



Banquets and menus 2026

The culinary offer for your family celebration, your company dinner or your meeting with friends and acquaintances!

Victoria-Aperitifs

We are happy to serve you the popular Victoria aperitifs on our summer terrace, in the dining restaurant at the Big Foot and Chéminée fire or in the hotel lobby.

Lillet Rosé	Fr. 12.—
"Hugo" – Prosecco with elderberry and mint	Fr. 12.—
House aperitif, alcohol-free, Italian bitters with limes	Fr. 9.—
Cupli Prosecco with raspberry, 1dl.	Fr. 11.—
Champagner Louis Roederer Collection 242, 1dl.	Fr. 15.—
Orangenjus frisch 1lt.	Fr. 25.—
Mineral water 7.5lt.	CHF 8.50

Bottled wines

We will be happy to advise you on the selection of the right wine.

Small aperitif – from 8 people	Fr. 18.—
Raw vegetables with honey mustard dip, puff pastry, raw ham sticks	

Vitamin aperitif – from 8 people	Fr. 16.—
Exotic fruits with Zanzibar curry for dipping	

Aperitif Victoria – from 8 people	Fr. 35.—
Bruschetta with tomatoes, salmon canapés, foccacia bread, raw vegetables with honey mustard dip, Puff pastry, raw ham sticks	

Apéro Gourmet – from 8 people	Fr. 85.—
Stehapéro served with 10 mini courses - from appetizer to cheese and dessert	

Aperitif in small bowls

Lucky rolls, shrimp with mango, chili balls, melon skewer, smoked salmon cucumbers, Samosas with curry, carrot soup, chili soup, gazapacho foam with foccacia

Price according to effort

Prices are per person.



Victoria Bankett-Menus

The individual courses can of course be exchanged with each other.
Each menu is always accompanied by a vegetarian and vegan option.
We are happy to take your lactose intolerance or gluten intolerance into account.
Depending on the season, individual ingredients may not be available.

We would be happy to invite you to a personal menu discussion on site in the Victoria restaurant.
This allows us to put together the menu that is especially suitable for you and discuss details such as menu, flowers, aperitif, etc.

Menu 1 Three kinds of salmon with salad strips, honey mustard sauce and wasabi
* *
Crepinette with leek and mushroom filling on parsley foam
* *
Sole fillet Noilly-Prat
* *
Basil sorbet
* *
US beef fillet cooked in one piece with red wine sauce on truffle potato mousse, Fèves
* *
Dessert variation of orange and Grand-Marnier
*
Fr. 135.—

Menu 2 Roasted duck liver on mango and spring onion salad
* *
Lemongrass soup with lucky rolls
* *
Red snapper fillet with ginger and coriander on wok vegetables
* *
Sorbet Hugo
* *
Veal escalope with lemon sauce with saffron gnocchi and spinach
* *
Tarte tatin with vanilla ice cream and raspberries
*
Fr. 125.—

Menu 3 Seafood variation with salads and gnocchi
* *
Coconut soup with poultry satay stick and spring roll
* *
Pike-perch fillet with vegetable cubes and horseradish-potato mousse
* *
Prosecco rosé Sorbet
* *
Marinated duck breast on Asian vegetables with white wine sabayon
* *
Crêpes Suzette with vanilla ice cream and chocolate foam
*
Fr. 115.—

Menu 4 Tuna Bar in a Two-Tone Sesame Coat with Ginger and Salad Strips
* *
Truffle Lasagna with Parsley Foam
* *
Cynar-Orange Sorbet
* *
Lamb entrecôte with thyme on vegetable pearls and oven vegetables
* *
Flambéed pineapple with rosemary and passion fruit sorbet
*
Fr. 110.—

Menu 5 Victoria-Taste of Asia with lemongrass soup, lucky roll and spring roll
* *
Ricotta tortelloni with sage butter with diced tomatoes
* *
Guinea fowl breast with red pepper sauce with vegetable couscous and market vegetables
* *
Chocolate foam with fruit and brownie
*
Fr. 95.—

Menu 6 Smoked trout and salmon on salads with wasabi
* *
Sea bass fillet on runny polenta with red pepper sauce
* *
Chicken curry with rice, lentils and mint yoghurt
* *
Boiled plums with honey-cinnamon ice cream and warm meringue rolls
*
Fr. 85.—

Menu 7 Victoria House Salad with Roasted Mushrooms and Bacon Strips
* *
Pumpkin soup with vegetarian spring roll
* *
Veal wiener schnitzel with market vegetables and homemade fries
* *
Dessert variation with burnt cream, ice cream parlour and fruit
*
Fr. 85.—

Menu 8 Nut salad with balsamic vinegar, mango, avocado, mushrooms and sprouts
* *
Veal slices with rösti timbals and market vegetables
* *
Chocolate mousse with fruit
*
Fr. 75.—

Menu 9 seasonal salads with raw vegetables and parsley soup
* *
Beef cubes with lychees, soy, ginger, basmati rice and Thai basil
* *
Poppy seed parfait on apricots with almond crumble
*
Fr. 75.—

Menu 10 Soup&Salad – parsley soup with cream topping and seasonal salad with sprouts
* *
Orange Chicken – Chicken cubes in orange chili sauce, rice and pack choi vegetables
* *
Meiringer meringue with ice cream and warm berries
*
Fr. 70.—

Menu 11 Victoria house salad with roasted mushrooms and bacon strips
* *
Veal ragout with red pepper, potato mousse and grilled tomato
* *
Catalan Cream with Caramelitas-Eis
*
Fr. 65.—

Menu 12 Choose your favorite dishes from the menu and imagine yourself
Your desired menu.

The current menus are always visible on our homepage:
<https://www.victoria-meiringen.ch/de/essen-trinken/fine-dining/>

We are always at your disposal for your personal wishes and questions.
We will be happy to discuss your event in a personal conversation - so that it becomes an unforgettable experience.

Our restaurant and hotel has been awarded in 2026:



Gault+Millau

Michelin Bib Gourmand

With culinary recommendation
Simon Anderegg

Victoria Restaurant



Bistro



Terrasse und Lounge

