

UBS RESTAURANT PIAZZA/UH1







<u>DECLARATION / LABELS</u>

| Beef | Switzerland |
|----------------|---|
| Veal | Switzerland |
| Pork | Switzerland |
| Lamb | Switzerland, Great Britain, Australia, New Zealand |
| Poultry | Switzerland |
| Eggs | Switzerland, free-range |
| Fish / seafood | We only buy certified food that comply with the WWF standards |
| Other | is stated |

Labels









The offer is available in the following event areas: Piazza / Auditorium / Catering Exceptions are marked

Eldora AG UBS Restaurant Piazza/UH1 Uetlibergstrasse 231 8045 Zürich

MORNING COFFEE BREAK

COFFEEBREAK BASIC 🚿

8.00 / PERS.

Minimum order quantity: 2 people

Selection of croissants (butter croissants, soda-pickled croissant, whole grain croissant) Nespresso coffee, selection of teas

UETLIHOF Z'MORGE

19.50 / PERS.

Minimum order quantity: 4 people

Selection of croissants (butter croissants, soda-pickled croissant, whole grain croissant) Selection of filled mini bagels with smoked salmon, cured ham, hummus Birchermüesli, cut fruit in weck jar, mango lassi, 0.25l Nespresso coffee, selection of teas





HEALTHY COFFEEBREAK 🧖 19.50 / PERS.

Minimum order quantity: 10 people

Selection of croissants (corn croissant, whole-grain croissant and vegan croissant), Overnight chocolate bowl Homemade müesli bar Cut fruits Freshly pressed orange juice, 2.5dl Nespresso coffee, selection of teas

SMART EATING Z'MORGE 23.50 / PERS.

Minimum order quantity: 10 people

Avocado toast with smoked salmon and micro greens Sweet potato muffin Power porridge, berry compote Protein roll and spelt croissant Cold cuts of turkey and light cheese Cottage cheese Ginger lemon juice Nespresso coffee, selection of teas



MORNING COFFEE BREAK

SODA-PICKLED PRETZEL

2.00 / PCE

with pumpkin seeds / corn crunch salt / without salt

MINI BREAKFAST BAGEL

| Minimum order quantity: 4 pieces / Sunflower seeds bagel 🛷 with hummus and eggplant | type 6.00 / | pce |
|---|----------------|------|
| Plain bagel with avocado <i> </i> horseradish, tomato and cress | 6.00 / | pce |
| Sunflower seeds bagel 🞺 with herb-cream cheese and leaf sal | 6.00 / ad | pce |
| Sesame bagel with turkey and cress | 6.00 / | pce |
| Sesame bagel with cured ham and rocket | 6.00 / | pce |
| Plain bagel with egg and Grisons dried meat | 6.00 / | pce |
| Plain bagel with salmon and horseradish | 6.00 / | pce |
| Sesame bagel with smoked trout and cucumber | 6.00 / | pce. |



BREAKFAST PLUS

| Small Swiss classic birchermüesli | 3.50 / | рсе |
|--|------------------|-----|
| Small brainy nut müesli | 3.50 / | pce |
| Small vegan Fairtrade müesli 💓 | 3.50 / | рсе |
| High protein organic skyr forrest berry, strawberry, apricot, ras | 4.50 / pberry | pce |
| Seasonal overnight oat bowl | 4.50 / | pce |
| EXTRAS | | |

2/11/1

~

| Butter portion | 0.70 / | pce |
|----------------|--------|-----|
| Jam portion | 0.80 / | pce |
| Honey portion | 1.00 / | pce |

PASTRY

| Croissants, 45g butter, soda-pickled, whole grain | 1.60 / | pce |
|--|--------|-----|
| Corn croissant, 45g | 1.80 / | pce |
| Vital croissant, 45g ᆐ | 1.80 / | pce |
| 9-grain roll, 75g | 1.60 / | pce |
| Full grain roll, 55g | 1.60 / | pce |
| Lye roll, 50g | 1.60 / | pce |
| Fitness roll, 50g | 1.60 / | pce |
| Vivafit roll, 70g | 1.60 / | pce |
| Starter roll, 80g | 2.50 / | pce |
| Corn roll, 80g | 2.50 / | pce |
| Break roll, 80g | 2.50 / | pce |
| Gluten-free roll, 60g 🦹 | 2.50 / | pce |
| Brioche, 50g | 2.50 / | pce |

<u>COFFEE BREAK</u>

BOOST YOUR DAY

| Fresh pressed orange juice, 2.5dl | 5.50 / pce |
|-----------------------------------|------------|
| Seasonal smoothie, 2.5dl | 5.50 / pce |
| Sun Snack organic superfood, 80g | 4.30 / pce |
| Dried fruits, 80g | 4.30 / pce |

BEVERAGE PACKAGE HALF DAY

Minimum order quantity: 2 people

Nespresso coffee, selection of tea Valser 5dl, soft drink 5dl Michel orange juice / bodyguard 3,3dl

LASSI 1 LITRE 🚿

15.00 / PCE

12.00 / PERS

Mango Strawberry and pink pepper Papaya



SMOOTHIES 1 LITRE 🜌

15.00 / PCE

Beerenkuss Strawberries, raspberries, blueberries apple juice

Grünamit Pineapple, spinach, avocado, apple juice

N/2

Mango tango smoothie Mango, banana, fruit juice

HEALTHY SHOT 0.06L

4.50 / PCE

Ginger shot





<u>COFFEE BREAK À LA CARTE</u>

A LITLE SOMETHING WITH THE COFFEE

| Assorted organic cookie by Züriwerk | 3.50 / pce |
|--|------------|
| Cookies vegan or gluten-free on request 🧹 🧳 | 3.50 / pce |

