

Staff restaurant Credit Suisse Piazza / Uetlihof 1

Monday, 17. June	Tuesday, 18. June	Wednesday, 19. June	Thursday, 20. June	Friday, 21. June
SOUP Urban Flavours: Barcelona Saffron cream soup with croutons Vegetarian bouillon with garnish	 SOUP Urban Flavours: Barcelona Roasted semolina soup with vegetables Vegetarian bouillon with garnish	 SOUP Gazpacho Vegetarian bouillon with garnish	 SOUP Red Thai soup Vegetarian bouillon with garnish	  SOUP Vegetable 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  Chicken steak paprika sauce fried potato cubes glazed vegetable, batonnettes <i>approx 930 cal. / Meat: Switzerland</i>	FAVORITE Sliced beef Stroganoff buttered noodles Romanesco <i>approx 890 cal. / Meat: Switzerland</i>	FAVORITE Pork steak Pizzaiola tomato mozzarella tomato spaghetti <i>approx 970 cal. / Meat: Switzerland</i>	FAVORITE Hot oven meat cheese Laugen bun, sweet mustard lettuce, vinegar coleslaw, cucumber salad <i>approx 930 cal. / Meat: Switzerland</i>	FAVORITE  Cod fillet multigrainpanade chive potatoes almond broccoli <i>approx 900 cal. / Fish: North East Atlantic</i>
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 Urban Flavours: Barcelona Albondigas tomato sauce, minced beef pasta, Manchego arugula, eggplant <i>approx 870 cal. / Meat: Switzerland</i>	SPECIAL  Salmon steak seasoned with green tea ginger rice, colorful salad mango dressing <i>approx 720 cal. / Fish: Norway</i>	SPECIAL  Urban Flavours: Barcelona Pollastre al horno half chicken with lemon peperoncini Catalan potato salad <i>approx 880 cal. / Meat: Switzerland</i>	SPECIAL  Bami Goreng beef, vegetables sprouts, mushrooms, curry soy, roasted Chinese cabbage <i>approx 820 cal. / Meat: Switzerland</i>	SPECIAL  Chef Salad Colorful salads, corn poulard egg, cheese, mushrooms tomatoes, cucumbers, french dressing <i>approx 820 cal. / Meat: Switzerland</i>
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  Cannelloni Spinaci e ricotta bechamel sauce mozzarella tomato salad with olives <i>approx 850 cal.</i>	VITALITY VEG  Urban Flavours: Barcelona Paella de verduras olives, mushrooms hot peppers, zucchini onion rings, aioli <i>approx 840 cal.</i>	VITALITY VEG  Fried vegetables tofu, green Thai curry sauce fragrant rice, sprouts coriander, Sambal Oelek <i>approx 730 cal.</i>	VITALITY VEG  Vegetable dumplings brown butter fried onions leek, spinach <i>approx 820 cal.</i>	VITALITY VEG  Urban Flavours: Barcelona Pisto Manchego toast with spinach leaves bechamel sauce Manchego, fried egg tomato salad with olives <i>approx 840 cal.</i>
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
METABOLIC BALANCE   Urban Flavours: Barcelona Dorade Barcelona with olive crust or Mediterranean bean ragout Spanish rice vegetables of the day <i>approx 620 cal. / Meat: Greece</i>	METABOLIC BALANCE  Turkey breast or lentil steamed potatoes vegetables of the day mango yoghurt <i>approx 620 cal. / Meat: France</i>	METABOLIC BALANCE   Redfish or mushroom vegetable skewer quinoa vegetables of the day cottage cheese dip <i>approx 650 cal. / Fish: Western Indian Ocean</i>	METABOLIC BALANCE   Trout fillet or chickpea stew Arab couscous vegetables of the day hot pepper salsa <i>approx 610 cal. / Meat: Switzerland</i>	METABOLIC BALANCE  Beef schnitzel or bean burger BIO whole rice vegetables of the day tarragon quark <i>approx 630 cal. / Meat: Switzerland</i>
INT 10.80 / EXT 14.80 Veg: INT 10.00 / EXT 14.00	INT 10.80 / EXT 14.80 Veg: INT 10.00 / EXT 14.00	INT 10.80 / EXT 14.80 Veg: INT 10.00 / EXT 14.00	INT 10.80 / EXT 14.80 Veg: INT 10.00 / EXT 14.00	INT 10.80 / EXT 14.80 Veg: INT 10.00 / EXT 14.00
VARIETY Fresh salads from the buffet	VARIETY Fresh salads from the buffet	VARIETY Fresh salads from the buffet	VARIETY Fresh salads from the buffet	VARIETY Fresh salads from the 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 Mare e Monte ham, shrimp spinach, garlic	PIZZA Urban Flavours: Barcelona Picasso Serrano ham, cherry tomatoes arugula, mascarpone	PIZZA Pollo chicken, zucchini hot peppers, feta	PIZZA Alsation tarte cake sour cream bacon, smoked onions	PIZZA Wähenbuffet sweet and salty cakes Special tartes, quiches

approx 890 cal. / Meat: Switzerland
Fisch: Vietnam

approx 890 cal. / Meat: Spain

approx 870 cal. / Meat: Switzerland

approx 870 cal. / Meat: Switzerland

approx 840 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 Caprese tomato slices, basil mozzarella slices approx 820 cal.	 PIZZA VEG Quattro formaggi 4 different cheeses approx 860 cal.	 PIZZA VEG Fantasia eggplant, fried egg artichokes, rocket approx 840 cal.	 PIZZA VEG Alsatian tarte cake creme fraiche cheese red onions, corn approx 840 cal.	 PIZZA VEG Wähenbuffet sweet and salty cakes Special tartes, quiches approx 840 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
MOOD FOOD Pork Cordon Bleu with ham and Greyezer french fries cauliflower with broccoli approx 900 cal. / Meat: Switzerland	MOOD FOOD BBQ on the Piazza terrace Swiss Grill salad buffet, Dips approx 900 cal. / Meat: Switzerland	MOOD FOOD BBQ on the Piazza terrace Tandoori Grill salad buffet, Dips approx 850 cal. / Meat: Switzerland	MOOD FOOD Urban Flavours: Barcelona Tapas variadas Champiñones rellenos Tortilla, empanadillas Gambas al ajillo, Chorizo Verdure, Mediterranean bread approx 920 cal. / Meat: Switzerland	MOOD FOOD Today no Mood Food
INT 15.50 / EXT 19.50	INT 10.80 / EXT 14.80	INT 14.80 / EXT 18.80	INT 14.50 / EXT 18.50	INT 14.50 / EXT 18.50
DESSERT Chocolate coco cake	DESSERT Urban Flavours: Barcelona Fresas, marinated strawberries with almond cream	DESSERT Urban Flavours: Barcelona Crema Catalana	DESSERT Urban Flavours: Barcelona Crema de Melcoton peach cream	DESSERT 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