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

Monday, 16. December	Tuesday, 17. December	Wednesday, 18. December	Thursday, 19. December	Friday, 20. December
SOUP Potato soup with sour cream Vegetarian bouillon with garnish	**SOUP** Minestrone Vegetarian bouillon with garnish	**SOUP** Lentil soup with balsamic Vegetarian bouillon with garnish	**SOUP** Champagne leek soup with cheese puff pastry stick	**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 3.50 / Bouillon 3.50	Suppe 2.90 / Bouillon 1.80
MENU 1 Chicken steak "Pizzaiola" tomato, mozarella pasta spinach leaves with peperoncino *approx 970 cal. / Meat: Switzerland*	**MENU 1** Tagliatelle Sliced deer cream sauce vegetables *approx 950 cal. / Meat: Austria*	**MENU 1** Roast veal mushroom sauce french fries peas & carrots *approx 980 cal. / Meat: Switzerland*	**MENU 1** Smoked salmon tatar with dill, small salad and spicy lime sauce or beetroot tatar with ricotta and thyme, small salad and spicy lime sauce *Fish: Norway*	**MENU 1** Fish Knusperli Quark and herb mayonnaise salt potatoes creamed spinach *approx 890 cal. / Meat: Switzerland*
Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 5.50	Fleisch/Fisch: 12.90
MENU 2 Brasato di Manzo Barolo red wine sauce mashed potatoes with croutons oven-root vegetables *approx 920 cal. / Meat: Switzerland*	**MENU 2** Chicken Curry Korma basmati rice with cinnamon Chapati with cilantro red dal *approx 860 cal. / Meat: Switzerland*	**MENU 2** Ramen noodle soup soy-glazed salmon Japanese Dashi tofu, pasta, shiitake vegetables sprouts *approx 860 cal. / Fish: Norway*	**MENU 2** Roasted beef tenderloin porcini sauce and tagliolini Savoy cabbage and glazed carrots *Meat: Switzerland*	**MENU 2** Chicken Hanoi style Zitronengras- lemongrass-lime sauce jasmine rice Asian vegetables *approx 980 cal. / Meat: Switzerland*
Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90	Fleisch/Fisch: 12.90
MENU VEG Paella Valencia Spanish vegetable pan fried onion rings aioli *approx 820 cal.*	**MENU VEG** Eggplant piccata tomato-herb sauce Gorgonzola polenta-broccoli *approx 790 cal.*	**MENU VEG** Vegetable medallion parsley white wine sauce dumplings oven beet root with thyme *approx 880 cal.*	**MENU VEG** Seitan slices porcini sauce and tagliolini savoy cabbage glazed carrots	**MENU VEG** Vegetable strudel cream cheese sauce Farfalle braised hot peppers *approx 750 cal.*
Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00	Vegi 10.00
DESSERT Chocolate slice	**DESSERT** Pear mousse	**DESSERT** Panna Cotta	**DESSERT** Baked apple tiramisù with specula biscuit	**DESSERT** Dessert variation
1.80	1.80	1.80	4.50	1.80

All prices in CHF, VAT included