

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 30th March to Sunday, 05th April 2026

LES ENTRÉES

Menu salad
Onion soup, parsley
Cauliflower soup, diced ham

LE TARTARE

Winter cod tartare
Coriander, lime,
avocado, mango
35 excl. Entrée, +5 incl. Entrée

LES VIANDES

Homemade lasagne
Basil foam, parmesan balls
29 excl. Entrée, +5 incl. Entrée

Chicken breast
Panko coating, curry sauce, basmati
rice, Asian vegetables
32 excl. Entrée, +5 incl. Entrée

LES POISSONS

Seafood risotto
Watercress, cherry tomatoes,
spring onions
29 excl. Entrée, +5 incl. Entrée

Zander fillet
White wine sauce,
Wild garlic pasta, asparagus
ragout
32 excl. Entrée, +5 incl. Entrée

LES LÉGUMES

Vegetable ravioli,
Arrabbiata, Parmesan,
marinated rocket
25 excl. Entrée, +5 incl. Entrée

Poached egg,
Truffle hollandaise, asparagus,
boiled potatoes
28 excl. Entrée, +5 incl. Entrée

Our recommendation:

Côtes levées

Spare ribs, BBQ sauce, baked potato, herb sour cream, coleslaw
38 incl. Entrée

Dessert from the «Sweet Tableau»
6 per piece

The prices are in CHF including the current VAT