

Staff restaurant UBS ON 12 (Food Counter) / 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
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 Pork Cordon Bleu with ham and Greyezer french Carées cauliflower with broccoli <i>approx 980 cal. / Meat: Switzerland</i>	  MENU 1 Salmon steak seasoned with green tea ginger rice, colorful salad mango dressing <i>approx 720 cal. / Fish: Norway</i>	MENU 1 Pollastre al horno half chicken with lemon peperoncini Catalan potato salad <i>approx 880 cal. / Meat: Switzerland</i>	MENU 1 Kalbsflansteak BBQ-Sauce Wedges Zweierlei Gemüse <i>approx 820 cal. / Meat: Switzerland</i>	 MENU 1 Chef Salad Colorful salads, corn poulard egg, cheese, mushrooms tomatoes, cucumbers, french dressing <i>approx 795 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 Dorade Barcelona with olive crust Spanish rice vegetables of the day <i>approx 620 cal. / Fish: Greece</i>	MENU 2 Sliced beef Stroganoff buttered noodles Romanesco <i>approx 890 cal. / Meat: Switzerland</i>	MENU 2 Pork steak Pizzaiola tomato mozzarella tomato spaghetti <i>approx 970 cal. / Meat: Switzerland</i>	MENU 2 Bami Goreng beef, vegetables sprouts, mushrooms, curry soy, roasted Chinese cabbage <i>approx 820 cal. / Meat: Switzerland</i>	 MENU 2 Cod fillet multigrainpanade chive potatoes almond broccoli <i>approx 900 cal. / Fish: North East Atlantic</i>
Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90
 MENU VEG Cannelloni Spinaci e ricotta bechamel sauce mozzarella tomato salad with olives <i>approx 850 cal.</i>	 MENU VEG Urban Flavours: Barcelona Paella de verduras olives, mushrooms hot peppers, zucchini onion rings, aioli <i>approx 840 cal.</i>	 MENU VEG Fried vegetables tofu, green Thai curry sauce fragrant rice, sprouts coriander, Sambal Oelek <i>approx 730 cal.</i>	 MENU VEG Vegetable dumplings brown butter fried onions leek, spinach <i>approx 820 cal.</i>	 MENU VEG Urban Flavours: Barcelona Pisto Manchego toast with spinach leaves bechamel sauce Manchego, fried egg tomato salad with olives <i>approx 840 cal.</i>
Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00
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
1.80	1.80	1.80	1.80	1.80

All prices in CHF, VAT included