

Staff restaurant Credit Suisse CS Tower / Tower

Monday, 17. June	Tuesday, 18. June	Wednesday, 19. June	Thursday, 20. June	Friday, 21. June
SOUP Barcelona Sopa di Pimiento Peppers soup <i>approx 125 cal.</i>	SOUP Barcelona Crema de Mongetes White bean cream soup <i>approx 125 cal.</i>	SOUP Barcelona Gazpacho Vegetable bouillon <i>approx 125 cal.</i>	SOUP Barcelona Crema de Carxofes Artichokes soup <i>approx 125 cal.</i>	SOUP Barcelona Sopa de Tomates Tomato soup <i>approx 125 cal.</i>
INT 1.80 / AXA 1.80 / PART 1.80	INT 1.80 / AXA 1.80 / PART 1.80	INT 1.80 / AXA 1.80 / PART 1.80	INT 1.80 / AXA 1.80 / PART 1.80	INT 1.80 / AXA 1.80 / PART 1.80
SPECIAL Meatloaf cordon bleu french fries steamed carrots mustard <i>approx 920 cal. / Fleisch: Schwein/Schweiz</i>	SPECIAL Braised beef roast Barolo sauce polenta Ticcino style cauliflower <i>approx 920 cal. / Fleisch: Schweiz</i>	SPECIAL Chicken involtini soft cheese & basil roasted potatoes with rucola mediterranean BBQ-vegetables <i>approx 930 cal. / Fleisch: Schweiz</i>	SPECIAL Creamy pork escalope mushroom sauce noodles glazed root vegetables <i>approx 900 cal. / Fleisch: Schweiz</i>	SPECIAL Half chicken from the oven Café de Paris Patatas Bravas cole slaw <i>approx 880 cal. / Fleisch: Schweiz</i>
INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80
FAVORITE Barcelona Mandonguilles amb Pesols Roasted meatballs vegetable with peas macaroni, zucchini with thyme <i>approx 920 cal. / Fleisch: Schwein/Schweiz</i>	FAVORITE Barcelona Liobarro amb Mermelata de ceba Seabass filet with onions marmelade roasted potatoes Catalan style parsley, olives, peppers <i>approx 910 cal. / Fisch: Island</i>	FAVORITE Lamb Rogan Josh tomatoes, ginger, garlic curcuma-couscous lentils dal with Naan <i>approx 940 cal. / Fleisch: Irland</i>	FAVORITE Barcelona Pollastre Catalana Chicken legs dried plums & pinenuts fried potatoes spinach leaves <i>approx 930 cal. / Fleisch: Schweiz</i>	FAVORITE Barcelona Paella Rice dish with prawns seppioline, mussels saffron, calamari lemon slice <i>approx 890 cal. / Fisch: Vietnam</i>
INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80
VARIETY Turkey breast tuna-mayonnaise <i>Fleisch: Frankreich</i>	VARIETY Organic pork roast thyme gravy <i>Fleisch: Schweiz</i>	VARIETY Veal roast BBQ-gravy <i>Fleisch: Schweiz</i>	VARIETY Duck breast oranges-hollandaise <i>Fleisch: Frankreich</i>	VARIETY Salty & sweet cakes from the buffet <i>Fleisch: Schwein/Schweiz</i>
INT 6.50 / AXA 6.50 / PART 6.50	INT 6.50 / AXA 6.50 / PART 6.50	INT 6.50 / AXA 6.50 / PART 6.50	INT 8.80 / AXA 8.80 / PART 8.80	INT 4.50 / AXA 4.50 / PART 4.50
SALAD BAR Fresh salads from the buffet	SALAD BAR Fresh salads from the buffet	SALAD BAR Fresh salads from the buffet	SALAD BAR Fresh salads from the buffet	SALAD BAR Fresh salads from the buffet
Preis pro 100g INT 2.60 / AXA 2.40 / PART 3.10	Preis pro 100g INT 2.60 / AXA 2.40 / PART 3.10	Preis pro 100g INT 2.60 / AXA 2.40 / PART 3.10	Preis pro 100g INT 2.60 / AXA 2.40 / PART 3.10	Preis pro 100g INT 2.60 / AXA 2.40 / PART 3.10
METABOLIC BALANCE  Roasted fish variation chervil-curd-dip or red beans cous cous with dried pears daily vegetables <i>approx 640 cal. / Fisch: Europa</i>	METABOLIC BALANCE  Corn-chicken breast pepper sauce or Beluga lentils whole grain spaghetti daily vegetables <i>approx 640 cal. / Fleisch: Frankreich</i>	METABOLIC BALANCE  Red snapper cucumber-dill-vinaigrette or green peas bulgur with basil daily vegetables <i>approx 640 cal. / Fisch: Westlicher Pazifik</i>	METABOLIC BALANCE  Trout filet watercress sauce or chickpeas spinach-noodles daily vegetables <i>approx 640 cal. / Fisch: Italien</i>	METABOLIC BALANCE  Veal escalope lemon-thyme-sauce or flageolets Fregola sardi daily vegetables <i>approx 640 cal. / Fleisch: Schweiz</i>
INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80	INT 10.80 / AXA 9.50 / PART 14.80
VITALITY VEG  Baked vegetables pockets edamame mango-relishes daily vegetables	VITALITY VEG  Vegetable-tofu Chop Suey ginger, soy, sesame oil Soba noodles Pak Choi	VITALITY VEG  Barcelona Tortilla with green asparagus braised vegetables Catalan style roasted bread with cheese tapenade & watercress	VITALITY VEG  Vegan minced meat Organic-whole grain rice artichokes with lime oil daily vegetables	VITALITY VEG  Baked spring rolls roasted noodles with egg sweet-chili-sauce sugarpeas
INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00
PASTA Organic Casarecce Pipistrella spicy salami, mushrooms	PASTA Organic Conchiglie yellow tomatoes, basil	PASTA Spaghetti da Enzo minced beef sauce	PASTA Organic Gnocchetti sardi lobster, shellfish sauce	PASTA Organic Orrechiette Gorgonzola sauce, nuts

