

Staff restaurant Eldora - Glencore Temporary facility / Temporary facility

Monday, 12. May	Tuesday, 13. May	Wednesday, 14. May	Thursday, 15. May	Friday, 16. May
SOUP Vegetable broth with egg and herbs <i>approx 24.6 cal.</i> 3.50	SOUP Vegan white bean soup <i>approx 141.2 cal.</i> 3.50	SOUP Spicy tomato soup with jalapeno and mint yoghurt <i>approx 98.5 cal.</i> 3.50	SOUP Cream of wild garlic soup <i>approx 101.0 cal.</i> 3.50	SOUP Cream of vegetable soup <i>approx 77.6 cal.</i> 3.50
TRADITIONAL Breaded chicken breast Quark dip with chives Fitness platter <i>approx 333.2 cal. / Chicken: Switzerland</i> INT CHF 15.00 / EXT CHF 20.00	TRADITIONAL Eurovision Bangers and Mash Pork bratwurst sausage Onion gravy Mashed potatoes Peas <i>approx 784.9 cal. / Sausage (pork, veal): Switzerland</i> INT CHF 15.00 / EXT CHF 20.00	TRADITIONAL Spaghetti Bolognese Minced beef sauce Grated cheese <i>approx 717.0 cal. / Beef: Switzerland</i> INT CHF 15.00 / EXT CHF 20.00	TRADITIONAL Veal Burger with veal, cocktail barbecue sauce, lettuce and cucumber French fries <i>approx 981.0 cal. / Burger (veal): Switzerland, Bun: Switzerland</i> INT CHF 15.00 / EXT CHF 20.00	TRADITIONAL Lamb stew Massaman curry sauce Pearl couscous with turmeric Creamed spinach <i>approx 683.8 cal. / Lamb: Ireland</i> INT CHF 15.00 / EXT CHF 20.00
VEGI Milanese green asparagus with grated cheese and fried egg Spätzli <i>approx 623.3 cal.</i> INT CHF 15.00 / EXT CHF 20.00	VEGI Aubergine piccata Lemon slice Fregola sarda salad with olives, dried tomatoes, courgettes and parsley <i>approx 508.5 cal.</i> INT CHF 15.00 / EXT CHF 20.00	VEGI Eurovision Prebranac Serbian bean casserole with bell peppers Pita bread Coleslaw with caraway <i>approx 669.6 cal.</i> INT CHF 15.00 / EXT CHF 20.00	VEGI Mushroom frittata with fresh herbs and marinated rocket Lime and cottage cheese dip Oven-baked vegetables <i>approx 319.5 cal.</i> INT CHF 15.00 / EXT CHF 20.00	VEGI Breaded soy and wheat protein schnitzel Cranberries Potato and cucumber salad <i>approx 615.0 cal.</i> INT CHF 15.00 / EXT CHF 20.00
WEEKLY SPECIAL Salmon fillet with Tom Yum marinade Thai green curry sauce with mango, Bimi broccoli, baby spinach and Thai basil Jasmine rice <i>approx 865.4 cal. / Salmon: Faroe (Islands)</i> INT CHF 18.00 / EXT CHF 23.00	WEEKLY SPECIAL Salmon fillet with Tom Yum marinade Thai green curry sauce with mango, Bimi broccoli, baby spinach and Thai basil Jasmine rice <i>approx 865.4 cal. / Salmon: Faroe (Islands)</i> INT CHF 18.00 / EXT CHF 23.00	WEEKLY SPECIAL Salmon fillet with Tom Yum marinade Thai green curry sauce with mango, Bimi broccoli, baby spinach and Thai basil Jasmine rice <i>approx 865.4 cal. / Salmon: Faroe (Islands)</i> INT CHF 18.00 / EXT CHF 23.00	WEEKLY SPECIAL Salmon fillet with Tom Yum marinade Thai green curry sauce with mango, Bimi broccoli, baby spinach and Thai basil Jasmine rice <i>approx 865.4 cal. / Salmon: Faroe (Islands)</i> INT CHF 18.00 / EXT CHF 23.00	WEEKLY SPECIAL Salmon fillet with Tom Yum marinade Thai green curry sauce with mango, Bimi broccoli, baby spinach and Thai basil Jasmine rice <i>approx 865.4 cal. / Salmon: Faroe (Islands)</i> INT CHF 18.00 / EXT CHF 23.00
DESSERT Brownie <i>approx 350.4 cal.</i>	DESSERT Papaya with lime cordial <i>approx 86.0 cal.</i>	DESSERT Panna cotta with wild berry sauce <i>approx 274.0 cal.</i>	DESSERT Apricot mousse <i>approx 171.6 cal.</i>	DESSERT Stracciatella crème <i>approx 370.0 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.