

Staff restaurant Eldora - Glencore Temporary facility / Temporary facility

Monday, 05. May	Tuesday, 06. May	Wednesday, 07. May	Thursday, 08. May	Friday, 09. May
SOUP 	SOUP 	SOUP 	SOUP 	SOUP 
Carrot, ginger and coconut soup <i>approx 91.9 cal.</i>	Vegetarian minestrone <i>approx 184.8 cal.</i>	Vegan sweet pepper soup <i>approx 66.4 cal.</i>	Cream of courgettes soup <i>approx 74.6 cal.</i>	Cream of vegetable soup <i>approx 77.6 cal.</i>
3.50	3.50	3.50	3.50	3.50
TRADITIONAL	TRADITIONAL	TRADITIONAL	TRADITIONAL	TRADITIONAL 
Sliced beef Stroganoff Paprika sauce with mushrooms and gherkins Long grain rice Roasted broccoli	Breaded pork schnitzel Lemon slice Swiss elbow macaroni salad	Chicken piccata Chicken schnitzel with egg and grated cheese Tomato sauce Saffron risotto Vegetable of the day <i>approx 849.4 cal. / Chicken: Switzerland</i>	Crispy chicken burger with miso mayonnaise, tomatoes, cucumber, onions and iceberg lettuce French fries <i>approx 1082.9 cal. / Bun: Switzerland, Chicken: Switzerland</i>	Tagliatelle al Salmone with smoked salmon, cream sauce, dill and spinach Organic cherry tomato confit <i>approx 727.5 cal. / Salmon: Norway</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 	VEGI 	VEGI 	VEGI 	VEGI 
Shawarma Bowl with marinated seitan strips, roasted cauliflower, chickpeas, tomato and cucumber salad and tahini-lemon dressing <i>approx 705.5 cal.</i>	Spring rolls with vegetables Sweet chilli sauce Asian vegetable salad with egg and peanut-coconut dressing <i>approx 888.5 cal.</i>	Alpine rösti potatoes with mushrooms, onions, leeks and Eldora Alpine cheese Fried egg White coleslaw <i>approx 667.8 cal.</i>	Vegetable tempura Wasabi mayonnaise Basmati rice with sesame Pak choi <i>approx 935.5 cal.</i>	Soft cheese baked in breadcrumbs Quark dip with chives Fried potatoes with rocket Oven-baked aubergine <i>approx 745.7 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 	WEEKLY SPECIAL 	WEEKLY SPECIAL 	WEEKLY SPECIAL 	WEEKLY SPECIAL 
Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</i>	Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</i>	Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</i>	Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</i>	Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</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 
Lemon cake <i>approx 263.2 cal. / Cake: Switzerland</i>	Marinated strawberries <i>approx 36.8 cal.</i>	Chocolate and coconut trifle <i>approx 256.0 cal.</i>	Mango mousse <i>approx 175.8 cal.</i>	Apple tiramisu <i>approx 205.4 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.