MINI-VIENNOISERIE

Minimum order quantity: 2 pieces / type

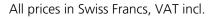
| Mini-Pain au chocolat | 2.50 / pce |
|---------------------------|------------|
| Homemade brownie | 3.00 / pce |
| Homemade chocolate cookie | 2.50 / pce |
| Homemade seasonal cookie | 2.50 / pce |
| Filled mini donuts | 2.50 / pce |
| Apple turnover | 2.50 / pce |
| Almond croissant | 2.50 / pce |
| Vanilla pastry | 2.50 / pce |
| Sfogliatelle | 2.50 / pce |

MUFFINS & CAKES 🚿

| Seasonal square cake | 2.50 / pce |
|--|------------|
| Homemade cake chocolate, lemon, seasonal | 3.00 / pce |
| Homemade mini muffin chocolate, blueberry, seasonal | 3.00 / pce |

FRIANDISES / PETIT FOURS 🚿

| Petit fours | 2.50 / | рсе |
|-----------------------------|--------|-----|
| Homemade Amaretti | 3.00 / | рсе |
| Cream puff «choux chocolat» | 3.00 / | pce |





FRUITS & BRAINFOOD

| Sliced seasonal fruit | 3.50 / pce <i>i</i> |
|--|---------------------|
| Seasonal fruit | 1.50 / pce ᆐ |
| Fruit platter, 5 people | 12.00 / pce ᆐ |
| Homemade power bar, 80g | 3.00 / pce 🎻 |
| Homemade nut selection, 50g | 5.00 / pce ᆐ |
| TREK grain bar, 55g banana-oat, morning berry, cocoa-c cocoa-coconut | 2.60 / pce pat |
| Barebells protein bar, 55g white chocolate-almond crunchy fudge, salty peanut cookies & cream caramel-cashew | 3.50 / pce 🎻 |
| Sun Snack organic superfood, 80g | 4.30 / pce <i>չ</i> |
| Sun Snack dried fruits, 80g | 4.30 / pce <i>i</i> |



<u>COFFEE BREAK À LA CARTE</u>

MINI-SANDWICHES

6.00 / PCE

Minimum order quantity: 6 pieces / type minimum 12 in total

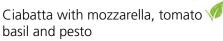
Wheat roll with antipasti, tomato, *i*

Ciabatta with hummus, tomato *if* cucumber, cress

Wheat roll with egg salad, mayonnaise

Castellino with Emmental cheese rocket salad and tomato

Nut bread with Brie and pear



Soda-pickled roll with cured beef «Mostbröckli» and gherkin

Valais roll with ham, salad and egg

Pastorello with salami, Emmental cheese and gherkin

Wheat roll with meat loaf, egg cucumber and sauce tartare

Soda-pickled roll with smoked salmon capers and dill





AFTERNOON COFFEE BREAK

COFFEEBREAK CLASSIC

15.50 / PERS. 🚿

Minimum order quantity: 4 people

Selection of mini donuts Sliced fruit in a jar Nespresso coffee, selection of tea Michel orange juice

COFFEEBREAK SUNSET

19.50 / PERS. 🚿

Minimum order quantity: 4 people

Selection of mini viennoiserie Amaretti Homemade nut selection Fruit platter Nespresso coffee, selection of tea Michel orange juice

HEALTHY COFFEEBREAK

21.50 / PERS.

Minimum order quantity: 10 people

Fruit platter Homemade power bar Vegetable sticks with herb curd Power muffin Nespresso coffee, selection of tea Homemade flavoured water, 5dl Fresh pressed orange juice, 2.5dl

WORKING LUNCH

CANAPÉS – 1 HALF

4.00 / PCE

Minimum order quantity: 6 pieces per type one topping per canapé

Meat: salami | ham

Fish: salmon | tuna

Vegetarian: egg | asparagus | brie 🛛 🚀

HOMEMADE SANDWICHES

Minimum order quantity: 2 pieces per type

| | 21 | | |
|--|---------|-----|---|
| Sunflower seed castellino with hummus, grilled vegetables and rocket | 7.50 / | pce | |
| Dark castellino with mountain cheese, egg, mayonnaise, gherkin and tomato | 8.00 / | pce | |
| Tomato focaccia with mozzarella, pesto, tomato and rocket | 7.50 / | pce | V |
| Graham ciabatta with Grisons dried meat, gherkin, egg, tomato and salad | 9.50 / | pce | |
| Linseed bread with avocado, smoked turkey breast,dried tomatoes and rocket | 6.50 / | pce | |
| Tomato focaccia with raw ham pesto, grilled vegetables and rocket | 9.00 / | pce | |
| Castellino with chicken schnitzel, tatare sauce, tomato and salad | 7.50 / | pce | |
| Castellino with ham, Gruyère cheese, butter, gherkin and tomato | ,7.50 / | рсе | |
| Dark castellino with roastbeef, sauce tartare, gherkin, tomato and salad | 9.00 / | pce | |
| Soda-pickled bagel with meat loaf, gherkin, tomato and salad | 7.50 / | pce | |
| Bagel with smoked salmon, horseradish, contadou, capers, and cucumber | 8.50 / | pce | |
| Linseed bread with tuna, egg, gherkin and salad | 6.50 / | pce | |



