









## Staff restaurant UBS Le Mosaïque / Uetlihof 2

Monday, 10. March	Tuesday, 11. March	Wednesday, 12. March	Thursday, 13. March	Friday, 14. March
<b>SOUP</b> 	<b>SOUP</b>	<b>SOUP</b> 	<b>SOUP</b>	<b>SOUP</b> 
Tomato soup with basil <i>approx 77.7 cal.</i>	Chicken and yoghurt soup with chilli and lemon <i>approx 110.7 cal. / Chicken: Switzerland</i>	Vegan leek soup <i>approx 68.6 cal.</i>	Graubünden barley soup <i>approx 83.3 cal. / Dried Meat (beef): Switzerland</i>	Cream of vegetable soup <i>approx 83.4 cal.</i>
INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50
<b>FAVORITE</b>	<b>FAVORITE</b>	<b>FAVORITE</b>	<b>FAVORITE</b>	<b>FAVORITE</b>
Turkey schnitzel Pineapple and soy sauce Jasmine rice Asian vegetables  <i>approx 716.1 cal. / Turkey: France</i>	Pork chop Red wine and dried tomato sauce Mashed potato with truffle Vegetable of the day  <i>approx 602.3 cal. / Pork: Switzerland</i>	Minced beef Elbow macaroni Apple sauce with parmesan  <i>approx 796.5 cal. / Beef: Switzerland</i>	Beef stew Vegetable gravy Spätzli Fried Brussels sprouts  <i>approx 836.6 cal. / Beef: Switzerland</i>	Pasta Powwow Orecchiette with a choice of 4 sauces Veal Bolognese, tomato and mascarpone, ricotta and chanterelle mushrooms, pesto Grated cheese <i>approx 775.4 cal. / Veal: Switzerland</i>
INT CHF 11.50 / EXT CHF 15.50	INT CHF 11.50 / EXT CHF 15.50	INT CHF 11.50 / EXT CHF 15.50	INT CHF 11.50 / EXT CHF 15.50	INT CHF 11.50 / EXT CHF 15.50
<b>FAVORITE 2</b>	<b>FAVORITE 2</b>	<b>FAVORITE 2</b>	<b>FAVORITE 2</b>	<b>FAVORITE 2</b>
The Menu Counter will be closed today.	Daily changing buffet offer with various vegetables, starch side dishes, meat and fish	Daily changing buffet offer with various vegetables, starch side dishes, meat and fish	Daily changing buffet offer with various vegetables, starch side dishes, meat and fish	The Menu Counter will be closed today.
pro 100 Gramm: INT CHF 3.20 / EXT CHF 3.60	pro 100 Gramm: INT CHF 3.20 / EXT CHF 3.60	pro 100 Gramm: INT CHF 3.20 / EXT CHF 3.60	pro 100 Gramm: INT CHF 3.20 / EXT CHF 3.60	pro 100 Gramm: INT CHF 3.20 / EXT CHF 3.60
<b>SPECIAL</b>	<b>SPECIAL</b>	<b>SPECIAL</b>	<b>SPECIAL</b>	<b>SPECIAL</b>
Portuguese schnitzel sandwich Marinated pork schnitzel, peri-peri sauce, corn triangolo, mustard, onions and jalapenos Oven-baked potato wedges  <i>approx 836.3 cal. / Bread: Switzerland, Pork: Switzerland</i>	Bulgogi Korean barbecued beef with carrots, soy sauce, sesame and spring onions Basmati rice Pita bread Lime and soy dip <i>approx 1062.9 cal. / Beef: Switzerland</i>	Chicken cordon bleu Lemon slice French fries Vegetable of the day  <i>approx 918.3 cal. / Cordon bleu (chicken): Switzerland</i>	Sliced duck Hoisin sauce Jasmine rice Asian vegetables with mushrooms with coriander and chilli  <i>approx 916.8 cal. / Duck: Hungary</i>	Schnitzel Friday Viennese pork schnitzel Pommes soufflées Vegetable of the day Cranberries Lemon slice <i>approx 892.4 cal. / Pork: Switzerland</i>
