



Autumn menu 2023

Homemade venison terrine, Cumberland sauce	Chf 32.00
Deer fillet carpaccio with small fruits	Chf 36.00
Duck foie gras terrine with fig chutney and brioche	Chf 44.00
Endive salad with rémoulade, apple and beetroot	Chf 24.00
Poached egg with wine sauce with or without bacon cubes	Chf 26.00
Autumn mushroom pan with lovage with or without poached egg	Chf 32.00
6 oysters "Marennes d'Oléron"	Chf 36.00

W O

Pumpkin velouté with croutons	Chf 24.00
Mushroom soup with chestnut	Chf 24.00

W O

Lobster risotto, corail sauce	Chf 56.00
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W O

Venison saddle "Baden – Baden" and side dish (2 pers.)	Chf 130.00
Fried venison medallions, pepper sauce, spätzli and mushrooms	Chf 56.00
Pheasant chest "Souvaroff", steamed curly kale	Chf 48.00
Fried lamb tournedos "Sisteron" on a coco beans bed and its juice	Chf 58.00
Fried fillet tips of beef French style	Chf 48.00
Creamy mushroom risotto	Chf 38.00
Pumpkin pancake with mushroom cream sauce	Chf 38.00

W O

Hot soufflé with Grand Marnier (20 min.)	Chf 34.00
Paris-Sicile with pistachio	Chf 28.00
Monte Bianco, meringue with chestnut purée and cassis	Chf 24.00
Variety of deserts Victoria	Chf 28.00
Citrus fruits salad and verbena ice cream	Chf 24.00

W O

VICTORIA

GLION

