

• VICTORIA •










# La Terrasse

BRASSERIE

## STARTERS

<b>HEIRLOOM TOMATOES CARPACCIO</b>		18
Red onion-yuzu vinaigrette, basil sorbet		
With local mozzarella balls	  	28
With New Rootes "La Cotta olive oil"	 	26
<b>CAESAR SALAD</b>	   	19/28
Roman lettuce, Feuzes Bergli AOP alp cheese		
Anchovies, garlic croûtons		
+ Swiss chicken		+12
+ Shrimps four pieces		+16
<b>VICTORIA'S BUDDHA BOWL</b>	 	19/28
Garden cucumbers, bell peppers, cherry tomatoes, watermelon		
Bulgur, pickled onions, avocado, lemon dressing		
<b>LETTUCE SALAD</b>	 	21/28
Grilled peaches, tomatoes, Taggiasca olives, parsley, smoked almonds		
<b>BABY SPINACH SALAD</b>	   	18/26
Black truffle, miso, yuzu, Feuzes Bergli AOP alp cheese		
<b>SPA APERO PLÄTTLI</b>	  	36
Vegetables, fruits, "La Cotta olive oil", bread, dips, olives		
For two people		
<b>YELLOW BELL PEPPER SOUP</b>	 	17
Turmeric, chives, Kaniwar's falafel		
<b>POPCORN SHRIMP</b>	 	34
Tempura, spicy mayonnaise		

## TARTE FLAMBÉE

<b>ALSATIAN</b>	  	19
Crème fraîche, bacon, onions		
<b>"JUNGFRAU"</b>	  	25
New Roots lemon "La Fraîche", marinated zucchini, basil & pine nuts		
<b>TRUFFLE</b>	  	32
Crème fraîche, black truffle, taleggio cheese		

## CRUDOS

<b>SPICY MISO CUCUMBER</b>		22
Sesame, yuzu, chili		
<b>SWISS SALMON CEVICHE</b>		29
Black truffle, lime, coriander, garlic chips, sesame		
<b>SWISS BEEF TATAR "CLASSIC"</b>	  	70 g 36
Toast & butter or local fries		140 g 52

# La Terrasse

BRASSERIE

## GRILL

### SWISS BEEF TENDERLOIN "STEAK AU POIVRE"

Green pepper cream sauce, mixed beans, savory  
ca. 180 g **64**

### SPRING CHICKEN "AMERICAN"

Poultry herb jus, caponata vegetables  
**42**

### ENTRECÔTE "CAFÉ DE PARIS"



"Café de Paris" butter, mixed beans, savory  
ca. 220 g **52**


### LAMB LOIN HALAL

Sauce vierge, caponata vegetables  
**48**

A side dish is included

## SIDE DISHES + 8

Mashed potatoes  


Rosemary potatoes 

Saffron risotto  

Summer vegetables  

Tabbouleh 


Local fries 

Spinach salad with truffle dressing 

## SAUCES + 6

Béarnaise sauce  

Red wine sauce

Green pepper cream sauce 

Beurre Blanc 

Vierge sauce 

## TO SHARE

### CHÂTEAUBRIAND "LA TERRASSE"

Béarnaise sauce, red wine sauce, mashed potatoes, summer vegetables  
ca. 450 g **76 / pp**  
FROM TWO PEOPLE

### MONKFISH

Mussels, saffron, fennel, rosemary potatoes  
ca. 900 g **74 / pp**  
FOR TWO PEOPLE

## MEAT

- BRAISED VEAL BRISKET SLICE**   38  
Sauce Allemand with capers & lemon, peas, mashed potatoes
- ZÜRCHER GSCHNÄTZLETS**   44  
Sliced veal, mushrooms, cream sauce, rösti
- VICTORIA'S CHEESEBURGER**    34  
Multigrain bun, Swiss beef, tomatoes, caramelized onions  
Feuzes Bergli AOP alp cheese, local fries or cole slaw  
With local bacon   36
- WIENER SCHNITZEL**    54  
Veal escalope, potato salad, lemon, cranberries










## FISH

- SIGRISWILER TROUT FILET**     42  
Fermented tomato broth, fennel, bulgur, dill
- "SWISS & CHIPS"**    38  
Local perch, local fries, remoulade, lemon
- KING PRAWNS "PERNOD"**   48  
Beurre Blanc, saffron, bell peppers, zucchini, fennel

## PASTA & VEGETARIAN

- LOBSTER PACCHERI**    56  
Lobster ragout, bisque, basil
- BURRATA RAVIOLI**    28  
Bell pepper sauce, rocket, Feuzes Bergli AOP alp cheese
- PENNE ARRABBIATA**    24  
Spicy tomato sauce, chili, garlic, parmesan cheese
- ROASTED CAULIFLOWER**   25  
Carrot-tahini sauce, lime "yogurt"  
Smoked almonds, VJ garden herbs

### DECLARATION OF INGREDIENTS

-  Vegan
-  Vegetarian
-  Local
-  Contains lactose
-  Contains gluten
-  MRH Signature Dish
-  Contains nuts
-  Contains pork
-  Contains crustaceans shellfish | fish

Dear Guests

For any information regarding intolerances or allergies, please ask our staff – they will be happy to assist you.


## CHEESE

LOCAL CHEESE SELECTION      28  
Fruit bread, seasonal chutney

## DESSERTS

VICTORIA'S MILLE FEUILLE    16  
Vanilla ice cream

Sauces to choose from:

Vanilla-lime | summer berries | chocolate 

NEW YORK CHEESECAKE     14  
Strawberries & lime


CHOCOLATE MOUSSE "JUNGFRAU"     16  
Chantilly

COCONUT & MANGO  16  
Rice pudding, kalamansi sorbet

PAVLOVA   16  
Peach & vanilla, elderflower sorbet

PROFITEROLES & CHOCOLATE SAUCE     14  
Vanilla ice cream

GLACE GIOLITO    5  
Chocolate | vanilla | coffee | caramel  
PER SCOOP

SORBET GIOLITO  5  
Raspberry | strawberry | lemon | mango  
PER SCOOP

COUPE "DANMARK"     15  
Vanilla ice cream, chocolate sauce, chantilly

COUPE "ROMANOFF"   15  
Vanilla ice cream, strawberries, strawberry sauce, chantilly

COUPE "VICTORIA"     15  
Chocolate ice cream, cookies, chantilly

## DECLARATION OF ORIGIN

Bread	Switzerland	Trout	Switzerland
Burger bun	Germany	Salmon	Switzerland
Beef	Switzerland	Pike perch	Switzerland
Veal	Switzerland	Monkfish	Iceland
Poultry	Switzerland	Mussels	Netherlands
Lamb	Ireland   United Kingdom	King prawns	Vietnam
Pork	Switzerland	Lobster	USA   Northwest Atlantic
		Anchovies	Mediterranean   Northeast Atlantic

ALL PRICES ARE STATED IN SWISS FRANCS AND INCLUDE 8.1% VAT.

