

Staff restaurant UBS ON 12 (Food Counter) / Uetlihof 1

Monday, 11. July	Tuesday, 12. July	Wednesday, 13. July	Thursday, 14. July	Friday, 15. July
SOUP 2  <p>Celery and apple soup <i>approx 140.1 cal.</i></p> <p>2.90</p>	SOUP 2  <p>Gazpacho with herbed croutons <i>approx 204.0 cal.</i></p> <p>2.90</p>	SOUP 2  <p>Curry vegetable soup with yoghurt <i>approx 127.3 cal.</i></p> <p>2.90</p>	SOUP 2  <p>Tomato soup with basil <i>approx 65.8 cal.</i></p> <p>2.90</p>	SOUP 2  <p>Miso Suppe <i>approx 86.9 cal.</i></p> <p>2.90</p>
MENU 1  <p>Swiss Fleischkäse meatloaf Potato salad Raw vegetable salad with carrots, cucumber, tomatoes, cabbage, sweet corn, chives and pink pepper lemon dressing</p> <p><i>approx 856.0 cal. / Swiss Meatloaf (Pork): Switzerland</i></p> <p>12.90</p>	MENU 1  <p>Marinierter Schweinsbrustspitz Tricolour quinoa salad with antipasti vegetables and herb vinaigrette</p> <p><i>approx 815.7 cal. / Pork: Switzerland</i></p> <p>12.90</p>	MENU 1  <p>Piccana Roasted beef shank Chimichurri Vegetable couscous Caponata with tomatoes, bell peppers, courgettes and olive oil <i>approx 576.4 cal. / Beef: Switzerland</i></p> <p>12.90</p>	MENU 1  <p>Pork cordon bleu French fries Cole slaw Lemon slice</p> <p><i>approx 815.4 cal. / Cordon bleu (Pork): Switzerland</i></p> <p>12.90</p>	MENU 1 <p>Spaghetti with 4 different sauces to choose from Bolognese, putanesca, chees cream sauce, pesto and Grana Padano</p> <p><i>approx 712.4 cal. / Beef: Switzerland</i></p> <p>12.90</p>
MENU 2  <p>Teriyaki salmon fillet Soba noodles Pak Choi with sesame and chilli</p> <p><i>approx 553.4 cal. / Salmon: Norway</i></p> <p>12.90</p>	MENU 2  <p>Katsu chicken Tonkatsu sauce Jasmine rice with spring onions Microgreens and sesame</p> <p><i>approx 795.2 cal. / Chicken: Switzerland</i></p> <p>12.90</p>	MENU 2  <p>Catalan rice dish with calamari, seppioline, rice with black ink and aioli Grilled vegetables</p> <p><i>approx 883.6 cal. / Calamari: Southwest Atlantic, Squid: Western Pacific Ocean, Squid: Middle East Atlantic</i></p> <p>12.90</p>	MENU 2  <p>Beef Rendang Indonesian beef dish Biryani rice Sambal Oelek and coriander Daily vegetable</p> <p><i>approx 834.8 cal. / Beef: Switzerland</i></p> <p>12.90</p>	MENU 2  <p>Dürüm Döner Kebab Flatbread filled with veal, iceberg, tomatoes, onions, cocktail and yoghurt sauce Vegetable salad with feta cheese</p> <p><i>approx 870.7 cal. / Veal: Switzerland</i></p> <p>12.90</p>
MENU VEG  <p>Samosa with potato and vegetable filling Lentil dal Roti bread Cucumber raita</p> <p><i>approx 601.1 cal.</i></p> <p>10.00</p>	MENU VEG  <p>Whole grain penne Tomato sauce with basil Grated cheese Rocket salad with dried tomatoes and Grana Padano flakes <i>approx 785.1 cal.</i></p> <p>10.00</p>	MENU VEG  <p>Indian Oven Vegetable Curry with Chickpeas Oven sweet potatoes Leaf spinach with ginger and cumin</p> <p><i>approx 738.8 cal.</i></p> <p>10.00</p>	MENU VEG <p>Greek style tender wheat salad with feta, tomatoes, basil and olive oil</p> <p><i>approx 359.0 cal.</i></p> <p>10.00</p>	MENU VEG  <p>Frittata of Swiss organic egg with dried tomatoes, olives, sweet potatoes and marinated watercress Curd cheese with herbs Baked organic vegetables <i>approx 492.8 cal.</i></p> <p>10.00</p>
DESSERT  <p>Brownie</p> <p><i>approx 347.1 cal.</i></p> <p>1.80</p>	DESSERT  <p>Thurgau sweet cider cream</p> <p><i>approx 150.5 cal.</i></p> <p>1.80</p>	DESSERT  <p>Raspberry cheese cake in a Jar</p> <p><i>approx 194.3 cal.</i></p> <p>1.80</p>	DESSERT  <p>Panna cotta with raspberry sauce</p> <p><i>approx 326.3 cal.</i></p> <p>1.80</p>	DESSERT <p>Dessert variation Choice of various desserts</p> <p>1.80</p>

All prices in CHF, VAT included