

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

Monday, 04. December	Tuesday, 05. December	Wednesday, 06. December	Thursday, 07. December	Friday, 08. December
SOUP  Chestnut cream soup Vegetarian bouillon with garnish	SOUP  Lentil soup Vegetarian bouillon with garnish Vegetarische Bouillon mit Einlage	SOUP  Tomato basil soup Vegetarian bouillon with garnish	SOUP   Carrot orange soup Vegetarian bouillon with garnish	SOUP  Vegetable curry 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 G'Hacktes mit Hörnli Minced beef elbow pasta cheese roasted onions apple compote <i>approx 1020 cal. / Meat: Switzerland</i>	MENU 1 MundART by René Schudel Glazed pork rib christmas herbs red cabbage with apples curd spaetzli <i>approx 1070 cal. / Meat: Switzerland</i>	MENU 1 Gyros in flat bread pork gyros tomato-cucumber salad kritharki noodles tzaziki <i>approx 950 cal. / Meat: Switzerland</i>	MENU 1 Breaded, panfried chicken breast herb butter wedges brokkoli <i>approx 1080 cal. / Meat: Switzerland</i>	MENU 1 Jugged venison fingerdick pasta brussle sprouts pear compote <i>approx 880 cal. / Meat: Austria</i>
Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90
MENU 2 Tandoori Salmonfilet rice noodle salad bellpepper with beans Raita <i>approx 840 cal. / Fish: Norway</i>	MENU 2 Chicken Tikka Masala chicken breast basmati rice sugar peas coriander and peanuts <i>approx 850 cal. / Meat: Switzerland</i>	MENU 2 Salmon trout filled tomato vegetable bulgur olive salsa <i>approx 690 cal. / Fish: Italy</i>	 MENU 2 Mexican spit of minced beef corn rice red bean puree mexican salsa with avocado <i>approx 920 cal. / Meat: Switzerland</i>	MENU 2 MundART by René Schudel Turkey Wellington orange and chestnut portwein sauce vegetables potpourri with christmas herbs <i>approx 980 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  MundART by René Schudel Pumpkin ginger tarte braised beetroot pumkin seed oil dip green cabbage salad <i>approx 820 cal.</i>	MENU VEG  Pasta Fiori stuffed with zucchini provençal spicy bellpepper sauce cicorino rosso <i>approx 790 cal.</i>	MENU VEG  Lentil casoulet goat cheese with honey eggplant dip spinach salad <i>approx 680 cal.</i>	MENU VEG  Hot Wrap Quinoa and marinated beetroot, red cabbage salad with cranberry, smoked tofu baked sweet potatoes <i>approx 790 cal.</i>	MENU VEG  Vegetarian escalope filled with spinach wild rice ratatouille cottage cheese <i>approx 820 cal.</i>
Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00

All prices in CHF, VAT included