



Banquets and menus 2024

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

Victoria-Apéros

We are happy to serve the popular Victoria aperitifs on our summer terrace, in the dining restaurant by 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 mit Himbeere, 1dl.	Fr. 11.—
Champagnes Louis Roederer Collection 242, 1dl.	Fr. 15.—
Orange jus fresh 1lt.	CHF 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

Raw vegetables with honey mustard dip, puff pastry, prosciutto sticks

Fr. 18.—

Aperitif Vitamin – from 8 persons

Exotic fruits with Zanzibar curry for dipping

Fr. 16.—

Apéro Victoria – from 8 people

bruschetta with tomatoes, salmon canapés, foccacia bread, raw vegetables with honey mustard dip, Puff pastry, prosciutto sticks

Fr. 35.—

Apéro Gourmet – from 8 persons

Stand-up with 10 mini-courses served - from appetizer to cheese and dessert

Fr. 85.—

Aperitif in small bowls

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

Price according to effort
Prices are per person.



Victoria Banquet Menus

Of course, the individual gears can 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.
In this way, we can 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 lettuce 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, fêves
* *
Dessert variation of orange and Grand-Marnier
*
CHF 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 schnitzel in lemon sauce with saffron gnocchi and spinach
* *
Tarte tatin with vanilla ice cream and raspberries
*
CHF 125.—

Menu 3 Sea-food variation with salads and gnocchi
* *
Coconut Soup with Poultry Satey Stick and Spring Roll
* *
Pike-perch fillet with diced vegetables 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 two-tone sesame coating with ginger and lettuce 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 in red pepper sauce with vegetable couscous and market vegetables
* *
Chocolate foam with fruits and brownie
*
Fr. 95.—

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

Menu 7 Victoria House salad with roasted mushrooms and bacon strips
* *
Pumpkin soup with vegetarian spring rolls
* *
Veal Wiener schnitzel with market vegetables and homemade fries
* *
Dessert variation with burnt cream, ice cream parlor and fruits
*
Fr. 85.—

Menu 8 Lamb's lettuce with balsamic vinegar, mango, avocado, mushrooms and sprouts
* *
Veal slices with hash browns and market vegetables
* *
Chocolate mousse with fruits
*
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
*
CHF 75.—

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

Menu 11 Victoria house salad with roasted mushrooms and bacon strips
* *
Veal stew with red pepper, potato mousse and grilled tomato
* *
Crema Catalan with Caramelitas Ice Cream
*
CHF 65.—

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

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

We are always available for your personal wishes and questions.
We would 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 2024:



Gault:Millau

Michelin Bib Gourmand

Simon Anderegg

Victoria Restaurant



Bistro



Terrasse and Lounge