creamy sauce, lovage <i>approx 920 cal. / Fleisch: Schwein/Schweiz</i>	pinenuts, olives, olive oil <i>approx 900 cal.</i>	mushrooms, cream, Grano Padano cheese <i>approx 880 cal.</i>	lemon sauce, parsley <i>approx 840 cal. / Fisch: Europa</i>	sage, sherry, spinach salad <i>approx 890 cal.</i>
INT 10.80 / AXA 10.50 / PART 14.80	INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00		INT 10.00 / AXA 9.00 / PART 14.00
PIZZA Napoli anchovies, capers oregano <i>approx 910 cal.</i>	PIZZA Tacchino turkey ham Mozzarella cheese, oregano <i>approx 930 cal. / Fleisch: Frankreich</i>	PIZZA Flammkuchen bacon leek, onions <i>approx 890 cal. / Fleisch: Schwein/Schweiz</i>	PIZZA Duca raw ham, Mascarpone cheese tomatoes, Mozzarella cheese <i>approx 930 cal. / Fleisch: Schwein/Schweiz</i>	PIZZA Salmone smoked salmon filets dill, onions <i>approx 930 cal. / Fisch: Norwegen</i>
INT 10.80 / AXA 10.50 / PART 14.80	INT 10.80 / AXA 10.50 / PART 14.80	INT 10.80 / AXA 10.50 / PART 14.80	INT 12.50 / AXA 12.50 / PART 16.50	INT 12.50 / AXA 12.50 / PART 16.50
PIZZA VEG  Basilea peppers, eggplant zucchini <i>approx 900 cal.</i>	PIZZA VEG  Margherita tomato sauce, basil Mozzarella cheese <i>approx 880 cal.</i>	PIZZA VEG  Tarte flambée tomatoes leek <i>approx 840 cal.</i>	PIZZA VEG  Florentina spinach, garlic tomatoes, Mozzarella cheese <i>approx 890 cal.</i>	PIZZA VEG  Hirte peperoncini, onions olives, rocket <i>approx 910 cal.</i>
INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00	INT 10.00 / AXA 9.00 / PART 14.00
DESSERT Almond cakes with honey sauce <i>approx 130 cal.</i>	DESSERT Peach cream <i>approx 75 cal.</i>	DESSERT Homemade vanilla-strawbeery-cake with mint gelee <i>approx 130 cal.</i>	DESSERT Crema Catalana <i>approx 75 cal.</i>	DESSERT Live-Dessert vor dem Auditorium Churros with cinnamon-sugar & chocolate <i>approx 130 cal.</i>
INT 1.80 / AXA 1.80 / PART 1.80	INT 1.80 / AXA 1.80 / PART 1.80	INT 1.80 / AXA 1.80 / PART 1.80	INT 1.80 / AXA 1.80 / PART 1.80	INT 1.80 / AXA 1.80 / PART 1.80

Special, Favorite, Variety und Vitality: Daily Soup or Daily Salad or Daily Dessert or a fruit is included in the menu price. / All prices in CHF, incl. VAT.
Opening hours Monday - Friday: Restaurant 11 am - 2 pm / Coffee & Sushibar 7 am - 6 pm / Paninibar 7 am - 4.30 pm.