

# Staff restaurant Eldora - Glencore Temporary facility / Temporary facility

Monday, 05. May	Tuesday, 06. May	Wednesday, 07. May	Thursday, 08. May	Friday, 09. May
<b>SOUP</b>  Carrot, ginger and coconut soup <i>approx 91.9 cal.</i>	<b>SOUP</b>  Vegetarian minestrone <i>approx 184.8 cal.</i>	<b>SOUP</b>  Vegan sweet pepper soup <i>approx 66.4 cal.</i>	<b>SOUP</b>  Cream of courgettes soup <i>approx 74.6 cal.</i>	<b>SOUP</b>  Cream of vegetable soup <i>approx 77.6 cal.</i>
3.50	3.50	3.50	3.50	3.50
<b>TRADITIONAL</b> Sliced beef Stroganoff Paprika sauce with mushrooms and gherkins Long grain rice Roasted broccoli  <i>approx 609.6 cal. / Beef: Switzerland</i>	<b>TRADITIONAL</b> Breaded pork schnitzel Lemon slice Swiss elbow macaroni salad  <i>approx 930.5 cal. / Pork: Switzerland</i>	<b>TRADITIONAL</b> 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>	<b>TRADITIONAL</b> Crispy chicken burger with miso mayonnaise, tomatoes, cucumber, onions and iceberg lettuce French fries  <i>approx 1082.9 cal. / Bun: Switzerland, Chicken: Switzerland</i>	<b>TRADITIONAL</b>  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
<b>VEGI</b>  Shawarma Bowl with marinated seitan strips, roasted cauliflower, chickpeas, tomato and cucumber salad and tahini-lemon dressing <i>approx 705.5 cal.</i>	<b>VEGI</b>  Spring rolls with vegetables Sweet chilli sauce Asian vegetable salad with egg and peanut-coconut dressing  <i>approx 888.5 cal.</i>	<b>VEGI</b>  Alpine rösti potatoes with mushrooms, onions, leeks and Eldora Alpine cheese Fried egg White coleslaw <i>approx 667.8 cal.</i>	<b>VEGI</b>  Vegetable tempura Wasabi mayonnaise Basmati rice with sesame Pak choi  <i>approx 935.5 cal.</i>	<b>VEGI</b>  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
<b>WEEKLY SPECIAL</b>  Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</i>	<b>WEEKLY SPECIAL</b>  Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</i>	<b>WEEKLY SPECIAL</b>  Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</i>	<b>WEEKLY SPECIAL</b>  Moroccan veal stew Lemon and vegetable couscous Spinach with walnut oil <i>approx 461.8 cal. / Veal: Switzerland</i>	<b>WEEKLY SPECIAL</b>  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
<b>DESSERT</b>  Lemon cake <i>approx 263.2 cal. / Cake: Switzerland</i>	<b>DESSERT</b>  Marinated strawberries <i>approx 36.8 cal.</i>	<b>DESSERT</b> Chocolate and coconut trifle <i>approx 256.0 cal.</i>	<b>DESSERT</b> Mango mousse <i>approx 175.8 cal.</i>	<b>DESSERT</b>  Apple tiramisu <i>approx 205.4 cal.</i>

3.50	3.50	3.50	3.50	3.50
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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.