




























Staff restaurant UBS Piazza / Uetlihof 1

Monday, 16. September	Tuesday, 17. September	Wednesday, 18. September	Thursday, 19. September	Friday, 20. September
SOUP 	SOUP 	SOUP 	SOUP 	SOUP 
Vegetable broth with pancake ribbons and vegetable strips <i>approx 52.2 cal.</i>	Cream of broccoli soup <i>approx 85.8 cal.</i>	Carrot and orange soup <i>approx 105.0 cal.</i>	Vegan lentil soup <i>approx 126.3 cal.</i>	Cream of romanesco soup <i>approx 76.2 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
FAVORITE	FAVORITE	FAVORITE Schweizer Genusswoche	FAVORITE	FAVORITE
Chicken piccata Chicken schnitzel with egg and grated cheese Tomato sauce Spaghetti Fried courgettes <i>approx 753.6 cal. / Chicken: Switzerland</i>	Sliced beef Stroganoff Paprika sauce with mushrooms and gherkins Spätzli Baked red bell peppers <i>approx 675.0 cal. / Beef: Switzerland</i>	Pork Saltimbocca Balsamic glaze PureSpelt risotto Wild herb salad <i>approx 585.6 cal. / Pork: Switzerland</i>	Pappardelle al Ragù alla Bolognese with herb salad and Grana Padano mousse <i>approx 922.0 cal. / Minced meat (beef, veal, pork): Switzerland</i>	Raosted chicken thigh steak Fried potatoes with rocket Cherry tomato confit <i>approx 580.5 cal. / Chicken: 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
SPECIAL 	SPECIAL 	SPECIAL 	SPECIAL 	SPECIAL 
Phat Kaphrao Nuea Thai minced beef with basil, fried egg, jasmine rice, mung beans, peperoncini <i>approx 696.8 cal. / Beef: Switzerland</i>	Pork cordon bleu French fries Glazed rainbow carrots <i>approx 768.0 cal. / Cordon bleu (pork): Switzerland</i>	Bibimbap Bowl with chicken, fried egg, sushi rice, kimchi, mushrooms and vegetables <i>approx 668.7 cal. / Chicken: Switzerland</i>	Tuna Poke Bowl Diced tuna, sushi rice, avocado, marinated cucumber, mango, wasabi and soy dressing <i>approx 511.1 cal. / Tuna: Northwest Pacific</i>	Fried tuna steak with soy and sake marinade Teriyaki and lemongrass sauce Coconut rice Asian vegetables <i>approx 851.6 cal. / Tuna: Western Pacific Ocean</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 16.50 / EXT CHF 18.50	INT CHF 16.50 / EXT CHF 18.50
VITALITY VEG 	VITALITY VEG  	VITALITY VEG 	VITALITY VEG 	VITALITY VEG 
Savoury French toast with mushroom ragout, mountain cheese and fried leeks <i>approx 638.9 cal.</i>	Schweizer Genusswoche Pita bread filled with falafel, sesame yoghurt, cos lettuce and red cabbage Oriental vegetable salad with mint and parsley <i>approx 737.4 cal.</i>	Arancini risotto balls with Mediterranean vegetables and mozzarella Herb salsa and Tuscan bread salad <i>approx 558.5 cal.</i>	Schweizer Genusswoche Pizzoccheri with leek, savoy cabbage, spinach, carrots, walnuts and Grisons mountain cheese <i>approx 707.4 cal.</i>	Cottage cheese bread patty Yoghurt and wild herb dip Lemon tender wheat Rainbow oven-baked vegetables <i>approx 665.4 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
SMART EATING  	SMART EATING 	SMART EATING 	SMART EATING 	SMART EATING
Herb-crusted pollack fillet Lemon-chilli-mint dip Couscous with vegetables Broccoli with almonds <i>approx 619.3 cal. / Pollock: Northwest Pacific</i>	Bouillabaisse with Garlic Bread and Rouille Sauce <i>approx 899.7 cal. / Mussels: Netherlands Fish (pollock, hoki, wild salmon): Northeast Pacific, Calamari: Southwest Atlantic</i>	Steamed trout fillet Chervil salsa Barley pilaf Rapini <i>approx 578.3 cal. / Trout: Italy</i>	Fried duck breast Port wine sauce Lemon tender wheat Romanesco <i>approx 697.6 cal. / Duck: France</i>	The Menu Counter will be closed today.
INT CHF 14.50 / EXT CHF 16.50	INT CHF 16.50 / EXT CHF 18.50	INT CHF 14.50 / EXT CHF 16.50	INT CHF 16.50 / EXT CHF 18.50	INT CHF 14.50 / EXT CHF 16.50
PIZZA	PIZZA	PIZZA	PIZZA	PIZZA
Pizza Napoletana with anchovies, capers, olives and garlic <i>approx 1020.1 cal. / Anchovies: Spain</i>	Pizza Marco Polo with bacon, fried egg and mushrooms <i>approx 1080.6 cal. / Bacon (pork): Switzerland</i>	Pizza Salame piccante with spicy salami <i>approx 1066.7 cal. / Chorizo (pork): Switzerland</i>	Pizza Kumar with Parma ham, mascarpone, cherry tomatoes and rocket <i>approx 1101.6 cal. / Ham (pork): Italy</i>	Pizza Prosciutto e Funghi with shoulder of ham and mushrooms <i>approx 954.7 cal. / Ham (pork): Switzerland</i>
INT CHF 13.50 / EXT CHF 16.80	INT CHF 13.50 / EXT CHF 16.80	INT CHF 13.50 / EXT CHF 16.80	INT CHF 13.50 / EXT CHF 16.80	INT CHF 13.50 / EXT CHF 16.80
PIZZA VEG 	PIZZA VEG	PIZZA VEG 	PIZZA VEG	PIZZA VEG 
Pizza Estate with cherry tomatoes, courgettes, avocado,	Pizza Donna Carolina with porcini mushrooms, Gorgonzola, thyme and	Pizza Arugula Mozzarella, mascarpone, cherry tomatoes,	Pizza Quattro Formaggi with Gorgonzola, Taleggio, mozzarella and	Pizza Margherita with mozzarella, basil, tomatoes

buffalo mozzarella, basil <i>approx 1010.6 cal.</i>	garlic <i>approx 1010.3 cal.</i>	oregano, rocket <i>approx 1012.5 cal.</i>	Grana Padano <i>approx 1202.4 cal.</i>	<i>approx 886.0 cal.</i>
INT CHF 11.50 / EXT CHF 14.80	INT CHF 11.50 / EXT CHF 14.80	INT CHF 11.50 / EXT CHF 14.80	INT CHF 11.50 / EXT CHF 14.80	INT CHF 11.50 / EXT CHF 14.80
DESSERT	DESSERT	 DESSERT	 DESSERT	 DESSERT
Mirabelle plum mousse <i>approx 173.8 cal.</i>	Pear and chocolate cake <i>approx 289.9 cal.</i>	Schweizer Genusswoche Lemon and polenta cake topped with rosemary and ricotta <i>approx 342.4 cal.</i>	Marble cake <i>approx 263.9 cal.</i>	Black Forest trifle <i>approx 292.3 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

All prices in CHF, VAT included.

Legend icons: 1 leaf vegetarian | 2 leaves vegan