

Staff restaurant UBS Cupola / Galleria

Monday, 23. January	Tuesday, 24. January	Wednesday, 25. January	Thursday, 26. January	Friday, 27. January
SOUP celery cream celery chips	SOUP tomato soup basil	SOUP chicken cream soup croutons	SOUP vegetable bouillon chervil	SOUP leek cream soup
2.50 / CS 2.50 / RUAG 2.50	2.50 / CS 2.50 / RUAG 2.50	2.50 / CS 2.50 / RUAG 2.50	2.50 / CS 2.50 / RUAG 2.50	2.50 / CS 2.50 / RUAG 2.50
MENU ONE roasted pork escalope gravy with ham thyme potatoes spinach <i>approx 985 cal. / Fleisch: CH</i>	MENU ONE glazed roasted veal porcini sauce noodles peperonata <i>approx 875 cal. / Fleisch: CH</i>	MENU ONE "Züri-Gschnätzlet's veal stripes mushroomsauce fried grated potatoes broccoli <i>approx 1015 cal. / Fleisch: CH</i>	MENU ONE Spaghetti-Party with seven different homemade sauce small salad <i>Fleisch: CH</i>	MENU ONE chicken strips whit wine-herbal sauce rice carotts <i>approx 980 cal. / Fleisch: CH</i>
15.50 / CS 10.80 / RUAG 12.00	15.50 / CS 10.80 / RUAG 12.00	15.50 / CS 10.80 / RUAG 12.00	15.50 / CS 10.80 / RUAG 12.00	15.50 / CS 10.80 / RUAG 12.00
HOT BUFFET Vietnam pho bo banana chicken Sass-Sweet&sour coconut sauce spring rolls fragrant-rice glas-noodles salad WOK ginger vegetables pak choi with sesam okra <i>Fleisch: CH</i>	HOT BUFFET Canada foal steak breaded salmon whiskysauce joghurt-Limesauce mushroomsauce sweetcorn pancacke bean stew carrots,maple sirup broccoli,ham,Rosinen banana bred <i>Fleisch: CH</i>	HOT BUFFET Germany meatballs in caper sauce currysauage white wine lemonsauce currysauce berlin roasted potatoes cucumbersalad cumin sauerkraut steamed cabbage spinach green beans <i>Fleisch: CH</i>	HOT BUFFET Geece bifteki withsheep`s cheese (beef) lamb-Kritharaki ouzusauce cream cheese lemon potatoes garlic-tomato rice stuffed bell peppers burjondisalat zucchini gratin stuffed wine leaf <i>Fleisch: CH</i>	HOT BUFFET Switzerland homemade flan salted: leek-ham onion-cheese spinach saladgarnish sweet: plum appel with cinnamon saladgarnish <i>Fleisch: CH</i>
100g 3.20 / CS 3.20 / RUAG 3.20	100g 3.20 / CS 3.20 / RUAG 3.20	100g 3.20 / CS 3.20 / RUAG 3.20	100g 3.20 / CS 3.20 / RUAG 3.20	100g 3.20 / CS 3.20 / RUAG 3.20
DESSERT Basler Lækkerlimousse	DESSERT cherry mulled wine compote	DESSERT coconutflan	DESSERT homemade chockomousse	DESSERT lemon roulade
2.50 / CS 2.50/ RUAG 2.50	2.50 / CS 2.50 / RUAG 2.50	2.50 / CS 2.50 / RUAG 2.50	2.50 / CS 2.50 / RUAG 2.50	2.50 / CS 2.50 / RUAG 2.50

MENU ONE, GREEN and SMART EATING are including 1 extra component: Daily soup, daily salad, daily dessert or 1 fruit.

Opening hours Monday - Friday: Breakfast 7 a.m. - 4 p.m., Lunch 11.30 a.m. - 1.30 p.m. Bar 11 a.m. - 4 p.m.

All prices in CHF, incl. VAT.