WORKING LUNCH

SALADS IN A JAR

Minimum order quantity: 4 pieces per type

| | 5 1 | | |
|--|--------|-----|---|
| Salad from the daily buffet | 6.50 / | рсе | |
| Salad from the daily buffet with meat | 8.50 / | pce | |
| Mixed salad | 6.50 / | рсе | |
| Tabouleh salad | 6.50 / | рсе | |
| Tabouleh salad with chicken | 8.50 / | рсе | - |
| Beluga lentil salad with avocado | 6.50 / | рсе | |
| Lettuce with egg and chives | 6.50 / | рсе | |
| Roasted cauliflower salad with pomegranade and raisins | 6.50 / | pce | |
| Quinoa salad with date and orange | 6.50 / | pce | |
| Tomato salad with buffle mozzarella | 6.50 / | рсе | |

and aceto balsamico

LARGE LUNCH SALADS

Minimum order quantity: 4 pieces per type

| Lunch salad from daily buffet | 12.00 / pce 🎺 |
|--|---------------|
| Lunch salad from daily buffet with meat | 14.00 / pce |
| Lunch salad with falafel and soy curd dip | 12.00 / pce 📢 |
| Mesclun salad with seeds, nuts and seasonal vegetables | 12.00 / pce 🞺 |
| Asian beef salad with cucumber, carrots, ginger and sesame | 14.00 / pce |
| Caesar salad with chicken, bacon, croutons and parmesan | 14.00 / pce |



YOU ARE ALL INVO WANTED



<u>SUSHI</u>

Available from Tuesday to Thursday. The ordering limit for sushi platters is 48h (business days) before the event.

Recommended serving size lunch: 8-9 pce / person, aperitif: 3-4 pce / person

TOKYO VEGI PLATTER 10PCE 33.50

Tofu pocket, Uramaki avocado, Uramaki sesame

TOKYO MIXED PLATTER 12 PCE 39.50

Nigiri tuna, Nigiri salmon, Nigiri octopus, Nigiri prawns, Hosomaki tuna, Hosomaki salmon, Hosomaki cucumber, Hosomaki oshiko, Uramaki spicy tuna, Uramaki California, Uramaki smoked salmon, Uramaki sesame

TOKYO URAMAKI PLATTER 9PCE 30.50

Uramaki spicy tuna, Uramaki California, Uramaki smoked salmon

TOKYO DELUXE PLATTER 26 PCE 95.00

Mixed Nigiri, Mixed Uramaki, Mixed Hosomaki, Mixed Gunkan Sushi



WORKING LUNCH SWEETS

SWEET DREAMS

Minimum order quantity: 4 pieces per type

| Chocolate mousse | 3.50 / pce |
|-----------------------------|------------|
| Tiramisù | 3.50 / pce |
| Panna cotta | 3.50 / pce |
| Fruit salad with fresh mint | 3.50 / pec |
| Mini cheesecake | 3.50 / pce |
| | |

HOMEMADE CAKES

3.00

Minimum order quantity: 2 pieces per type Chocolate, lemon, sesaonal cake



Minimum order quantity: 2 pieces per type

111

| Mini pain au chocolat | 3.00 / pce |
|---------------------------|------------|
| Homemade brownie | 3.00 / pce |
| Homemade chocolate cookie | 3.00 / pce |
| Filled mini-donut | 3.00 / pce |
| Apple turnover | 3.00 / pce |
| Mini almond croissant | 3.00 / pce |
| Vanilla pastry | 3.00 / pce |
| Sfogliatelle | 3.00 / pce |



FRIANDISES / PETIT FOURS

Minimum order quantity: 2 pieces per type

| Selection of Petit fours | 2.50 / pce |
|--------------------------|------------|
| Macarons | 3.00 / pce |
| Homemade Amaretti | 3.00 / pce |
| Cream puff vanilla | 3.00 / pce |

<u>APÉRO PACKAGES</u>

Minimum order quantity: 20 people 1 piece per person

APÉRO REGIONAL*

25.00 / PERS.

Ham-cheese croissant Bruschetta of maggia bread with olive tapenade and Brie Trout tatar with cucumber and radish Small cheese cake Soda-pickled roll with cured ham Skewer with salsiz and mountain cheese

GREEN APÉRO*



Bruschetta with olive pesto and vegan feta Vegetable croquette with lemon-soy dip Tortilla chips with beetroot hummus Vegetables muffins Vegan meat balls with tomato salsa



SMART EATING APÉRO*

23.00 / PERS.

Chicken skewer with spicy tomato chutney Small zucchini tortilla with basil and cress Vegetable sticks with dips Wood-fired bread with cottage cheese and sprouts Shrimp-sesame skewer with soy-yoghurt dip

MEZZE APÉRO*

23.50 / PERS.

Olives, filled wine leafs, marinated sheep's milk cheese chicken skewer with yoghurt-mint sauce Lebanese meat balls (beef) oriental couscous salad falafel with Moroccan tomato salsa Pita bread with two kind of hummus

* Service is mandatory and will be charged additionally

not available in the meeting rooms at UH1



<u>APÉRO PACKAGES</u>

Minimum order quantity: 20 people 1 piece per person

TOKYO APÉRO*

27.50 / PERS.

Miso soup with tofu and wakame Tuna tataki, pickled radish Confit salmon with yuzu and sprouts Vegetable Gyozas with ponzu sauce Edamame with sea salt Yakitori chicken skewer with Teriyaki sauce

LIMA APÉRO*

29.50 / PERS.

Coxinhas with beef and cheese jalapeños Roasted corn Ceviche of pikeperch with tiger milk Tortillas with beans and tomatoes Sweet potato falafel with aji chili sauce Spicy beef balls with Huancaina sauce

FIRENZE APÉRO*

31.50 / PERS.

Brasato ravioli with port wine gravy and radicchio Carne cruda with lemon aioli Pecorino mousse with roasted ciabatta Vitello tonnato Pulpo salad Baked, filled olives

* Service is mandatory and will be charged additionally

not available in the meeting rooms at UH1 & outside Uetlihof campus

APERITIF PLATTERS

Minimum oder quantity 5 people. All platters are served with bread

ALPINE PLATTER

21.50 / PERS. MEDITERRANEAN PLATTER 20.50 / PERS.

