

Staff restaurant Eldora - Glencore Temporary facility / Temporary facility

Monday, 14. July	Tuesday, 15. July	Wednesday, 16. July	Thursday, 17. July	Friday, 18. July
SOUP  Vegetable broth with pancake ribbons and vegetable strips <i>approx 54.2 cal.</i>	SOUP  Carrot and ginger soup <i>approx 85.7 cal.</i>	SOUP  Portuguese green soup with chorizo <i>approx 164.0 cal. / Chorizo (pork, beef): Switzerland</i>	SOUP  Cream of sweet pepper soup <i>approx 81.3 cal.</i>	SOUP  Cream of vegetable soup <i>approx 83.2 cal.</i>
3.50	3.50	3.50	3.50	3.50
TRADITIONAL Turkey piccata Turkey schnitzel with egg and grated cheese Tomato sauce Saffron risotto Roasted broccoli <i>approx 877.3 cal. / Turkey: France</i>	TRADITIONAL Mexican veal meatball skewer Veal meatballs, cherry tomatoes and courgettes Peri-peri salsa Tricolour quinoa Grilled vegetables <i>approx 673.7 cal. / Meatballs (veal): Switzerland</i>	TRADITIONAL Chämibraten smoked pork roast Pommery mustard sauce Oven-baked polenta Green beans <i>approx 623.8 cal. / Pork: Switzerland</i>	TRADITIONAL Ranch Burger Beef patty, brioche bun, cos lettuce, bacon, gherkins, tomatoes and ranch dressing Potato wedges <i>approx 991.0 cal. / Burger (beef): Switzerland, Bacon (pork): Switzerland, Bun: Switzerland</i>	TRADITIONAL Perch fillet in beer batter Tartar sauce Potatoes with chives Spinach <i>approx 836.2 cal. / Perch: Estonia</i>
INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00
VEGI Gnocchi Gorgonzola sauce Steamed peas Marinated rocket <i>approx 843.9 cal.</i>	VEGI   Falafel Aubergine tartare with toast, butter, loose leaf lettuce, capers and red onions <i>approx 967.5 cal. / Bread: Switzerland</i>	VEGI  Korean fried tofu Soy and chilli sauce Jasmine rice Pak choi <i>approx 876.9 cal.</i>	VEGI  Onion tart Mustard and horseradish dip Cucumber and cabbage salad with cumin <i>approx 989.0 cal.</i>	VEGI  Feta with almond and olive crust Dill vinaigrette Bulgur wheat Oven-baked vegetables <i>approx 887.7 cal.</i>
INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00
WEEKLY SPECIAL Caesar salad Iceberg and cos lettuce, croutons, Grana Padano and egg Fried chicken breast Caesar dressing <i>approx 731.7 cal. / Chicken: Switzerland, Anchovies: Spain</i>	WEEKLY SPECIAL Caesar salad Iceberg and cos lettuce, croutons, Grana Padano and egg Fried chicken breast Caesar dressing <i>approx 731.7 cal. / Chicken: Switzerland, Anchovies: Spain</i>	WEEKLY SPECIAL Caesar salad Iceberg and cos lettuce, croutons, Grana Padano and egg Fried chicken breast Caesar dressing <i>approx 731.7 cal. / Chicken: Switzerland, Anchovies: Spain</i>	WEEKLY SPECIAL Caesar salad Iceberg and cos lettuce, croutons, Grana Padano and egg Fried chicken breast Caesar dressing <i>approx 731.7 cal. / Chicken: Switzerland, Anchovies: Spain</i>	WEEKLY SPECIAL Caesar salad Iceberg and cos lettuce, croutons, Grana Padano and egg Fried chicken breast Caesar dressing <i>approx 731.7 cal. / Chicken: Switzerland, Anchovies: Spain</i>
INT CHF 18.00 / EXT CHF 23.00	INT CHF 18.00 / EXT CHF 23.00	INT CHF 18.00 / EXT CHF 23.00	INT CHF 18.00 / EXT CHF 23.00	INT CHF 18.00 / EXT CHF 23.00

DESSERT	 DESSERT	 DESSERT	 DESSERT	DESSERT
Brownie	Marinated peaches	Apple tiramisu	Hazelnut crème Chocolate crumble	Mango mousse
<i>approx 386.2 cal. / Brownie: France</i>	<i>approx 47.8 cal.</i>	<i>approx 201.0 cal.</i>	<i>approx 328.8 cal.</i>	<i>approx 175.8 cal.</i>
3.50	3.50	3.50	3.50	3.50

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.