INT CHF 14.50 / EXT CHF 16.50	INT CHF 14.50 / EXT CHF 16.50	INT CHF 14.50 / EXT CHF 16.50	INT CHF 14.50 / EXT CHF 16.50	INT CHF 14.50 / EXT CHF 16.50
<b>VITALITY</b> 	<b>VITALITY</b> 	<b>VITALITY</b> 	<b>VITALITY</b> 	<b>VITALITY</b> 
Coconut and bulgur wheat one-pot with plant-based chicken, fried vegetables, soy dip and fresh mint  <i>approx 977.9 cal.</i>	Quorn Stroganoff Paprika sauce with mushrooms and gherkins Noodles Oven-baked vegetables <i>approx 715.4 cal.</i>	Wholegrain risotto with kale, peas and fried mushrooms  <i>approx 461.2 cal.</i>	Samosa filled with potato and vegetables Lentil dal Naan bread Cucumber raita <i>approx 621.7 cal.</i>	Vegetable gyoza dumplings Rice vinegar dip Lukewarm glass noodle salad with mushrooms, vegetables, peanuts and herbs <i>approx 855.7 cal.</i>
INT CHF 10.50 / EXT CHF 14.50	INT CHF 10.50 / EXT CHF 14.50	INT CHF 10.50 / EXT CHF 14.50	INT CHF 10.50 / EXT CHF 14.50	INT CHF 10.50 / EXT CHF 14.50
<b>SMART EATING</b> 	<b>SMART EATING</b> 	<b>SMART EATING</b> 	<b>SMART EATING</b> 	<b>SMART EATING</b>
Poached cod fillet Saffron sauce Black rice Broccoli and tomato confit <i>approx 449.6 cal. / Cod: Northeast Atlantic</i>	Fried chicken breast Chervil quark Baked sweet potatoes Two-tone beans <i>approx 1776.3 cal. / Chicken: Switzerland</i>	Fried redfish fillet Gremolata Mashed potatoes with peas Roasted courgettes <i>approx 528.1 cal. / Redfish: Northeast Atlantic</i>	Marinated shrimp skewer Mango and lime vinaigrette Pearl couscous Grilled vegetables and purslane <i>approx 546.3 cal. / Shrimps: Vietnam</i>	The Menu Counter will be closed today.
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<b>VARIETY</b>	<b>VARIETY</b>	<b>VARIETY</b>	<b>VARIETY</b>	<b>VARIETY</b>
Daily fresh raw vegetable and green salads with various toppings and dressings	Daily fresh raw vegetable and green salads with various toppings and dressings	Daily fresh raw vegetable and green salads with various toppings and dressings	Daily fresh raw vegetable and green salads with various toppings and dressings	Daily fresh raw vegetable and green salads with various toppings and dressings
pro 100 Gramm: INT CHF 2.60 / EXT CHF 3.10	pro 100 Gramm: INT CHF 2.60 / EXT CHF 3.10	pro 100 Gramm: INT CHF 2.60 / EXT CHF 3.10	pro 100 Gramm: INT CHF 2.60 / EXT CHF 3.10	pro 100 Gramm: INT CHF 2.60 / EXT CHF 3.10
<b>DESSERT</b> 	<b>DESSERT</b> 	<b>DESSERT</b> 	<b>DESSERT</b> 	<b>DESSERT</b>

Mille-feuille  
*approx 146.6 cal. / Mille-feuille: Switzerland*

Chocolate and pear tiramisu  
*approx 209.5 cal.*

Mango lassi  
*approx 118.6 cal.*

Chocolate flan  
*approx 173.3 cal.*

Dessert Medley  
Choice of various desserts

INT CHF 2.50 / EXT CHF 2.50

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INT CHF 2.50 / EXT CHF 2.50

INT CHF 2.50 / EXT CHF 2.50

All prices in CHF, VAT included

Legend icons: 1 leaf vegetarian | 2 leaves vegan