



• VICTORIA •

La Terrasse  
BRASSERIE

## TO SNACK & ENJOY

VJ SIGNATURE OLIVES <sup>VEGAN, N</sup>	8
Home marinated olives	
APERÖ PLÄTTLI <sup>G, L, N, SC</sup>	38 / 68
Sausage, cold cuts, cheese, bread, spread, olives FOR TWO OR FOUR PERSONS	
MILITÄR-CHÄSSCHNITTEN <sup>V, G, L</sup>	15
Crispy mini military cheese crusts	
SAMOSAS <sup>G, SF</sup>	19
Shrimp samosas, mango chutney	
“KOREAN FRIED CHICKEN” <sup>G</sup>	24
Homemade chicken nuggets, sweet chili sauce, lime	
JUNGFRAU’S CRISPY, GOLDEN VEGAN NUGGETS <sup>VEGAN, G</sup>	19
Soy, sweet chilli sauce, coriander, lemon	

## COLD DELIGHTS

PICKLED PUMPKIN CARPACCIO <sup>V, L</sup>	22
Chive cream cheese, toasted pumpkin seeds	
SWISS BEEF TATAR <sup>G, L</sup>	36 / 52
Egg yolk cream, herb salad & radish, truffle, toast	
POULTRY LIVER PARFAIT <sup>G, L, N</sup>	32
Quince gel, nut cream, butter brioche	
SWISS SALMON CEVICHE <sup>G</sup>	29
Ponzu, celery, truffle, borage	
BUFFALO MOZZARELLA FROM SCHANGNAU <sup>V, L</sup>	26
Tomatoes, basil	
TATAR OF YELLOWFIN TUNA	34
Avocado, mint, rice chips	
VEGAN WRAP <sup>VEGAN, G, N</sup>	22
Spelt seitan & sun dried tomatoes New roots “Greek Style”, lime Teriyaki sauce	

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## SALAD

BABY SPINACH SALAD <sup>V, G, L</sup> – 26

Truffle, miso, yuzu

LAMB LETTUCE & RADICCHIO <sup>VEGAN, N</sup> – 22

Jerusalem artichoke-chestnut dressing, Jerusalem artichoke chips  
Toasted walnuts

CAESAR SALAD <sup>G, L</sup> – 19 / 28

Romaine lettuce, grated Sbrinz cheese, anchovies, garlic croutons

## MEAT

SWISS BEEF FILET <sup>G, L</sup> – 64

Dauphine potatoes, beetroot, red wine-shallot jus

48 HOUR BRAISED VEAL CHEEK <sup>L</sup> – 54

Mashed potatoes, glazed carrots, truffle jus

ZÜRCHER GSCHNÄTZLETS <sup>G, L</sup> – 42

Sliced veal, champignons, cream sauce, rösti

LOCAL CHICKEN "COQ AU VIN BLANC" <sup>L</sup> – 36

Mashed potatoes, glazed carrots, fried oyster mushroom

ENTRECÔTE CAFÉ DE PARIS <sup>L</sup> – 48

Pommes Allumettes, broccoli

SWISS CHICKEN BREAST "SUPREME" <sup>L</sup> – 38

White wine risotto, broccoli, poultry jus

CHÂTEAUBRIAND "LA TERRASSE" <sup>L</sup> – 74/pp  
MIN. 2 PERSON

Red wine-shallot jus, Béarnaise, celery puree, broccoli & carrots

## FISH & SEAFOOD

SIGRISWIL TROUT FILET <sup>G, L</sup> – 42

Cabbage turnip, apple, celery, chives, lime beurre blanc

MOULES FRITES <sup>L, SF</sup> – 38

White wine, julienne vegetables with herbs, local fries

KING PRAWNS <sup>L, SF</sup> – 49

Fennel risotto, hot peppers, saffron beurre blanc

LOCAL PERCH FISH & CHIPS <sup>G</sup> – 38

Local fries, remoulade, lemon

## CRAFT BURGER & SANDWICH

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

## WARM DELIGHTS

PUMPKIN CREAM SOUP <sup>V, L</sup>	17
Toasted pumpkin seeds & pumpkin seed oil	
LENTIL-CHICKPEA DAL <sup>VEGAN, G</sup>	26
Shiitake mushrooms, sweet potato, coriander	
FONTINA RAVIOLI <sup>V, G, L</sup>	26
Fontina cheese, pumpkin with seeds, sage	
PENNE ARRABBIATA <sup>V, G, L</sup>	25
Spicy tomato sauce, shallot confit, Sbrinz cheese	

### DECLARATION OF ORIGIN

Veal	Switzerland
Beef	Switzerland
Pork	Switzerland
Chicken	Switzerland
Salmon	Switzerland
Mussels	Netherlands

### Tuna

Local perch
Trout
King prawns
Anchovies

### Western & Eastern

Pacific Ocean
Switzerland
Switzerland
Vietnam
Middle & northeastern
Atlantic Ocean

### DECLARATION OF INGREDIENTS

V vegetarian dish

L contains lactose

SC contains pork meat

G contains gluten

N contains nuts

SF contains crustaceans / shellfish / mollusc

## DESSERTS

VICTORIAS' MILLE FEUILLE <sup>V, G, L</sup> Raspberries	16
PEAR TARTE TATIN <sup>VEGAN, N</sup> Vanilla	14
CHOCOLATE MOUSSE "JUNGFRAU" <sup>V, L, N</sup> Chantilly	16
PINEAPPLE CRÈME BRULÉE <sup>V, L</sup> Mango sorbet	12
NEW YORK CHEESECAKE <sup>V, G, L, N</sup> Caramelized pecan nuts, fleur de sel	14
YOGHURT ICE CREAM FROM MEIRINGEN <sup>V, L, N</sup> Chocolate   vanilla   mocca   strawberry PER SCOOP WITH CHANTILLY <sup>L</sup>	4.5 2
SORBET SELECTION <sup>VEGAN</sup> Raspberry   lemon   mango   coconut PER SCOOP WITH CHANTILLY <sup>L</sup>	4.5 2
COUPE "DANMARK" <sup>V, G, L, N</sup> Vanilla ice cream, chocolate sauce, chantilly	15
COUPE "VICTORIA" <sup>V, G, L, N</sup> Chocolate ice cream, cookies, chantilly	15
VJ TARTELETTES <sup>V, G, L, N</sup> Seasonal tartlets	9
VJ PATISSERIE <sup>V, G, L, N</sup> Assortment of delights from our pastry kitchen	9
LOCAL CHEESE SELECTION <sup>V, G, L, N</sup> Fruit bread, chutney	28

ALL PRICES ARE STATED IN SWISS FRANCS AND INCLUDE 7.7% VAT  
UNTIL DECEMBER 31ST 2023 AND 8.1% AS OF JANUARY 1ST 2024.

