

MENU 18.02. - 22.02.2019

CHEF`S WORLD I

CHEF`S WORLD II

BBQ / PIZZA

TRADITIONAL

MONDAY

GRILLED FISH SKEWER

with a sesame - soy sauce, saffron noodles pumpkin with curry & ginger

INT 17.80 EXT 19.00

GRILLED FLANK STEAK

with a lemon sauce, rosemary polenta and peperonata (sweet pepper stew) with roasted pumpkin seeds

INT 17.80 EXT 19.80

PIZZA PIZZA

Doner pizza with a homemade tomato sauce, marinated veal, shepherds' cheese and mozzarella

INT 13.00 EXT 15.00

"MYKONOS" FETA - BEEF BURGER

with a fine tzaziki sauce, Greek rice, courgettes, Kalamata olives and peppers

INT 10.30 EXT 15.90

TUESDAY

GRILLED PRAWNS

with a sweet chilli sauce, lukewarm glass noodle salad and crunchy wok - tossed vegetables

INT 17.80 EXT 19.80

JUGGED ROAST VEAL

with Pommery mustard sauce Rösti potato croquettes and Ligurian vegetables

INT 17.80 EXT 19.80

STREET FOOD

Elite pulled pork burger: ciabatta bread with juicy pork meat, BBQ sauce and classic garnishes

INT 18.80 EXT 20.80

UPGRADE MENU: BEEF STRIPS

with peppers, button mushrooms and cucumbers accompanied by fried Spätzli noodles and steamed kohlrabi with red pepper and chervil

INT 10.30 EXT 15.90



WEDNESDAY

CRISPY DEEP - FRIED SALMON NUGGETS

with a lemon - ginger dip, Mirin fragrant rice, peas & snowpeas with blue poppy and mustard seeds

INT 16.80 EXT 18.80

GRILLED LAMB LOIN

with fried Merguez sausage, Turkish "Shakshuka" with tomatoes, vegetables and potatoes in tomato sauce and yoghurt

INT 17.80 EXT 19.80

PIZZA RUSTICA

Country - style pizza with a homemade tomato sauce, Grana Padano cheese, cherry tomatoes and rucola

INT 15.30 EXT 17.30

CHICKEN BLANQUETTE INCL. 3DL SV ICE TEA

in a light white wine sauce, pasta butterflies and oven - baked almond broccoli

INT 10.30 EXT 15.90



THURSDAY

FRIED WHITEFISH FILLET

with Prosecco sauce, sage gnocchi and ratatouille with pine nuts

INT 16.80 EXT 18.80

RUMP ROAST STEAK

with a hot Serrano ham sauce and Moroccan bean pot

INT 17.80 EXT 19.80

NORBU`S WOK

Chicken strips in a red curry sauce, egg noodles and crunchy Asian vegetables with sprouts and coriander

INT 18.80 EXT 20.80

PORK STEAK "GUADALAJARA"

with salsa ranchera, oven - baked potato and Mexican vegetable pan with chilli paste and black sesame seeds

INT 10.30 EXT 15.90

FRIDAY

GRILLED MEAT SKEWER ROMANY - STYLE

with ajvar sauce, tomato rice, oven - baked peppers with provolone cheese and rosemary

INT 16.80 EXT 18.80

«THE ORIGINAL» ELITE SCHNITZEL

Breaded pork Schnitzel with a lemon wedge

Side - dishes of your choosing

INT 16.80 EXT 18.80

CLOSED

POACHED TROUT FILLET

with a herb sauce, gnocchetti sardi (mini pasta), lettuce strips with tomatoes and roasted sunflower seeds

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	TORTELLINI AL FORMAGGIO Cheese - stuffed mini pasta parcels with tomatoes, fresh basil and purslane Salad of the day INT 13.50 EXT 15.50	PENNE "SIBARI" Short pasta with a tomato - herb sauce, beef balls and shaved parmesan Salad of the day INT 13.50 EXT 15.50	PASTA CASSEROLE FORESTS STYLE with mushrooms, cream, fresh herbs and cheese au gratin Salad of the day 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 Salad of the day INT 13.50 EXT 15.50
VEGGIE	TWO FRIED FREE - RANGE LOCAL EGGS with boiled potatoes and blanched leaf - spinach Salad or vegetable of the day INT 9.10 EXT 15.90	AUBERGINE FILLED WITH LENTILS Sweet & spicy oven - baked cauliflower, curry peanuts and mint yoghurt Salad or vegetable of the day INT 9.10 EXT 15.90	REQUESTED MENU INCL. 3DL SV ICE TEA Spelt tagliatelle with broccoli, peppers, black olives and olive oil Salad or vegetable of the day INT 9.10 EXT 15.90	TORTINO DI VERDURA Oven - fresh vegetable mini cake with quark dipping sauce Salad or vegetable of the day INT 9.10 EXT 15.90	UPGRADE MENU Jumbo samosas with herbed bulgur and Indian - spiced labneh Salad or vegetable of the day INT 9.10 EXT 15.90
SOUP	SOUP Carrot soup with orange and ginger (vegetarian) or vegetable broth (vegetarian) INT 2.40 EXT 3.00	SOUP Green pea - lime soup (vegetarian) or vegetable broth (vegetarian) INT 2.40 EXT 3.00	SOUP Grisons barley soup (meat) or vegetable broth (vegetarian) INT 2.40 EXT 3.00	SOUP Semolina soup "Leopold" (meat) or vegetable broth (vegetarian) INT 2.40 EXT 3.00	SOUP Creamy pumpkin soup (vegetarian) or vegetable broth (vegetarian) INT 2.40 EXT 3.00
DESSERT	FOREST FRUIT CAKE SLICE topped with strawberries INT 1.80 EXT 2.30	MILK RICE with apple & cinnamon compote INT 1.80 EXT 2.30	PLUM MOUSSE with almond crumble INT 1.50 EXT 2.00	CHOCOLATE PUDDING with vanilla suace INT 1.50 EXT 2.00	VANILLA CREAM with cherries INT 1.50 EXT 2.00

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