

Staff restaurant Eldora - Glencore Giardino / Giardino

Monday, 26. February	Tuesday, 27. February	Wednesday, 28. February	Thursday, 29. February	Friday, 01. March
SOUP    Roasted potato soup with blanc battu, cheddar cheese and spring onions <i>approx 127.9 cal.</i>	SOUP    Shorba Sudanese lentil soup <i>approx 87.6 cal.</i>	SOUP    Sweet potato curry soup <i>approx 139.5 cal.</i>	SOUP    Caldo verde with chorizo <i>approx 179.8 cal. / Chorizo (Pork, Beef): Switzerland</i>	SOUP    Mediterranean vegetable soup <i>approx 51.6 cal.</i>
3.50	3.50	3.50	3.50	3.50
TRADITIONAL  Roasted breast of maize-fed poulard Port wine gravy Noodles Spring vegetables <i>approx 815.7 cal. / Chicken: France</i>	TRADITIONAL  Braised beef roulade Red wine gravy Mashed potatoes Red cabbage with cranberries <i>approx 969.9 cal. / Roulade (Beef, Pork): Switzerland</i>	TRADITIONAL  Veal mince steak Green pepper cream sauce Spaetzli Broccoli with egg crumbles <i>approx 964.6 cal. / Veal: Switzerland</i>	TRADITIONAL  Crispy chicken burger with miso mayonnaise, tomato, cucumber, onions and iceberg lettuce French fries <i>approx 1064.3 cal. / Chicken: Switzerland</i>	TRADITIONAL  Fish sticks (pollock) Mayonnaise Boiled potatoes Creamed spinach <i>approx 1018.1 cal. / Pollock: Northeast Pacific</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   Roasted organic carrots with cashew nuts, dried apricots and spring onions Cauliflower fried rice <i>approx 396.7 cal.</i>	VEGI   Bread dumplings Wild mushroom sauce Roasted Brussels sprouts with walnuts <i>approx 952.7 cal.</i>	VEGI   Hearty Swabian lentil stew with root vegetables, Maultaschen (German dumplings) filled with vegetables and parsley oil <i>approx 790.1 cal.</i>	VEGI   Celery escalope in a nut coating Tahini yoghurt dip couscous pearls with turmeric Steamed beetroot <i>approx 506.3 cal.</i>	VEGI   Crunchy tofu Sweet and sour sauce Jasmine rice Sesame and coriander Pak choi <i>approx 768.6 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  Pulled Brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 673.6 cal. / Beef: Switzerland</i>	WEEKLY SPECIAL  Pulled Brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 673.6 cal. / Beef: Switzerland</i>	WEEKLY SPECIAL  Pulled Brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 673.6 cal. / Beef: Switzerland</i>	WEEKLY SPECIAL  Pulled Brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 673.6 cal. / Beef: Switzerland</i>	WEEKLY SPECIAL  Pulled Brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 673.6 cal. / Beef: 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  Pastel de Nata <i>approx 158.7 cal.</i>	DESSERT   Plum compote Whipped cream with cinnamon <i>approx 150.5 cal.</i>	DESSERT   Kauai chocolate coffee mousse with caramel crunch <i>approx 369.4 cal.</i>	DESSERT   Apple tiramisu <i>approx 203.9 cal.</i>	DESSERT   Maple syrup mousse <i>approx 365.6 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.