

BRASSERIE
VICO

MENU DE LA SEMAINE

Monday, 31st August to Sunday, 06th September 2026

LES ENTRÉES

Menu salad
Carrot-ginger soup, chives
Watermelon gazpacho

LE TARTARE

Smoked salmon tartare
Blinis, herbed sour cream,
two kinds of beetroot, olive oil pearls
35 excl. Entrée, +5 incl. Entrée

LES VIANDES

Pork cutlet
Café de Paris, French fries,
steamed beans
29 excl. Entrée, +6 incl. Entrée

Sautéed corn-fed chicken breast
Cream cheese-dried tomato stuffing,
white wine risotto, baby leeks
32 excl. Entrée, +6 incl. Entrée

LES POISSONS

Grilled octopus
Caper sauce, sweet potato puree,
confit tomatoes
29 excl. Entrée, +6 incl. Entrée

Trout fillet
Grape compote, creamed corn,
quinoa, wild broccoli
32 excl. Entrée, +6 incl. Entrée

LES LÉGUMES

Linguine
Artichokes, olives,
rucola, Brillat Savarin
25 excl. Entrée, +6 incl. Entrée

Beluga lentil ragout
Fennel, poached egg,
Panko crumble
28 excl. Entrée, +6 incl. Entrée

Our recommendation:

Joue de veau braisée

Braised veal cheek, port wine jus,
Pearl onions, bacon, potato-celery mash, Bimi broccoli
42 incl. Entrée

Dessert from the «Sweet Tableau»
6 per piece