Parma ham, chorizo, coppa

mortadella, spicy salami

tzatziki, pesto rosso,

dried tomatoes, olives

Grisons cured ham, salsiz, cured meat, mostbröckli, Grisons cured bacon gherkins, spring onions, tomatoes

FISH PLATTER

20.50 / PERS

Smoked whitefish, smoked fillet of trout, smoked salmon, cream cheese with herbs, avocado, horseradish lemon, capers, red onion

CHEESE PLATTER

19.00 / PERS

Grisons mountain cheese Mühlistein mould cheese Manchego, Dallenwiler goat cheese, Bresse Bleu Walnuts, chutney, dried fruits Nut bread





<u>APÉRO À LA CARTE</u>

SMALL DELI (COLD)

| Mikso vegetable chips, 85g | 5.50/ | pce 🔰 |
|--------------------------------------|---------|-------|
| Pommes chips, 280g (5 people) | 15.00 / | pce 🔰 |
| Peanuts, 125g (5 people) | 12.00/ | pce 🔰 |
| Marinated olives, 100g | 5.50/ | pce 🕡 |
| Parmesan cubes, 100g | 6.00 / | pce |
| Puff pastry flutes, 60g | 5.00 / | pce 🚿 |
| Homemade selection of nuts, 50g | 5.00 / | pce 🔰 |
| Homemade popcorn, 250g (5 people) | 12.00 / | pce ᆐ |

Minimum order quantity: 5 pieces per type

| 1 5 1 1 | 51 | | | |
|--|------|---|------|----|
| Vegetables sticks with soy curd | 6.50 | / | port | 10 |
| Veal tatar with grated Belp cheese | 7.50 | / | рсе | |
| Macaron with tomato and basil | 3.00 | / | рсе | |
| Macaron goat-cream cheese and figs | 3.00 | / | рсе | |
| Wrap with smoked salmon | 4.50 | / | рсе | |
| Wrap with beetroot hummus and sprouts | 3.50 | / | pce | 10 |
| Wrap with chicken curry and iceberg lettuce | 4.50 | / | pce | |
| Salmon tatar with green apple and yoghurt | 7.50 | / | pce | |
| Bruschetta with beef tatar | 5.50 | / | pce | |
| Bruschetta with smoked salmon tatar | 5.50 | / | pce | |
| Bruschetta with Parma ham and cream cheese | 5.50 | / | pce | |
| Bruschetta with cream cheese and sprouts | 4.50 | / | pce | V |
| Bruschetta with olive tapenade and vegan feta | 4.50 | / | pce | 62 |
| Bruschetta with confit tomatoes | 4.50 | / | рсе | |









<u>APÉRO À LA CARTE</u>

Minimum order quantity: 5 pieces per type

SMALL DELI (WARM)*

| Mini cheese cake | 3.50 / pce |
|--|----------------|
| Mini spinach cake | 3.50 / pce 🚿 |
| Mini pizza Margherita | 3.50 / pce 🚿 |
| Mini Alsace flamed tart | 4.00 / pce |
| Min vegetables samosa with raita | 2.50 / Stk. 🚀 |
| Vegan meat balls (3 pieces) in spicy tomato sauce | 5.00 / port 💓 |
| Coxinhas with beef | 3.50 / pce |
| Coxinhas with cheese and jalapeños | 3.50 / pce 🚀 |
| Mini cheese-ham croissant | 3.50 / pce |
| Mini croissant with Mediterranean vegetables | 3.50 / pce 🚀 |
| Mini cheese burger | 5.50 / pce |
| Mini jackfruit burger | 6.50 / pce 🚿 |
| Black Tiger prawn with mango-papaya salad | 7.50 / pce |
| Mini spring roll with vegetables | 2.50 / pce 🐗 |
| Meatballs (3 pieces) in BBQ sauce | 5.00 / port |
| Sweet'n'sour crispy chicken fillet | 3.50 / port |
| Gyoza with soy sauce vegetables, chicken or shrimps | 3.50 / pce |

* not available in the UH1 meeting rooms



<u>APÉRO SANDWICHES</u>

HALF METRE SANDWICHES* 55.00 / PCE

Tomato focaccia with Grisons dried meat, cream cheese and rocket

Tomato focaccia with hummus, avocado,

Focaccia with oven vegetables, cress 💓 and vegan feta

Focaccia with Parma ham, provolone, dried tomatoes, basil pesto and rocket

Focaccia with tomato, mozzarella, *«* basil pesto and rocket

Lye bread with Philadelphia, mountain cheese, egg and cress

Lye bread with smoked salmon horseradish, cantadou, cucumber and onions

Lye bread with tuna mousse, capers and leaf salad

Lye bread with turkey, tomato, leaf salad and egg salad

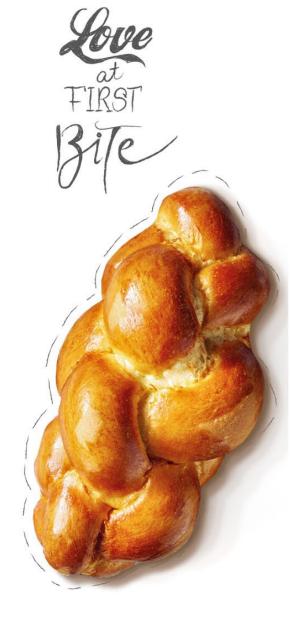
Baguette with brie, cucumber, fig mustard, 💔 butter and leaf salad

Baguette with roastbeef, sauce tartare, egg, tomato and leaf salad

Baguette with ham, mountain cheese, gherkin and butter

Baguette with cured ham, goat cheese, tomato and pesto

* Service is mandatory and will be charged additionally





<u>GRILL</u>

Minimum order quantity: 20 people

SWISS GRILL*

36.00 / PERS.

