

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

Monday, 17. February	Tuesday, 18. February	Wednesday, 19. February	Thursday, 20. February	Friday, 21. February
SOUP Vegetable soup Flemish style Vegetarian bouillon with garnish	 SOUP Lemon poultry Veloute Vegetarian bouillon with garnish	 SOUP Tyrolean barley soup Vegetarian bouillon with garnish	 SOUP Corn cream soup with lime Vegetarian bouillon with garnish	 SOUP Vegetable soup Vegetarian bouillon with garnish
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 Lasagne Beef, tomato Bechamel sauce, mozzarella <i>approx 990 cal. / Meat: Switzerland</i>	MENU 1 Lucerne Chügelipastetli Mushroom sauce Puff pastry, Risi Bisi <i>approx 990 cal. / Meat: Switzerland</i>	MENU 1 Pork schnitzel "Graubünden style" in the egg shell Pizokel, creamed leeks <i>approx 990 cal. / Meat: Switzerland</i>	MENU 1 Sliced veal Mushrooms, vegetables Polenta with lemon oil Sautéed zucchini Cranberries <i>approx 950 cal. / Meat: Switzerland</i>	MENU 1 Pork Cordon Bleu Homemade Fried potatoes Broccoli with diced vegetables <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 Pork kebab "Gyros Style" Tzatziki, Oregano wedges Mediterranean oven vegetables <i>approx 780 cal. / Meat: Switzerland</i>	MENU 2 Roasted veal shoulder Port wine sauce Pommes Dauphine Pepperoni cubes Market vegetables <i>approx 980 cal. / Meat: Switzerland</i>	MENU 2 Colorful salad plate Chicken breast, organic carrots Leaf lettuce, tomato Cucumber, herbs <i>approx 680 cal. / Meat: Switzerland</i>	MENU 2 Salmon with lemon Whole-grain pasta salad Cherry tomatoes Basil dressing <i>approx 780 cal. / Meat: Switzerland</i>	MENU 2 Roast turkey Red Thai curry sauce Asian vegetables Steamed jasmine rice <i>approx 780 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 potatoes Chickpeas Yogurt almond dip <i>approx 680 cal.</i>	 MENU VEG Lukewarm glass noodle salad Gyoza, wasabi, vegetables Mushrooms, herbs Soy dip <i>approx 790 cal.</i>	 MENU VEG Gnocchi Mushrooms, cherry tomatoes Olives, peas, tomato sauce <i>approx 840 cal.</i>	 MENU VEG Taco's Eggplant, zucchini Pepperoni, tomato chilli salsa Iceberg lettuce tomato, cucumber <i>approx 680 cal.</i>	 MENU VEG Puff pastry Spinach, mushrooms à la crème Mixed vegetables <i>approx 910 cal.</i>
Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00
DESSERT Mini Sfogliatelle with chocolate	DESSERT Pina Collada	DESSERT Panna Cotta	DESSERT Hazelnut cream Caramel butter	DESSERT Dessert variation
1.80	1.80	1.80	1.80	1.80

All prices in CHF, VAT included