



• VICTORIA •

La Terrasse
BRASSERIE

TO SNACK & ENJOY

VJ SIGNATURE OLIVES ^{VEGAN, N}	8
Home marinated olives	
APERÖ PLÄTTLI ^{G, L, N, SC}	38 / 68
Sausage, cold cuts, cheese, bread, spread, olives FOR TWO OR FOUR PERSONS	
MILITÄR-CHÄSSCHNITTEN ^{V, G, L}	15
Crispy mini military cheese crusts	
SAMOSAS ^{G, K}	19
Shrimp samosas, mango chutney	
COLD MEZZE – SHARING PLATTER ^{VEGAN, G, N}	58
Hummus, babaganoush, mutabbal, tabbouleh, mohamara, olives, oriental bread FOR 3–5 PERSONS	
HUMMUS ^{VEGAN, G}	14
Chickpea puree, olives, oriental bread	
BABAGANOUSH ^{VEGAN, G}	14
Eggplant puree, parsley, sesame paste, olives, oriental bread	
MUTABBAL ^{VEGAN, G}	14
Eggplant puree, lemon juice, vegan joghurt, olives, oriental bread	

COLD DELIGHTS

COLD GREEN PEA SOUP ^{V, L}	16
Meiringer sour cream, mountain savory, salt lemon	
SWISS BEEF TATAR ^G	36 / 52
Ratatouille cream, herb salad, focaccia	
“VITELLO FORELLO”	28
Sliced veal, smoked trout cream, capers & sprouts	
SWISS SALMON CEVICHE ^G	29
Ponzu, celery, truffle, borage	
BUFFALO MOZZARELLA FROM SCHANGNAU ^{V, L}	26
Tomatoes, basil	
TATAR OF YELLOWFIN TUNA	34
Avocado, mint, rice chips	
VEGAN WRAP ^{VEGAN, G, N}	22
Zucchini, pepper, guacamole, olives	

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SALAD

BABY SPINACH SALAD ^{V, G, L} – 26

Truffle, miso, yuzu

GARDEN SALAD WITH HERBS ^{VEGAN} – 18

Lettuce with apple and elderberry dressing, cucumber, radish, roasted rapeseeds

CAESAR SALAD ^{G, L} – 19 / 28

Roman lettuce, grated Sbrinz cheese, anchovies, garlic croutons

MEAT

SWISS BEEF FILET ^L – 64

Mixed beans, potato terrine, green pepper jus

COTELETTE OF SEETAL PORK ^{SC} – 39

Grilled, saffron aioli, tomato salad, local fries

ZÜRCHER GSCHNÄTZLETS ^{G, L} – 42

Sliced veal, champignons, cream sauce, rösti

REGIONAL CHICKEN "COQ AU VIN BLANC" ^L – 36

Mashed potatoes, tarragon, peas & sugar peas

ENTRECÔTE CAFÉ DE PARIS ^L – 48

Pommes Allumettes, mixed beans

HALAL LAMB COTELETTES ^L – 52

Tomatoes, local fries, mixed beans

CHÂTEAUBRIAND "LA TERRASSE" ^L – 74/pp
MIN. 2 PERSON

Mashed potatoes, sautéed spinach with pine nuts, Béarnaise, red wine jus

FISH & SEAFOOD

SIGRISWIL TROUT FILET ^{G, L} – 42

Gribiche sauce, cauliflower puree, saffron-aioli

MONKFISH ^L – 46

Salsa Verde, buttermilk polenta, caponata vegetables

KING PRAWNS ^{L, K} – 49

Sauce Vierge, cauliflower puree, caponata vegetables

LOCAL PERCH FISH & CHIPS ^G – 38

Local fries, remoulade, lemon

CRAFT BURGER & SANDWICH

VICTORIA'S BURGER ^{G, L}	34
VJ burger bun, Swiss beef patty, tomato, caramelized onions, Smoked Burger Sauce, local fries or coleslaw	
WITH SBRINZ CHEESE ^L	+ 3
WITH LOCAL BACON ^{SC}	+ 3
JUNGFRAU'S BURGER „THE VEGETARIAN“ ^{V, G}	32
Corn-chia seeds-teff bun, soy, guacamole, Smoked Burger Sauce, Antipasti vegetable, sweet potato French Fries or coleslaw ^L	
WITH SBRINZ CHEESE ^L	+ 3
VICTORIA'S CLUB SANDWICH ^{G, L, SC}	36
Chicken, egg, iceberg salad, bacon, Local fries	

WARM DELIGHTS

RED PEPPERONI SOUP ^{VEGAN}	17
Lovage, Taggiasca olives	
KOREAN FRIED CHICKEN ^G	24
Homemade chicken nuggets, sweet chili sauce, lime	
ROASTED CAULIFLOWER ^{VEGAN, N}	26
Pomegranate, hazelnuts, cress & mint from the VJ garden	
GOAT CHEESE RAVIOLI ^{V, G, L}	26
Peas & sugar peas, Gerzensee crowning	
PENNE ARRABBIATA ^{V, G, L}	25
Spicy tomato sauce, shallot confit, Sbrinz cheese	
JUNGFRAU'S CRISPY, GOLDEN VEGAN NUGGETS ^{VEGAN, G}	19
Soy, sweet chili sauce, coriander, lemon	

DECLARATION OF ORIGIN

Veal	Switzerland	Tuna	Western & Eastern Pacific Ocean
Beef	Switzerland	Local perch	Switzerland
Pork	Switzerland	Trout	Switzerland
Chicken	Switzerland	King prawns	Vietnam
Lamp	Ireland	Anchovies	Middle & northeastern Atlantic Ocean
Salmon	Switzerland		
Monk fish	Northeastern Atlantic Ocean		

DECLARATION OF INGREDIENTS

V	vegetarian dish	G	contains gluten
L	contains lactose	N	contains nuts
SC	contains pork meat	K	contains crustaceans

DESSERTS

VICTORIA'S MILLE FEUILLE ^{V, G, L} Raspberry sorbet	16
LEMON MERINGUE ^{VEGAN} Mint	14
CHOCOLATE MOUSSE "JUNGFRAU" ^{V, L, N} Chantilly cream	16
APRICOT CRÈME BRÛLÉE ^{V, L} Peach sorbet	12
NEW YORK CHEESECAKE ^{V, G, L, N} Strawberries	14
JOGHURT ICE CREAM FROM MEIRINGEN ^{V, L, N} Chocolate vanilla mocca strawberry PER SCOOP WITH CHANTILLY ^L	4.5 2
SORBET SELECTION ^{VEGAN} Raspberry lime mango apricot PER SCOOP WITH CHANTILLY ^L	4.5 2
COUPE "DANMARK" ^{V, G, L, N} Vanilla ice cream, chocolate sauce, Chantilly	15
COUPE "ROMANOFF" ^{V, L} Vanilla ice cream, strawberries, strawberry sauce, Chantilly	15
COUPE "VICTORIA" ^{V, G, L, N} Chocolate ice cream, Cookies, Chantilly	15
VJ TARTELETTES ^{V, G, L, N} Seasonal tartlets	9
VJ PATISSERIE ^{V, G, L, N} Selected delights from our pastry kitchen	9
LOCAL CHEESE SELECTION ^{V, G, L, N} Fruit bread, chutney	28

PRICES ARE STATED IN SWISS FRANCS AND INCLUDE 7.7% VAT

