


























Staff restaurant UBS ON 12 (Food Counter) / Uetlihof 1

Monday, 10. January	Tuesday, 11. January	Wednesday, 12. January	Thursday, 13. January	Friday, 14. January
SOUP 2  <p>Pumpkin soup with chestnuts <i>approx 155.6 cal.</i></p>	SOUP 2  <p>Veganuary Indian chickpea soup with coconut milk <i>approx 186.4 cal.</i></p>	SOUP 2  <p>Veganuary Carrot-ginger-coconut soup <i>approx 92.2 cal.</i></p>	SOUP 2  <p>Veganuary Vegan broccoli soup <i>approx 60.6 cal.</i></p>	SOUP 2  <p>Vegetable cream soup <i>approx 81.3 cal.</i></p>
2.90	2.90	2.90	2.90	2.90
MENU 1  <p>Cheese sausage Onion sauce Roesti Green beans <i>approx 837.2 cal. / Sausage (pork, beef): Switzerland</i></p>	MENU 1  <p>Roast neck of veal Herb red wine gravy Mashed potatoes Carrots with maple syrup <i>approx 600.8 cal. / Veal: Switzerland</i></p>	MENU 1  <p>G'hackets and Hörnli Minced beef Swiss macaroni Applesauce Grated cheese <i>approx 871.1 cal. / Beef: Switzerland</i></p>	MENU 1  <p>Venison stew Wild mushroom cream sauce Spaetzli Red cabbage with cranberries <i>approx 648.7 cal. / Venison: Austria</i></p>	MENU 1  <p>Chicken Cordon bleu Lemon slice Fusilli Salsify and pumpkin vegetables <i>approx 899.9 cal. / Chicken Cordon bleu: Switzerland</i></p>
12.90	12.90	12.90	12.90	12.90
MENU 2  <p>Shrimps Green Thai curry sauce Jasmin rice Fried vegetables <i>approx 616.1 cal. / Shrimps: India</i></p>	MENU 2  <p>Terijaki chicken breast Ramen noodles Fried vegetables and shitake mushrooms Teriyaki lemongrass sauce <i>approx 714.6 cal. / Chicken: Switzerland</i></p>	MENU 2  <p>Cod nuggets in batter Remoulade sauce Lemon pilaf rice Leaf spinach <i>approx 961.9 cal. / Cod: Northeast Atlantic Anchovies: Spain</i></p>	MENU 2  <p>Pork saltimbocca with ham and sage Marsala gravy Bramata polenta with mascarpone cheese Roasted broccoli <i>approx 591.6 cal. / Pork: Switzerland</i></p>	MENU 2  <p>Fried salmon fillet Hibiscus orange chutney Black quinoa Pak-choi <i>approx 703.8 cal. / Salmon: Norway</i></p>
12.90	12.90	12.90	12.90	12.90
MENU VEG  <p>Cannelloni with ricotta and spinach filling, tomato sauce, bechamel sauce, gratinated with cheese Rocket salad with dried tomatoes and Grana Padano flakes <i>approx 752.3 cal.</i></p>	MENU VEG  <p>Veganuary Winter Bowl Smoked tofu, oven vegetables, orange kale, pine nuts and herb salsa <i>approx 515.8 cal.</i></p>	MENU VEG  <p>Veganuary Vegan gnocchi with tomato and basil sauce Baked Mediterranean vegetables Spinach leaves and pine nuts Gnocchi Tomato sauce Grilled vegetables Marinated salad spinach <i>approx 1136.6 cal.</i></p>	MENU VEG  <p>Veganuary Vegan buckwheat risotto Root vegetables from the oven Autumn salad with figs <i>approx 552.6 cal.</i></p>	MENU VEG  <p>Veganuary Gemüse-Tempura, Reissig-Dip mit Ingwer, Sesamreis, Gurkensalat mit Algen <i>approx 641.6 cal.</i></p>
10.00	10.00	10.00	10.00	10.00
DESSERT  <p>Rice pudding with pistachios and fruit <i>approx 185.7 cal.</i></p>	DESSERT  <p>Veganuary Vegan tiramisu with caramelised apples <i>approx 264.1 cal.</i></p>	DESSERT  <p>Veganuary Lemongrass and coconut panna cotta with pineapple sauce <i>approx 272.4 cal.</i></p>	DESSERT  <p>Veganuary Vegan speculoos cheese cake in a Jar <i>approx 307.0 cal.</i></p>	DESSERT  <p>Dessert variation Choice of various desserts <i>approx 147.0 cal.</i></p>
1.80	1.80	1.80	1.80	1.80

All prices in CHF, VAT included