





























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

Monday, 04. July	Tuesday, 05. July	Wednesday, 06. July	Thursday, 07. July	Friday, 08. July
<b>SOUP 2</b>  <p>Bread soup with caraway approx 54.1 cal.</p> <p>2.90</p>	<b>SOUP 2</b>   <p>Corn soup with popcorn approx 204.6 cal.</p> <p>2.90</p>	<b>SOUP 2</b>   <p>Gazpacho with herbed croutons approx 204.0 cal.</p> <p>2.90</p>	<b>SOUP 2</b>   <p>Spinach cream soup approx 80.6 cal.</p> <p>2.90</p>	<b>SOUP 2</b>   <p>Miso Suppe approx 86.9 cal.</p> <p>2.90</p>
<b>MENU 1</b> <p>Fish sticks (pollock) Mayonnaise Boiled potatoes Creamed spinach  approx 1013.4 cal. / Pollock: Northeast Pacific</p> <p>12.90</p>	<b>MENU 1</b>  <p>BBQ Saison Fried salmon fillet Mango cucumber salsa with dill Herb couscous Grilled vegetables approx 750.9 cal. / Salmon: Norway</p> <p>12.90</p>	<b>MENU 1</b>   <p>BBQ Saison Veal breast Chimichurri White beans with herbs Daily vegetable approx 824.3 cal. / Veal: Switzerland</p> <p>12.90</p>	<b>MENU 1</b> <p>Pork cordon bleu French fries Daily vegetable  approx 797.9 cal. / Cordon bleu (Pork): Switzerland</p> <p>12.90</p>	<b>MENU 1</b> <p>Pasta variation Penne with Bolognese, sugo con salsicca, mushroom cream sauce, aglio e olio and grana padano  approx 875.6 cal. / Beef: Switzerland, Sausage (Pork): Switzerland</p> <p>12.90</p>
<b>MENU 2</b>  <p>Phat kaphrao nuea Thai minced beef with basil, fried egg, jasmine rice, mung beans, chilli  approx 701.0 cal. / Beef: Switzerland</p> <p>12.90</p>	<b>MENU 2</b> <p>Beef tartare with toast, butter, lettuce, caper apples and red onions Tomato Focaccia approx 1085.5 cal. / Beef: Switzerland</p> <p>12.90</p>	<b>MENU 2</b>   <p>Massaman Thai Curry with chicken Jasmine rice Fried vegetables with wood ear mushrooms Peanuts and coriander approx 838.4 cal. / Chicken: Switzerland</p> <p>12.90</p>	<b>MENU 2</b>  <p>Salmon poke bowl with sushi rice, mango, cucumber, sesame, ginger, wasabi and soy sauce  approx 649.5 cal. / Salmon: Norway</p> <p>12.90</p>	<b>MENU 2</b>  <p>Vitello tonato Veal with tuna sauce Toasted focaccia Grilled vegetables approx 887.5 cal. / Tuna: Thailand, Anchovies: Spain, Veal: Switzerland</p> <p>12.90</p>
<b>MENU VEG</b>   <p>Vegetarian Mexico Bowl with spicy soy mince, pico de gallo, beans, cucumber, avocado and lettuce  approx 560.7 cal.</p> <p>10.00</p>	<b>MENU VEG</b>  <p>Orecchiette al pesto with pesto, pine nuts and Grana Padano mousse Marinated rocket  approx 1092.8 cal.</p> <p>10.00</p>	<b>MENU VEG</b>   <p>Chickpea tajine with carrots, salt lemons, dried apricots and organic dates Beetroot couscous with parsley  approx 537.5 cal.</p> <p>10.00</p>	<b>MENU VEG</b>   <p>Vegetable spring rolls Sweet chilli sauce Asian salad with glass noodles, pak choi, edamame, broccoli, pepperoncini and coriander approx 648.2 cal.</p> <p>10.00</p>	<b>MENU VEG</b>  <p>Falafel Dürüm filled with tzatziki, onions, red cabbage and iceberg lettuce Lukewarm taboulé approx 815.1 cal.</p> <p>10.00</p>
<b>DESSERT</b>  <p>Mango Passion Fruit Cake  approx 129.8 cal.</p> <p>1.80</p>	<b>DESSERT</b>  <p>White chocolate mousse  approx 402.1 cal.</p> <p>1.80</p>	<b>DESSERT</b>  <p>Blueberry trifle  approx 209.7 cal.</p> <p>1.80</p>	<b>DESSERT</b> <p>Tiramisu  approx 305.9 cal.</p> <p>1.80</p>	<b>DESSERT</b> <p>Dessert variation Choice of various desserts</p> <p>1.80</p>

All prices in CHF, VAT included