Veal sausage Spare ribs of porc Chicken skewer Grilled cheese



Herb butter, chive-sour cream

SIDES 🚿

Baked potato Oven vegetables Selection of crispy bread: (brown bread, roll, full grain baguette)

SALAD BUFFET 🛷

Selection of leaf salads Potato salad Tomato salad with basil Cucumber salad with yoghurt Water melon

* Price includes the chef. Service is mandatory and additionally charged. Ordering deadline: 3 business days before event.

DESSERT SUGGESTIONS

Mövenpick Ice Cream cup 165ml 4.50 / pce.selection of flavorsFruit platter (for 5 people)12.00 / pce.Crema Catalana5.00 / pce.Tiramisù3.50 / pce.Chocolate mousse3.50 / pce.Cheese cake3.50 / pce.Panna cotta3.50 / pce.



isoschhi

<u>GRILL</u>

Minimum order quantity: 30 people Price includes the chef. Service is mandatory and additionally charged. Ordering deadline: 3 business days before event.

MEDITERRANEAN BBQ

3Q 42.00 / PERS.

Chicken breast with lemon thyme Rump roast grilled in one piece Shrimp skewer Vegan sausage

SAUCES

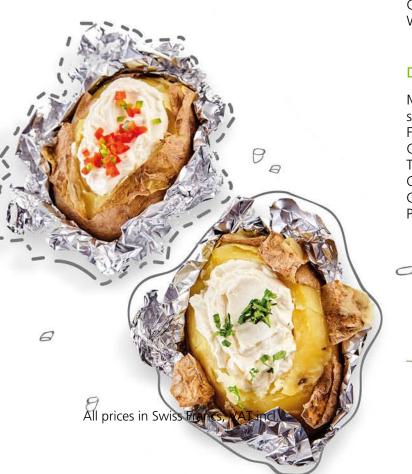
Aioli, tomato salsa, feta dip

SIDES 📢

Patatas bravas, grilled zucchini champignons, selection of crispy bread: brown bread, roll, full grain baguette

SALAD BUFFET 🚀

Antipasti platter, green salads with lemon dressing pasta salad, Buffalo mozzarella with tomatoes, watermelon



UH SPECIAL BBQ

52.00 / PERS.

Prime ribs of beef, Spare ribs of veal Guinea fowl breast Luganighe sausage Marinated salmon steak Vegan burger

SAUCES

Curry dip, chimichurri, smokey honey BBQ dip

SIDES 📢

Country cuts Garlic bread Portobello mushrooms Corn on the cob, grilled vegetables Selection of crispy bread: Alpine bread with sea salt and rosemary, full grain baguette, focaccia

SALAD BUFFET

Selection of leaf salads Caesar salad with bacon and parmesan Greek salad Tabbouleh salad Beetroot salad Coleslaw Water melon

DESSERT SUGGESTION

| Mövenpick Ice Cream cups 1 | 65ml 4.50 / pce. |
|------------------------------|------------------|
| selection of flavors | |
| Fruit platter (for 5 people) | 12.00 / pce. |
| Crema Catalana | 5.00 / pce. |
| Tiramisù | 3.50 / pce. |
| Chocolate mousse | 3.50 / pce. |
| Cheese cake | 3.50 / pce. |
| Panna cotta | 3.50 / pce. |

FLYING SERVICE

FLYING SERVICE SMALL 35.00 / PERS.

Minimum order quantity: 20 people

Choose 2 starters, 2 main dishes and 2 desserts from below

Starters

Burrata with colourful tomatoes and basil 🛷

Vegetable ceviche with rocket 🚿 and parmesan

Seasonal salad in weck jar 💔

Vitello tonnato on young spinach and capers

Tuna tataki on pickled radish and sprouts

Caesar salad with bacon, anchovies parmesan and herb croutons

Beef tatar with focaccia

Seasonal soup in espresso cup



53.00 / PERS.

Minimum order quantity: 30 people

Choose 3 starters, 3 main dishes and 3 desserts from below

Mains

Homemade gnocchi with gorgonzola sauce young spinach and walnuts

Risotto with seasonal mushrooms 👹 (on request with salsiccia)

Ravioli with seasonal filling (meat or vegetarian)

Baked tofu on vegetable curry with soy-yoghurt raita

Tandoori tofu on vegetable curry 🚀 with yoghurt raita



Breast of corn poulard with thyme risotto and braised, three-coloured carrots

Slowly cooked rump roast of beef with chimichurri, potato gratin and seasonal vegetables

Braised veal cheeks with port wine gravy and vegetables on rosemary polenta with mascarpone

Sliced veal Zurich style with rösti galettes

Fried slice of salmon with tomato salsa and herb mashed potatoes

Fried fillet of char with Venere risotto

Tempura of cod with wasabi mayonnaise, sautéed pak choi and potato pearls

Desserts

Mövenpick ice cream cup, 165ml Fruit platte (for 5 people) Tiramisù Chocolate mousse Cheese cake Panna Cotta Selection of mini pâtisserie



BUFFET «INTERNATIONAL» 54.00 /PERS.

Available from 20 people, service mandatory

If not the whole offer is required, the price will be reduced accordingly. For example: Appetizers (cold buffet) from 18.50 / pers. Main courses (hot buffet) from 28.50 / pers. Dessert buffet from 7.00 / pers.

