



















## Staff restaurant Eldora - Glencore Temporary facility / Temporary facility

Monday, 27. November	Tuesday, 28. November	Wednesday, 29. November	Thursday, 30. November	Friday, 01. December
<b>SOUP</b>  <p>Tomato cream soup <i>approx 121.1 cal.</i></p> <p>3.50</p>	<b>SOUP</b> <p>Grisons barley soup <i>approx 99.0 cal. / Dried Meat (beef): Switzerland</i></p> <p>3.50</p>	<b>SOUP</b>  <p>Carrot mango soup with coconut milk and spring onions <i>approx 179.0 cal.</i></p> <p>3.50</p>	<b>SOUP</b>  <p>Vegan white bean soup <i>approx 141.4 cal.</i></p> <p>3.50</p>	<b>SOUP</b>  <p>Vegetable cream soup <i>approx 81.4 cal.</i></p> <p>3.50</p>
<b>TRADITIONAL</b> <p>Swiss Alpine macaroni with creamy cheese sauce, bacon, potatoes, onions and apple sauce <i>approx 1006.1 cal. / Bacon (Pork): Switzerland</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>	<b>TRADITIONAL</b> <p>Chicken piccata Chicken escalope with egg and grated cheese Tomato sauce Saffron risotto Fried courgettes <i>approx 808.4 cal. / Chicken: Switzerland</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>	<b>TRADITIONAL</b> <p>Braised beef Gravy Mashed potatoes Cranberries Steamed carrots <i>approx 530.6 cal. / Beef: Switzerland</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>	<b>TRADITIONAL</b> <p>Swiss Mountain Burger Beef burger, brioche bun, Appenzeller mountain cheese, dried beef, rocket, tomato and mustard horseradish dip French fries <i>approx 1200.8 cal. / Burger (beef): Switzerland, Dried Meat (beef): Switzerland</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>	<b>TRADITIONAL</b> <p>Pike perch fillet Lucerne style Butter sauce with onions, tomatoes and capers Boiled potatoes Daily vegetable <i>approx 622.4 cal. / Pike-Perch: Kazakhstan</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>
<b>VEGI</b>  <p>Stuffed aubergine with soya mince, couscous, vegetables served with mint yoghurt, feta cheese, purslane and pomegranate <i>approx 499.9 cal.</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>	<b>VEGI</b>  <p>Roesti with mushroom-leek ragout and raclette cheese au gratin Marinated salad spinach <i>approx 651.7 cal.</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>	<b>VEGI</b>  <p>Mushroom Stroganoff Paprika sauce with mushrooms and gherkins Spaetzli Red cabbage <i>approx 667.9 cal.</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>	<b>VEGI</b>  <p>Acts of Green Creamy topinambur risotto with baked parsley root, parsley oil, grated cheese and chips <i>approx 588.2 cal.</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>	<b>VEGI</b>  <p>Roasted aubergine with buttermilk sauce and pomegranate Pita bread Tomato salad with pistachios <i>approx 727.1 cal.</i></p> <p>INT CHF 15.00 / EXT CHF 20.00</p>
<b>WEEKLY SPECIAL</b>  <p>Korean chicken thigh steak BBQ sauce Jasmine rice Cucumber salad Spring onions <i>approx 782.5 cal. / Chicken: Switzerland</i></p> <p>INT CHF 18.00 / EXT CHF 23.00</p>	<b>WEEKLY SPECIAL</b>  <p>Korean chicken thigh steak BBQ sauce Jasmine rice Cucumber salad Spring onions <i>approx 782.5 cal. / Chicken: Switzerland</i></p> <p>INT CHF 18.00 / EXT CHF 23.00</p>	<b>WEEKLY SPECIAL</b>  <p>Korean chicken thigh steak BBQ sauce Jasmine rice Cucumber salad Spring onions <i>approx 782.5 cal. / Chicken: Switzerland</i></p> <p>INT CHF 18.00 / EXT CHF 23.00</p>	<b>WEEKLY SPECIAL</b>  <p>Korean chicken thigh steak BBQ sauce Jasmine rice Cucumber salad Spring onions <i>approx 782.5 cal. / Chicken: Switzerland</i></p> <p>INT CHF 18.00 / EXT CHF 23.00</p>	<b>WEEKLY SPECIAL</b>  <p>Korean chicken thigh steak BBQ sauce Jasmine rice Cucumber salad Spring onions <i>approx 782.5 cal. / Chicken: Switzerland</i></p> <p>INT CHF 18.00 / EXT CHF 23.00</p>
<b>DESSERT</b>  <p>Marble cake <i>approx 119.0 cal.</i></p> <p>3.50</p>	<b>DESSERT</b>  <p>Red fruit jelly with whipped cream <i>approx 96.6 cal.</i></p> <p>3.50</p>	<b>DESSERT</b>  <p>Cheesecake with speculoos <i>approx 429.4 cal.</i></p> <p>3.50</p>	<b>DESSERT</b> <p>Black forest trifle <i>approx 277.8 cal.</i></p> <p>3.50</p>	<b>DESSERT</b>  <p>Blackcurrant cream <i>approx 162.7 cal.</i></p> <p>3.50</p>

Opening hours: Monday - Friday: 07.00 - 16.00, lunch service: 11.30 - 14.00. | All prices in CHF incl. VAT. Legend Icons: Gluten free, lactose free, vegetarian (1 leaf), vegan (2 leaves), Smart Eating  
In each menu is included: a menu salad or soup or dessert.