

Staff restaurant Eldora - Glencore Giardino / Giardino

| Monday, 10. February | Tuesday, 11. February | Wednesday, 12. February | Thursday, 13. February | Friday, 14. February |
|---|--|--|---|--|
| SOUP Popcorn soup <i>approx 234.2 cal.</i> |  SOUP Miso soup <i>approx 89.2 cal.</i> |  SOUP Cream of sweet potato soup with crème fraîche <i>approx 138.1 cal.</i> |  SOUP Vegan kohlrabi soup <i>approx 68.9 cal.</i> |  SOUP Cream of vegetable soup <i>approx 83.4 cal.</i> |
| 3.50 | 3.50 | 3.50 | 3.50 | 3.50 |
| TRADITIONAL Oven-baked Fleischkäse (Swiss meatloaf) Red wine sauce Fried potatoes Organic oven-baked carrots <i>approx 738.8 cal. / Swiss meat loaf (pork): Switzerland</i> | TRADITIONAL Breast of veal Pommero mustard sauce Potato dumplings Baked butternut <i>approx 907.3 cal. / Veal: Switzerland</i> | TRADITIONAL Lasagne Verdi al Forno with beef, béchamel sauce and grated cheese <i>approx 661.7 cal. / Beef: Switzerland</i> | TRADITIONAL Caesar Chicken Burger Chicken burger, brioche bun, iceberg lettuce, fried egg, onions, tomatoes, Parmesan, Caesar dip French fries <i>approx 1378.6 cal. / Burger (chicken): Switzerland, Bun: Switzerland</i> | TRADITIONAL Perch fillet in beer batter Tartar sauce Potatoes with chives Spinach <i>approx 844.6 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 Polenta with oven-baked root vegetables Quark with chives Marinated wild herb salad <i>approx 396.6 cal.</i> |   VEGI Korean fried organic tofu Soy and chilli sauce Tricolour quinoa with herbs Pak choi with black sesame <i>approx 1094.2 cal.</i> |  VEGI Beetroot risotto with buffalo mozzarella, thyme, caramelised nuts and watercress <i>approx 859.7 cal.</i> |  VEGI Oriental cauliflower fritters Yoghurt and lemon dip Harissa paste and mint couscous Fried onions <i>approx 656.7 cal.</i> |  VEGI Cuorelli Amore filled with Mediterranean vegetables Prosecco sauce, confit cherry tomatoes, black olives, chervil and Grana Padano cheese <i>approx 1191.2 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 Tom Ka Gai Thai coconut and lemongrass soup with chicken, chilli and lime Jasmine rice <i>approx 591.9 cal. / Chicken: Switzerland</i> | WEEKLY SPECIAL Tom Ka Gai Thai coconut and lemongrass soup with chicken, chilli and lime Jasmine rice <i>approx 591.9 cal. / Chicken: Switzerland</i> | WEEKLY SPECIAL Tom Ka Gai Thai coconut and lemongrass soup with chicken, chilli and lime Jasmine rice <i>approx 591.9 cal. / Chicken: Switzerland</i> | WEEKLY SPECIAL Tom Ka Gai Thai coconut and lemongrass soup with chicken, chilli and lime Jasmine rice <i>approx 591.9 cal. / Chicken: Switzerland</i> | WEEKLY SPECIAL Tom Ka Gai Thai coconut and lemongrass soup with chicken, chilli and lime Jasmine rice <i>approx 591.9 cal. / Chicken: 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 Lemon cake <i>approx 263.2 cal. / Cake: Switzerland</i> |  DESSERT Marinated grapes <i>approx 73.8 cal.</i> |  DESSERT Stracciatella crème <i>approx 370.0 cal.</i> |  DESSERT Panna cotta with mango sauce <i>approx 266.6 cal.</i> |  DESSERT Sweet cider crème with roasted almonds <i>approx 170.3 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.