Starters (choose 5)

Vegetable samosa with curry soy dip

Vegetable ceviche with rocket and parmesan chips

Tuna tataki on mango-papaya tatare

Quinoa salad with dates and oranges 🛛 🌌

Celery salad with smoked chicken and almonds

Roasted cauliflower with pomegranate and raisins

Selection of dips with flatbread Baba Ganoush, hummus, roasted tomato dip, olive tapenade

Cucumber gazpacho with lettuce and bacon

Seasonal soup M

Mains (choose 2)

Red Thai chicken curry with Asian vegetables

Tempura of cod with wasabi mayonnaise and sautéed bak choy

King prawns with sweet & sour sauce and pak choi

Backed tofu on vegetable curry 🛛 💹 and soy-yoghurt raita



Venere rice with seasonal mushrooms 💔

Swiss Alpine salmon with teriyaki sauce

Lentil dal with vegetable samosa

Beef lasagne

Spare ribs of veal

Sides (choose 2)

Basmati rice with kaffir lime, vegetable couscous, linguine with herbs, patatas bravas, gnocchi, black guinoa, soba noodles, baked potato with chive sour cream

Desserts (choose 2)

- Mövenpick ice cream cup, 165ml
- Fruit platte (for 5 people)

Tiramisù

Chocolate mousse

Cheese cake

Panna Cotta

Selection of mini pâtisserie

<u>BUFFET – CULINARY GLOBETROTTER</u>

BUFFET «LAND UF, LAND AB» 50.00/PERS.

Available from 20 people Service mandatory

If not the whole offer is required, the price will be reduced accordingly. For example: Appetizers (cold buffet) from 16.50 / pers. Main courses (hot buffet) from 28.50 / pers. Dessert buffet from 7.00 / pers.

Starters (choose 5)

Beetroot salad with goat cheese and caramelized walnuts

Salmon tatar with green apple and yoghurt

Caesar salad with bacon, anchovies parmesan and herb croutons

Panzanella salad with pulpo

Pike-perch ceviche with lime

Smoked salmon and trout with horseradish lemon and toast

111,

von hier

Fennel salad with pomegranate 🖌

Seasonal vegetable and leaf salads 🛛 🖌

Seasonal soup 💓

Mains (choose 2)

Roasted beef rump with red wine sauce

Beef Stroganoff with champignons, gherkins and sweet pepper

Prime ribs of veal with thyme gravy

Beef patties with cream sauce

Sliced veal Zurich style with champignons

Fillet of trout with tomato, capers and lemon

Swiss Alpine salmon with confit fennel

Pizzoccheri with potatoes, sage and mountain cheese

Capuns with vegetables

Braised endives with orange and nuts 🛛 🐖



Spätzli, potato gratin, rösti potatoes, potatodough pasta dumplings, butter noodles pilav rice, servietten knödel (dumplings) mashed potatoes, polenta with sage and pecorino

Desserts (choose 2) 🚿

Crème brûleée with Tonka beans Thurgau apple juice cream Mini-fruitcake Seasonal square cake Mini-cream slice Seasonal fruit trifle

<u>SOFTDRINKS</u>

COFFEE & TEA

| Nespresso espresso | 3.50 / | рсе |
|-----------------------------------|--------|-----|
| Nespresso coffee | 3.50 / | рсе |
| Nespresso decaf coffee / espresso | 3.50 / | рсе |
| Twinings Tea, selection | 3.50 / | рсе |

COLD BEVERAGES 0.5 LITER PET

| Valser sparkling | 3.50 / pce |
|--------------------------------|-------------|
| Valser still | 3.50 / pce |
| Coca-Cola | 3.50 / pce |
| Coca-Cola Zero | 3.50 / pce |
| Fusetea Zero | 3.50 / pce |
| Rivella red | 3.50 / pce |
| Rivella blue | 3.50 / pce |
| Züri-Schorle | 3.50 / pce |
| Vivitz iced tea citron vert | 3.50 / pce |
| Vivitz iced tea classic citron | 3.50 / pce. |
| Vivitz iced tea mint | 3.50 / pce |
| | |



JUICES 🚿

| Fresh pressed orange juice, 1 L | 15.00 / pce |
|---------------------------------|-------------|
| Michel orange juice, 1 L | 6.50 / pce |
| Michel orange juice, 33 cl 📓 | 3.50 / pce |
| Michel bodyguard, 33 cl 🎴 | 3.50 / pce |
| Sluups juices, selection, 25 cl | 4.20 / pce |

All prices in Swiss Francs, VAT incl.

Give me MILARA

WATER

FLAVOURED WATER 1 LITRE / 5 LITRE

Including refill Lime ginger 8.00/ 25.00 / pce Cucumber dill 8.00/ 25.00 / pce Kiwi mango 8.00/ 25.00 / pce Pear orange 8.00/ 25.00 / pce Pineapple lime ginger 8.00/ 25.00 / pce Grapes lemon grass 8.00/ 25.00 / pce

COLD BEVERAGES 1 LITRE

| Valser sparkling | 5.00 / pce |
|------------------|------------|
| Valser still | 5.00 / pce |

WATER DELIVERY

Minimum order quantity: 10 packages

| Cristallo 6 bottles à 1.5 L | 9.00 / pce |
|-----------------------------|-------------|
| Valser 6 bottles à 1.5 L | 14.00 / pce |
| Evian 6 bottles à 1.5 L | 15.00 / pce |



WINE & SPARKLING WINE

SPARKLING, BOTTLE À 75 CL

| Prosecco Anima Extry Dry L'Anima di Vergani, Italy | 42.00 |
|---|-------|
| Rosé Prosecco Anima di Vergani L'Anima di Vergani, Italy | 42.00 |
| Champagner Laurent-Perrier brut France | 84.00 |



WHITE WINE, BOTTLE À 75 CL

| Chardonnay Caliz DOC Kurtatsch, Alto Adige, Italy | 52.00 |
|---|-----------------|
| Bianco di Merlot Corti Nicola, Ticino, Switzerland | 47.00 |
| Federweisser Pinot Noir Watter Weine am Katzensee, Switz | 44.00 erland |
| Grillo Agramante Demeter Luna Gaia, Sicily, Italy | 43.00 |
| GrüVe Grüner Veltliner DOC Weingut Jurtschitsch, Austria | 41.00 |
| Sauvignon Blanc Klassik Weingut Wohlmuth, Austria | 41.00 |
| Via Barrosa Albariño Viña Costeira, Spain | 39.00 |
| Honoro Vera Blanco Verdejo Bodegas Shaya, Spain | 39.00 |
| Pinot Grigio Impero Venezia IGT Impero by I.W.G, Italy | 38.00 |
| Mythos weiss VdP Suisse Weingut Landolt, Switzerland | 38.00 |



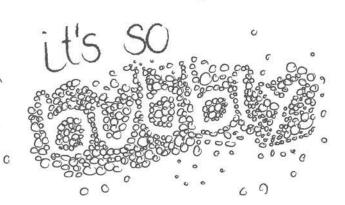
All prices in Swiss Francs, VAT incl.

