

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

Monday, 29. November	Tuesday, 30. November	Wednesday, 01. December	Thursday, 02. December	Friday, 03. December
SOUP 2  Broccoli cream soup approx 80.5 cal.	SOUP 2  Vegan pumpkin soup approx 64.9 cal.	SOUP 2  Mushroom cream soup approx 123.9 cal.	SOUP 2  Leek cream soup with bacon approx 111.7 cal. / Bacon (Pork): Switzerland	SOUP 2  Vegetable cream soup approx 81.3 cal.
2.90	2.90	2.90	2.90	2.90
MENU 1  Curry sausage Fruity curry tomato sauce Fried potatoes Cucumber-dill salad approx 640.2 cal. / Sausage (Pork): Switzerland	MENU 1  Pork Saltimbocca Balsamic jus Saffron risotto Broccoli approx 670.8 cal. / Pork: Switzerland	MENU 1  Emmental Schnitzel Mustard sauce Rosemary potatoes Glazed kohlrabi approx 714.4 cal. / Escalope (veal, pork): Switzerland	MENU 1  G'hackets and Hörnli Minced beef Swiss macaroni Applesauce Grated cheese approx 861.8 cal. / Beef: Switzerland	MENU 1  Breaded pork escalope Country cuts Leaf spinach approx 758.4 cal. / Pork: Switzerland
12.90	12.90	12.90	12.90	12.90
MENU 2  Tom ka gai Thai coconut and lemongrass soup with chicken, chilli and lime Jasmine rice Mung sprouts and coriander approx 572.4 cal. / Chicken: Switzerland	MENU 2  Beef Korma Beef with curry almond sauce Aloo Gobi Cauliflower with potatoes and Indian spices Papadum with coriander and chilli approx 637.7 cal. / Beef: Switzerland	MENU 2  Salmon poke bowl with sushi rice, mango, cucumber, sesame, ginger, wasabi and soy sauce approx 632.6 cal. / Salmon: United Kingdom of Great Britain and Northern Ireland	MENU 2  Venison escalope Chanterelles cream sauce White-bread dumplings Red cabbage with cranberries approx 545.3 cal. / Venison: Austria	MENU 2  Seafood paella Rice dish with saffron, tomatoes, beans, peas and aioli approx 1003.6 cal. / Mussels: Netherlands, Shrimps: Vietnam Squid: Western Pacific Ocean, Calamari: Southwest Atlantic, Calamari in batter: Southeast Pacific
12.90	12.90	12.90	12.90	12.90
MENU VEG  Tomato sauce Marinated salad spinach with caramelised nuts approx 298.5 cal.	MENU VEG  Fried grated potato cups filled with wild mushroom ragout Vegetables from the oven Watercress approx 503.2 cal.	MENU VEG  Gnocchi all'arrabbiata Gnocchi with spicy tomato sauce, roasted vegetables, olives and grated cheese approx 629.4 cal.	MENU VEG  Vegan chickpea curry "chana masala" Basmati rice Date chutney Papadum approx 830.3 cal.	MENU VEG  Falafel Baba Ganoush Pita bread Lettuce salad with cucumber and tomatoes approx 1148.2 cal.
10.00	10.00	10.00	10.00	10.00
DESSERT  Cheesecake approx 370.3 cal.	DESSERT  Orange tiramisù approx 258.1 cal.	DESSERT  Panna cotta with wild berry sauce approx 324.9 cal.	DESSERT  Apple crumble cake approx 348.4 cal.	DESSERT  Dessert variation Choice of various desserts approx 147.0 cal.
1.80	1.80	1.80	1.80	1.80

All prices in CHF, VAT included