, fregola sarda,
fennel, shellfish foam
32 excl. Entrée, +5 incl. Entrée

LES LÉGUMES

Spaghetti, red pesto,
ricotta and basil cream, pine nuts
24 excl. Entrée, +5 incl. Entrée

Vegetable ravioli, leek sauce,
pumpkin, sage oil, parsnip
24 excl. Entrée, +5 incl. Entrée

Our recommendation:

Filet d'agneau

Lamb loin, herb crust, mascarpone risotto, parsnip, courgette
49 incl. Entrée

Dessert from the «Sweet Tableau»
6 per piece

The prices are in CHF including the current VAT