ROSÉ WINE, BOTTLE À 75 CL

| Rosato Fiore di Nero DOC | 39.00 |
|--------------------------|-------|
| Lombardy, Italy | |

RED WINE, BOTTLE À 75 CL

| Maienfelder Pinot Noir Barrique Tanner, Grisons, Switzerland | 56.00 |
|--|-------|
| Cordillera Carmenère Torres Cachapoal Valley, Chile | 53.00 |
| Collazzi Toscana Libertà igt, Italy | 46.00 |
| Ripasso Valpolicella Classico Sup. Monte del Frà, Veneto, Italy | 45.00 |
| Don Baffo Tinto Vino de la Tierra Murcia, Spain | 44.00 |
| Nero d'Avola Chiaramontesi Demeter, Luna Gaia, Sicily, Italy | 43.00 |
| Amona Tempranillo Bodegas Rosario Vera, Rioja, Spain | 42.00 |
| Colossal Reserva Tinto DOCa, Vinho Regional Lisboa, Portugal | 39.00 |
| Mythos rot VdP Suisse Weingut Landolt, Switzerland | 35.00 |









<u>beer</u>

SWISS BEER & CIDER

| Feldschlösschen Original, 33 cl | 5.00 / pce |
|-------------------------------------|------------|
| Feldschlösschen alcohol-free, 33 cl | 5.00 / pce |
| Appenzeller Quöllfrisch, 33 cl | 5.00 / pce |
| Chopfab Draft, 33 cl | 5.00 / pce |
| Chopfab Amber, 33 cl | 5.00 / pce |
| Dr. Brauwolf, 33cl | 7.00 / pce |
| Cider Clan Möhl, 33cl | 6.00 / pce |
| Other beer on request | |

INTERNATIONAL BEER

| Schneider Weisse, wheat beer Germany, 50 cl | 7.50 / Stk. |
|--|-------------|
| Birra Moretti, Italy 33cl | 5.00 / Stk |
| Corona Extra, Mexico, 33 cl | 6.50 / Stk. |
| Other beer on request | |



DISH RENTAL

DISHES

| 2.00 / pce |
|------------|
| 2.00 / pce |
| 1.50 / pce |
| 1.00 / pce |
| 1.00 / pce |
| 2.00 / pce |
| |
| |

CUTLERY

| Knife | 1.00 / pce |
|---------------|------------|
| Fork | 1.00 / pce |
| Soup spoon | 1.00 / pce |
| Coffee spoon | 1.00 / pce |
| Scoop / tongs | 2.00 / pce |
| Coffee spoon | 1.00 / pc |

GLASSES

| 1.00 / pce |
|------------|
| 1.00 / pce |
| 1.00 / pce |
| 1.00 / pce |
| |



MISC

| Corkscrew | 15.00 / pce |
|-------------|-------------|
| Large knife | 25.00 / pce |
| Big bowl | 12.00 / pce |
| Big plate | 14.50 / pce |
| Basket | 8.00 / pce |
| Thermos jug | 15.00 / pce |
| Ice box | 40.00 / pce |

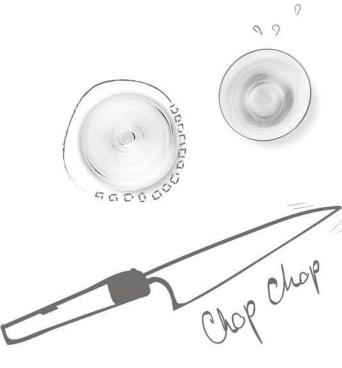
TOWELS AND NAPKINS

| Table cloth, paper | 3.50 / m |
|---------------------------------|------------|
| Table cloth, white, 1.4x1.9m | 7.00 / pce |
| Napkin, white, 50x50cm | 2.50 / pce |
| Napkin paper, white, 33x33cm | 0.20 / pce |
| Napkin paper, coloured, 40x40cm | 0.45 / pce |

TAKE-AWAY

| Cutlery | 1.50 / pce |
|-------------|------------|
| Paper plate | 1.20 / pce |





TERMS & CONDITIONS



CONRACT

The client receives a detailed quotation, which is not binding for either the client or the supplier. If ordering via online Catering-Shop, the supplier will establish contact after receiving the inquiry in order to clarify the details and will make up a detailed offer, which is non-binding. Following any necessary adjustment of the quotation, the supplier confirms the order in detail by writing. The agreement comes into effect as soon as the supplier receives a legally valid, signed and dated duplicate of the confirmation from the client. If the confirmation not being received within the time limit set by the supplier, the quote becomes invalid.

MINIMUM ORDERING AMOUNT CHF 50.00

ORDERING DEADLINE:

1 – 50 people

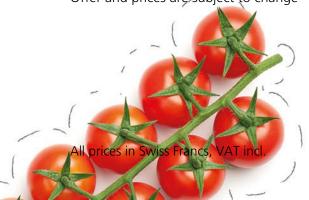
9am, 2 days in advance 51 – 100 people 9am, 5 days in advance more then 100 people 9am, 10 days in advance

If orders are placed at short notice, it must be confirmed by phone and the offer may be limited.

The customer must make the confirmation of the event and the final number of participants by email, at the latest by the deadline specified in the offer. After expiry of this period, the last known number of persons will be fully charged.

