Staff restaurant Credit Suisse ON 12 (Food Counter) / Uetlihof 1

Monday, 30. March	Tuesday, 31. March	Wednesday, 01. April	Thursday, 02. April	Friday, 03. April
SOUP	**SOUP**	**SOUP**	**SOUP**	**SOUP**
Tomato soup	Cauliflower soup	Potato soup with majoram	Minestrone	Vegetable soup
Suppe 2.90 / Bouillon 1.80	Suppe 2.90 / Bouillon 1.80	Suppe 2.90 / Bouillon 1.80	Suppe 2.90 / Bouillon 1.80	Suppe 2.90 / Bouillon 1.80
MENU 1	**MENU 1**	**MENU 1**	**MENU 1**	**MENU 1**
Chicken leg Herbal sauce with tomatoes pasta broccoli *approx 680 cal. / Fleisch: Switzerland*	Salmon marinated with herbs avocado salsa rice leaf spinach *approx 760 cal. / Fleisch: Norway*	Pork steak port wine sauce polenta sprouts *approx 790 cal. / Fleisch: Switzerland*	veal sausage onion sauce pommes soufflees green beans *approx 760 cal. / Fleisch: Switzerland*	BIO meat loaf vegetable sauce mashed potatoes romanesco *approx 970 cal. / Fleisch:Switzerland*
Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90
MENU VEG	**MENU VEG**	**MENU VEG**	**MENU VEG**	**MENU VEG**
Cannelloni filled ricotta spinach mascarpone sauce mixed vegatable *approx 700 cal.*	Gnocci with vegatable, mushrooms, oilves tomato-gorgonzola sauce pine nuts *approx 700 cal.*	Red thai curry with tofu and vegatable bamboo-sprouts rice *approx 590 cal.*	BIO carott-buckwheat patty feta cheese-dip taboulet with vegetable *approx 590 cal.*	Lasagne with vegetable baked with cheddar cheese tomato sauce *approx 950 cal.*
Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00
DESSERT	**DESSERT**	**DESSERT**	**DESSERT**	**DESSERT**
Tiramisu *approx 180 cal.*	Mousse caramel-amaretti *approx 180 cal.*	Mandarines dessert *approx 180 cal.*	Dessert variation *approx 180 cal.*	Mango mousse *approx 180 cal.*
1.80	1.80	1.80	1.80	1.80

All prices in CHF, VAT included