

MENU 11.02. - 15.02.2019

CHEF`S WORLD I

CHEF`S WORLD II

BBQ / PIZZA

TRADITIONAL

MONDAY

GRILLED TILAPIA FILLET

with a lemon sauce,
jasmine rice
and marinated Asian vegetables
with sprouts

INT 15.80 EXT 17.80

SAUTÉED CALF`S LIVER

with sage jus,
bramata polenta
and roasted cauliflower
with Polish butter

INT 17.80 EXT 19.80

PIZZA PIZZA

Pizza al salame nostrano
with homemade tomato sauce,
salami and mozzarella

INT 13.00 EXT 15.00

UPGRADE MENU

Roast beef
with a hearty red wine sauce,
herb potatoes
and apple red cabbage

INT 10.30 EXT 15.90



TUESDAY

"BARAMUNDI" MACHI TIKKA

with Cajum apricot chutney,
Moroccan couscous
and in soy marinated pak choi

INT 16.80 EXT 18.80

MARINATED CHICKEN SKEWER

with thyme jus,
fried finger - shaped
potato noodles
and "Escalariada Catalana"

INT 17.80 EXT 19.80

STREET FOOD

Beef flat iron steak
with a Lone Star sauce,
baked potatoes
and corncob
with honey & soy marinade

INT 18.80 EXT 20.80

FRIED WESTERN STEAK

with a pepper sauce,
spiral noodles
and Brussels sprouts
with apricots & almonds

INT 10.30 EXT 15.90



WEDNESDAY

GRILLED ZANDER FILLET

with grémolata,
white wine sauce
and green noodles
accompanied by
oven - baked parsnips
with thyme and cardamom

INT 17.80 EXT 19.80

ROAST VALAIS STYLE FILLED WITH APRICOTS

with a malt beer sauce,
country potatoes
peas & carrots

INT 17.80 EXT 18.80

PIZZA HAWAII

with a homemade tomato sauce,
chicken strips, pineapple
and mozzarella

INT 15.30 EXT 17.50

VEAL POJARSKI INCL. 3DL SV ICE TEA

with Barolo jus,
mashed potatoes & celeriac,
oven - baked carrots
with ginger and black
sesame seeds

INT 10.30 EXT 15.90

THURSDAY

WHOLE SEA BASS

"a la plancha"
with herbed olive oil,
orange fennel
and tarragon potatoes

INT 17.80 EXT 19.80

MASSAMAN GAEH CURRY

Thai lamb stew
with sweet potatoes,
coconut milk,
peanuts and vegetables

INT 16.80 EXT 18.80

PORK SPARE RIBS AMERICAN STYLE

with Chef`s BBQ sauce,
Mexican vegetables
and Texas fries

INT 18.80 EXT 20.80

CHICKEN PICCATA

with tomato sugo,
basil polenta
and courgette dish
with pumpkin seeds

INT 10.30 EXT 15.90

FRIDAY

BAKED SPRING CHICKEN

with Creole style gumbo sauce,
oven - roasted beetroot
with thyme and garlic

Side - dish of your choosing

INT 17.80 EXT 19.80

«THE ORIGINAL» ELITE SCHNITZEL

Breaded pork Schnitzel
with a lemon wedge

Side - dish of your choosing

INT 16.80 EXT 18.80

CLOSED

OVEN - BAKED COD IN TANDOORI MARINADE

Garam Masala sauce
with Fairtrade wild rice
and Indian curry vegetables

INT 10.30 EXT 15.90



OPENING HOURS:

Monday - Friday

Restaurant: 07.00 - 15.00

Warm kitchen: 11.15 - 14.00

UBS Restaurant Elite
Nüscherstrasse 6, 8001 Zürich, Prices in CHF incl. VAT

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
PASTA	CAPPELETTI TRICOLORE with chorizo, olives, onions, tomato - basil sauce and crunchy rucola INT 13.50 EXT 15.50	LASAGNE "ELITE" with vegetables, Swiss beef mince and mozzarella gratin INT 13.50 EXT 15.50	LINGUINE ALLE VONGOLE with clams creamy vegetable sauce and young purslane INT 13.50 EXT 15.50	SPAGHETTATA Bolognese sauce Pipistrella sauce Pesto (vegetarian) Carbonara sauce All'arrabbiata sauce Gorgonzola sauce Napoli sauce (vegetarian) INT 11.70 EXT 15.50	PASTA FESTIVAL with two assorted sauces of your choosing Salad of the day INT 13.50 EXT 15.50
VEGGIE	ALOO GOBI Potato - cauliflower dish with tofu, spicy lentil curry and sesame basmati rice Salad or vegetable of the day INT 9.10 EXT 15.90	MUSHROOM RISOTTO with vegetable patties, grilled vegetables and garden cress Salad or vegetable of the day  INT 9.10 EXT 15.90	JAMBALAYA INCL. 3DL SV ICE TEA New Orleans style rice pan with Valess fillet, bean - sweet corn dish Salad or vegetable of the day  INT 9.10 EXT 15.90	UPGRADE MENU Homemade vegetable strudel with herbed quark and oven - roasted broccoli with chilli and almonds Salad or vegetable of the day INT 9.10 EXT 15.90 	VEGETABLE GOULASH with potatoes, carrots and peppers Salad or vegetable of the day  INT 9.10 EXT 15.90
SOUP	SOUP Vegetable broth (veggie) or creamy chicken soup (meat) INT 2.40 100G 3.00	SOUP Vegetable broth (veggie) or creamy chicken soup (meat) INT 2.40 EXT 3.00	SOUP Thai sesame soup with ginger (vegetarian) or creamy chicken soup (meat) INT 2.40 EXT 3.00	SOUP Clear tomato broth (veggie) or creamy chicken soup (meat) INT 2.40 EXT 3.00	SOUP Vegetable broth (veggie) or creamy chicken soup (meat) INT 2.40 EXT 3.00
DESSERT	ORANGE MOUSSE with minced pistachios INT 1.50 EXT 2.00	TIRAMISU topped with mocha and chocolate bottoms INT 1.50 EXT 2.00	RASPBERRY CAKE SLICE with a wild berry sauce INT 1.80 EXT 2.30	OVOMALTINE MOUSSE with chocolate crumble INT 1.50 EXT 2.00	PLUM STREUSEL INT 1.80 100G 2.30

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