ANNOUNCEMENT OF THE DEFINITE ORDER

2 days before the event, 9am Offer and prices are subject to change



PRICES

All prices in Swiss francs, VAT included.

DELIVERY

Monday to Friday: 7am to 5pm, Other delivery times upon consultation

Before 7am and after 5pm, the effective employee costs per hour will be charged for delivery / clean up.

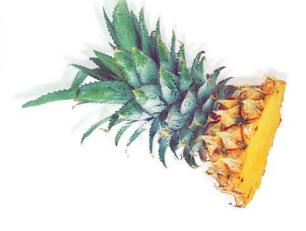
DELIVERY FEE

Within the Credit Suisse premises without delivery fees (delivery only, without setup)

Outside area (delivery only, without setup) according to individual offer.

PICK UP

Depending on the chosen offer, we will gladly provide you with the ordered food and drinks for pick-up. The prices include crockery and consumables. We gladly accept unopened and undamaged drinks. We will charge you for effective beverage consumption. Please arrange an appointment for pickup in the restaurant. Damaged or missing dishes will be charged to the client.



ANNULATION FEE

0 - 48 hours prior to event: 100 %*
48 - 72 hours prior to event: 50 %*
Up to 72 hours prior to event: no charges
*of order value

EMPLOYEE COSTS PER HOUR

| Employee | CHF 60.00 |
|---|-----------|
| Chef de Service | CHF 85.00 |
| Employee outside regular delivery hours | CHF 75.00 |
| Chef de Service outside regular delivery hours | CHF 89.00 |
| Effective hours will be charged | |

ALLERGY INFORMATION

Our dishes are prepared daily in kitchens where various allergens are present. Please feel free to ask our team for information about ingredients that may cause an allergic reaction. Despite our precautions, we cannot guarantee total exclusion of an allergen through cross-contamination.

ADVERTISING

Should an event be publicised or advertised without the written consent of the supplier, and such that the substantial interests of the supplier are adversely affected, the supplier shall have the right to cancel the event.

CORKAGE

For self-brought wines, which are served by our staff, we charge a fee of CHF 25.00 per bottle.

INVOICING AND PAYMENT

After the event, the client will receive an invoice containing a detailed list of the services ordered (food, drinks, transport, material and staff), VAT and any missing or damaged goods. The invoice must be paid within 30 days without deduction of cash discount.

ADVANCE PAYMENT

Should the ordered catering exceed the countervalue of CHF 10'000 the supplier is eligible to demand an advance payment, which is a maximum of 50 % of the order value according to the order confirmation. The advance payment has to be paid 10 days before the event on the suppliers account the latest.



TABLEWARE RENTING – REPLACEMENT COST

We do not charge any rent for dishes if you book the event with us. In case of renting dishes, cutlery or glasses, the costs for cleaning and washing-up is included. For delivery our delivery costs apply. Missing or damaged material will be charged as follows:

Dishes

| Plate, 28 cm Plate, 24 cm Plate, 18 cm Salad plate small Apero food glasses / bowl Soup bowl Coffee cup with saucer Espresso cup with saucer | 12.00 11.00 9.00 7.00 7.00 7.00 12.00 12.00 | /////////////////////////////////////// | pce pce pce pce pce pce pce |
|---|--|---|---|
| Cutlery Knife Fork Soup spoon Coffee spoon Scoop Tong | 7.00 7.00 7.00 3.00 20.00 20.00 | / / / / / | pce pce pce pce pce |
| Glasses Champagne glass Red wine glass White wine glass | 7.00 7.00 7.00 | | pce pce pce |
| Garniture Cork screw Large knife Large bowl Platter Basket Thermos jug Ice box | 25.00 30.00 30.00 25.00 25.00 200 | /////////////////////////////////////// | pce pce pce pce pce pce |
| Tablecloth and napkins Tablecloth, white 1.4 x 1.9 m | 15.00 | / | pce |
| | | | |

LIABILITY OF THE ORGANIZER / CLIENT FOR DAMAGES

The organiser / client shall be liable for all damage to the premises or inventory caused by the participants or their visitors, their staff or other third parties associated with them, or caused by the organiser themselves. The supplier (Eldora) can demand the provision of reasonable securities (e.g. insurance, deposit, and guarantee).

TECHNICAL EQUIPMENT AND CONNECTIONS

To the extent that the supplier procures technical or other equipment from third parties for the organiser, the supplier shall act in the name of, with the authority of and for the account of the organiser. The organiser shall be liable for the careful handling and proper return of this equipment to Eldora. The organiser shall exempt third parties from asserting all claims in respect of the transfer of this equipment. The use of the organiser's own technical / electrical equipment connected to the supplier's mains electricity supply shall require the written consent of the supplier.

LOSS OF AND DAMAGE TO COMPLAINTS

Display items or other personal items are brought into the event rooms at the client's own risk. The supplier shall assume no liability for loss, destruction or damage, except in cases of gross negligence or wilful intent. Decorative material brought onto the premises must comply with fire safety requirements. The supplier shall be entitled to demand official evidence of such compliance. Due to the risk of potential damage, the setting up and mounting of objects must be agreed with the supplier in advanced. In the event of damage being caused as a result of setting up / mounting of objects, renovation / repair costs shall be borne by the organiser. Display items or other items brought onto the premises must be removed immediately at the end of the event. Should the organiser fail to remove such items, the supplier shall be entitled to remove and store such items and to charge the organiser for this.

APPLICABLE LAW / JURISDICTION

Applicable is Swiss law. The sole place of jurisdiction is Zurich.

Eldora AG UBS Restaurant Piazza/UH 1 Uetlibergstrasse 231 8045 Zürich

T +41 44 332 40 40 | sales.piazza@eldora.ch