



Legend

 Gluten-Free  Vegetarian

Meat Origin

Switzerland (unless otherwise stated)

WiFi-Victoria Guest



Instagram



www.victoria-glion.ch

MENU





Starters

Six oysters Marennes d'Oléron No. 2 Served with buttered black bread and shallot vinegar	CHF 36.-
Duck foie gras terrine, seasonal chutney	CHF 42.-
Langoustine salad, tangy tomato vinaigrette	CHF 48.-
Scallop carpaccio with citrus fruits	CHF 38.-
Lobster ravioli with Armorican sauce	CHF 38.-
Tart with onion compote and smoked duck breast	CHF 34.-
Poached egg, beetroot variations	CHF 28.-
Endive salad with walnut vinaigrette and Grangeneuve blue cheese	CHF 26.-
Smoked salmon with horseradish mousseline	CHF 34.-

Soups



Lobster bisque	CHF 32.-
Tomato cream	CHF 22.-
Porcini mushroom cream	CHF 22.-
Vegetable soup	CHF 22.-



Vegetarian dishes

Mushroom vol-au-vent with lovage	CHF 42.-
Vegetable lasagna	CHF 42.-
Polenta, chard pouch with citrus sauce	CHF 46.-

Fish



Atlantic sole meunière or grilled	CHF 68.-
Grilled scallops, endive tatin with orange sauce	CHF 56.-
John Dory fillet, cauliflower mousseline with truffle pearl broth	CHF 56.-

Meat



Valentin Chappuis' pork chop, sage-flavored rich sauce, spätzli, and seasonal vegetables	CHF 58.-
Veal liver à l'anglaise, Macaire potatoes, Provençal tomatoes	CHF 48.-
Sliced veal Zurich style, rösti, green beans	CHF 54.-
Quails from Dombes, chestnut mousseline and cranberries	CHF 54.-
Beef Rossini tournedos, Berny potatoes, Périgourdine sauce	CHF 66.-
Sautéed beef tips with curry, basmati rice	CHF 52.-
Our meats are served with seasonal vegetables	



Grilled dishes

Chateaubriand (min. 2 pers.)	CHF 64.-/ per
Fillet of beef (min. 2 pers.)	CHF 64.-/per
Our beef cuts are served in two courses with darphin potatoes and seasonal vegetables.	
Choice of sauces: Béarnaise or Périgourdine	
Sisteron lamb rack roasted with herbs and jus	CHF 76.-/per
With Darphin potatoes and fine Niçoise ratatouille (min. 2 pers.)	

Fromages



Victoria Cheese Selection	CHF 18.-
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Desserts

The Mandarin: <i>Mandarin mousse, kalamansi confit, four-spice</i>	CHF 26.-
The Chocolate: <i>Carupano 70% mousse, cappuccino emulsion</i>	CHF 28.-
Mont Blanc: <i>Chestnut cream, blackcurrant confit, Swiss meringue</i>	CHF 26.-
Grand-Marnier Soufflé: <i>Orange marmalade and saffron</i>	CHF 32.-
Selection of seasonal ice creams and sorbets	CHF 26.-