



Legend



Gluten free



Vegetarian

Origin of meat

Switzerland (unless contraindication)

WiFi-Victoria Guest



Instagram



www.victoria-glion.ch

MENU





Starters

Homemade venison terrine, onion confit, herbs and pickles	CHF 34.00
Half lobster with artichokes and herb cream	CHF 54.00
Home-dried deer fillet, mesclun salad and berries	CHF 28.00
Pan-fried Dombes quail with grapes	CHF 38.00
Grilled langoustines, tangy tomato vinaigrette and mesclun salad	CHF 48.00
Autumn salad, hazelnut vinaigrette	CHF 26.00
Puff pastry with wild mushrooms and chestnuts with lovage	CHF 34.00
Poached egg, parsnip mousseline with coffee and toast sticks	CHF 28.00

Soups



Bolete velouté with roasted hazelnuts	CHF 24.00
Pumpkin cream soup with croutons	CHF 24.00
Tomato cream soup	CHF 22.00
Lobster bisque	CHF 32.00



Vegetarian dishes

Mushroom ravioli with forest broth	CHF 42.00
Risotto with autumn flavours	CHF 42.00

Fish



Atlantic sole, meunière style or grilled	CHF 68.00
Grilled sea bass, red caviar butter, artichoke barigoule and boiled potatoes	CHF 68.00
Pan-fried Chamby trout with almonds and broccoli	CHF 48.00
Lobster risotto with seasonal vegetables	CHF 56.00

Meat



Venison medallion, pepper sauce and traditional garnishes	CHF 64.00
Hare "à la royale", old-style polenta and sautéed Brussels sprouts	CHF 54.00
Pan-fried beef tournedos, Béarnaise sauce, sautéed potatoes and vegetables	CHF 64.00
Pheasant supreme Rossini-style, braised cabbage and dauphine potato puffs	CHF 58.00
Sliced veal Zurich style, Bernese rösti, green beans	CHF 54.00
Sautéed beef tips with five peppers, taglierini and candied carrots	CHF 48.00
Veal kidneys with chives, wild rice and green beans	CHF 48.00



Grilled dishes

Saddle of venison Baden-Baden, grand veneur sauce and seasonal garnishes	CHF 74.00/p.
Châteaubriand (min. 2 pers.)	CHF 64.00/p.
Fillet of beef (min. 2 pers.)	CHF 64.00/p.
Our beef cuts are served in two courses with darphin potatoes and seasonal vegetables.	
Choice of sauce: Béarnaise or Périgourdine	
Roasted rack of lamb from Sisteron with herbs and juice, darphin potatoes and ratatouille Niçoise style (min. 2 pers.)	CHF 76.00/p.



Desserts

Blackcurrant cream soufflé, blackcurrants sautéed in vanilla olive oil, vanilla ice cream	CHF 32.00
Caramelised blanc-manger, yuzu gel and lime sorbet	CHF 26.00
The Apple: candied Gala apple in Lavaux white wine, celery stalk	CHF 26.00
The Chocolate: Creamy 64% chocolate ganache, 40% milk chocolate infused with star anise, hazelnut shortbread	CHF 28.00
Selection of seasonal ice creams and sorbets	CHF 26.00