

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

Monday, 19. August	Tuesday, 20. August	Wednesday, 21. August	Thursday, 22. August	Friday, 23. August
SOUP  Vegetable soup Flemish style Vegetarian bouillon with garnish Suppe 2.90 / Bouillon 1.80	SOUP Lemon poultry Veloute Vegetarian bouillon with garnish Suppe 2.90 / Bouillon 1.80	SOUP  Carrot soup with oranges Vegetarian bouillon with garnish Suppe 2.90 / Bouillon 1.80	SOUP  Corn cream soup with lime Vegetarian bouillon with garnish Suppe 2.90 / Bouillon 1.80	SOUP  Vegetable soup Vegetarian bouillon with garnish Suppe 2.90 / Bouillon 1.80
MENU 1 Pork sausage onion sauce egg Spätzli Glazed sugar peas <i>approx 900 cal. / Meat: Switzerland</i>	MENU 1 Lucerne Chügelipastetli mushroom sauce puff pastry rice and peas <i>approx 860 cal. / Meat: Switzerland</i>	MENU 1 Stuffed pork schnitzel Grisons style Pizokel creamed leeks <i>approx 920 cal. / Meat: Switzerland</i>	MENU 1 Charnigna veal mushrooms and vegetables Polenta with lemon oil zucchini sauteed cranberries <i>approx 890 cal. / Meat: Switzerland</i>	MENU 1 The Postman Burger Swiss beef sesame bun, Gruyère french fries <i>approx 990 cal. / Meat: Switzerland</i>
Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90
MENU 2  Lean boiled meat Ebly oven zucchini and carrots horseradish dip <i>approx 780 cal. / Meat: Switzerland</i>	MENU 2 Roasted veal shoulder Port wine juice french fries Dauphine pepper cubes market vegetables <i>approx 860 cal. / Meat: Switzerland</i>	MENU 2 Roast beef herb butter Pommes Williams glazed carrot batonnettes <i>approx 750 cal. / Meat: Switzerland</i>	MENU 2   Salmon whole-grain pasta salad confited cherry tomatoes basil dressing <i>approx 820 cal. / Fish: Norway</i>	MENU 2 Turkey schnitzel red Thai curry sauce Asian vegetables steamed jasmine rice <i>approx 760 cal. / Meat: France</i>
Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90
MENU VEG  Oriental Bowl quinoa, tofu broccoli, carrots Edamame, sweet potato chickpeas Yogurt almond dip <i>approx 690 cal.</i>	MENU VEG   Lukewarm glass noodle salad wasabi, vegetables mushrooms and herbs vegetable Dim Sum soy dip <i>approx 720 cal.</i>	MENU VEG  Tortellini Primavera Cima di Rapa cherry tomatoes olives, peas tomato sauce <i>approx 845 cal.</i>	MENU VEG   Fajita aubergine, zucchini hot peppers chili tomato salsa iceberg lettuce tomato, cucumber <i>approx 680 cal.</i>	MENU VEG  Puff pastry filled with spinach mushrooms a la creme mixed vegetables <i>approx 750 cal.</i>
Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00
DESSERT Chocolate coconut cake	DESSERT Orange curd cream	DESSERT Panna Cotta with lemongrass	DESSERT Caramel flan	DESSERT Dessert variation
1.80	1.80	1.80	1.80	1.80

All prices in CHF, VAT included