Staff restaurant Credit Suisse Piazza / Uetlihof 1

Monday, 23. November	Tuesday, 24. November	Wednesday, 25. November	Thursday, 26. November	Friday, 27. November
SOUP	**SOUP**	**SOUP**	**SOUP**	**SOUP**
Cream of tomato soup Vegetarian bouillon with garnish	Cream of mushroom soup Vegetarian bouillon with garnish	Minestrone Vegetarian bouillon with garnish	Mulligatawny Soup Creamy curry soup with chicken Vegetarian bouillon with garnish *Chicken meat: Switzerland*	Creme of potato soup Vegetarian bouillon with garnish
INT 1.80 / EXT 1.80	INT 1.80 / EXT 1.80	INT 1.80 / EXT 1.80	INT 1.80 / EXT 1.80	INT 1.80 / EXT 1.80
FAVORITE	**FAVORITE**	**FAVORITE**	**FAVORITE**	**FAVORITE**
Sliced veal Pepper cream sauce Spaetzli Cauliflower Mimosa *approx 950 cal. / Meat: Switzerland*	Veal and Pork sausage Onion sauce Butter hash browns Green braised beans *approx 950 cal. / Meat: Switzerland*	Piccata Milanese Tomato sauce Spaghetti Autumn vegetables with Brussels sprouts *approx 890 cal. / Pork meat: Switzerland*	Meatloaf Mushroom sauce Pasta, braised red cabbage *approx 950 cal. / Beef and pork meat: Switzerland*	Homemade pork Cordon Bleu French fries Vegetables of the day *approx 1090 cal. / Meat: Switzerland*
INT 10.80 / EXT 14.80	INT 10.80 / EXT 14.80	INT 10.80 / EXT 14.80	INT 10.80 / EXT 14.80	INT 10.80 / EXT 14.80
SPECIAL	**SPECIAL**	**SPECIAL**	**SPECIAL**	**SPECIAL**
Beef flank steak Chimichurri Baked potato with Peperoncino Creole vegetables *approx 840 cal. / Meat: Switzerland*	Green Thai chicken curry Jasmine rice Crunchy vegetables with sprouts *approx 830 cal. / Meat: Switzerland*	Mediterranean salmon steak Herbs, olives Bulgur, Ratatouille *approx 960 cal. / Fish: Norway*	BBQ beefburger Sesam bun, Iceberg lettuce BBQ sauce, cheese Bacon, fried onions Country cuts *approx 860 cal. / Meat: Switzerland*	Nasi Goreng Indonesian rice dish Chicken, prawns Vegetables, sprouts Fried egg, shrimp chips Sambal *approx 780 cal. / Meat: Switzerland*
INT 10.80 /EXT 14.80	INT 10.80 /EXT 14.80	INT 10.80 /EXT 14.80	INT 10.80 /EXT 14.80	INT 10.80 /EXT 14.80
VITALITY VEG	**VITALITY VEG**	**VITALITY VEG**	**VITALITY VEG**	**VITALITY VEG**
Baked Mini Samosas Red dal Basmati rice Coconut chutney *approx 920 cal.*	Moussaka Eggplants, Zucchini Potatoes, Bechamel sauce Tomato sauce *approx 690 cal.*	Miso Ramen soup Tofu, Chinese cabbage Pak Choi, eggs, corn Shiitake mushroom *approx 840 cal.*	Red vegetable curry Coco beans, baby corn Hot peppers, coconut Fragrant rice Pineapple *approx 740 cal.*	Penne all`Arrabiata Spicy tomato sauce Arugula *approx 780 cal.*
INT 10.00 / EXT 14.00	INT 10.00 / EXT 14.00	INT 10.00 / EXT 14.00	INT 10.00 / EXT 14.00	INT 10.00 / EXT 14.00
VARIETY	**VARIETY**	**VARIETY**	**VARIETY**	**VARIETY**
Flavors Salad buffet	Flavors Salad buffet	Flavors Salad buffet	Flavors Salad buffet	Flavors Salad buffet
100g: INT 2.60 / EXT 3.10	100g: INT 2.60 / EXT 3.10	100g: INT 2.60 / EXT 3.10	100g: INT 2.60 / EXT 3.10	100g: INT 2.60 / EXT 3.10
PIZZA	**PIZZA**	**PIZZA**	**PIZZA**	**PIZZA**
Prosciutto e funghi Ham Mozzarella Mushrooms *approx 810 cal. / Pork: Switzerland*	Lugano Luganighe, mozzarella Onion, tomato *approx 880 cal. / Pork: Italy*	San Daniele Dried ham Mozzarella, arugula *approx 860 cal. / Pork: Italy*	Alsatian tarte flambée Herbal sour cream Bacon, chives *approx 870 cal. / Pork: Switzerland*	Wähenbuffet sweet and salty cakes special tarte, Quiches *approx 830 cal.*
INT 12.50 / EXT 16.50	INT 12.50 / EXT 16.50	INT 12.50 / EXT 16.50	INT 12.50 / EXT 16.50	INT 12.50 / EXT 16.50
PIZZA VEG	**PIZZA VEG**	**PIZZA VEG**	**PIZZA VEG**	**PIZZA VEG**
Valais Raclette, potato slices Dried apricots Mozzarella *approx 790 cal.*	Pomodoro Diced tomatoes, Arugula Grana Padano Flakes Mozzarella *approx 830 cal.*	Montanara Hot peppers, spinach Mixed mushrooms Mozzarella *approx 810 cal.*	Tarte Greek style Feta, olives, tomatoes Grilled vegetables *approx 840 cal.*	Wähenbuffet sweet and salty cakes special tarte, Quiches *approx 830 cal.*
INT 10.00 / EXT 14.00	INT 10.00 / EXT 14.00	INT 10.00 / EXT 14.00	INT 10.00 / EXT 14.00	INT 10.00 / EXT 14.00

DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
Biscuit mousse	White Toblerone mousse	Panna cotta	Chocolate mousse with Sponge biscuits	Dessert variation
INT 1.80 / EXT 1.80	INT 1.80 / EXT 1.80	INT 1.80 / EXT 1.80	INT 1.80 / EXT 1.80	INT 1.80 / EXT 1.80

Special, Favorite, Variety and Vitality / Metabolic Balance: Daily Soup or Daily Salad or Daily Dessert or Daily Fruit is ncluded in the menu price. / All prices in CHF, VAT included.
Opening hours Monday-Friday: Free Flow 11.15 am - 1.45 pm, Cafeteria & Pasta Counter 11.30 am - 2 pm