

Staff restaurant Eldora - Glencore Giardino / Giardino

Monday, 03. February	Tuesday, 04. February	Wednesday, 05. February	Thursday, 06. February	Friday, 07. February
SOUP Pumpkin curry soup with coconut milk <i>approx 102.3 cal.</i> 3.50	 SOUP Cream of parsnip soup <i>approx 100.8 cal.</i> 3.50	 SOUP Cream of pea soup <i>approx 130.7 cal.</i> 3.50	 SOUP Barley soup <i>approx 95.4 cal.</i> 3.50	 SOUP Cream of vegetable soup <i>approx 83.4 cal.</i> 3.50
TRADITIONAL Veal stew with carrots, peas and mushrooms Mashed potato Broccoli <i>approx 596.5 cal. / Veal: Switzerland</i> INT CHF 15.00 / EXT CHF 20.00	TRADITIONAL Barbecue pork spare ribs Polenta slice Coleslaw with caraway <i>approx 899.3 cal. / Pork: Switzerland</i> INT CHF 15.00 / EXT CHF 20.00	TRADITIONAL Chicken involtini with tomatoes and basil Marsala sauce Lemon risotto Baked courgettes <i>approx 755.7 cal. / Chicken: Switzerland</i> INT CHF 15.00 / EXT CHF 20.00	TRADITIONAL Bacon Cheese Burger Corn and chilli bun, beef patty, bacon, cheddar cheese, chipotle mayonnaise, cos lettuce French fries <i>approx 1404.4 cal. / Bun: Switzerland, Burger (beef): Switzerland, Bacon (pork): Switzerland</i> INT CHF 15.00 / EXT CHF 20.00	TRADITIONAL Red trout fillet Green mole sauce Lukewarm beluga lentils with cherry tomatoes, celery and parsley <i>approx 620.9 cal. / Salmon trout: Turkey</i> INT CHF 15.00 / EXT CHF 20.00
VEGI Samosas with vegetable filling Cucumber raita Lentil dal <i>approx 745.8 cal.</i> INT CHF 15.00 / EXT CHF 20.00	 VEGI Vegetarian paella with wholegrain rice, saffron, peas, cherry tomatoes and bell peppers Roasted halloumi Lemon wedge and parsley <i>approx 807.3 cal.</i> INT CHF 15.00 / EXT CHF 20.00	 VEGI Aubergine stuffed with soy mince, couscous, vegetables served with mint yoghurt, sheep's cheese, purslane and pomegranate seeds <i>approx 484.3 cal.</i> INT CHF 15.00 / EXT CHF 20.00	  VEGI Pumpkin and corn fritters Fried baby cos lettuce Mustard and horseradish quark <i>approx 397.1 cal.</i> INT CHF 15.00 / EXT CHF 20.00	 VEGI Puff pastry vol-au-vents filled with wild mushroom ragout Oven-baked vegetables Watercress <i>approx 656.0 cal.</i> 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 562.2 cal. / Beef: Switzerland</i> INT CHF 18.00 / EXT CHF 23.00	WEEKLY SPECIAL Pulled brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 562.2 cal. / Beef: Switzerland</i> INT CHF 18.00 / EXT CHF 23.00	WEEKLY SPECIAL Pulled brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 562.2 cal. / Beef: Switzerland</i> INT CHF 18.00 / EXT CHF 23.00	WEEKLY SPECIAL Pulled brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 562.2 cal. / Beef: Switzerland</i> INT CHF 18.00 / EXT CHF 23.00	WEEKLY SPECIAL Pulled brisket chili con carne with beans and bell peppers Baked sweet potato Sour cream, coriander and peperoncini <i>approx 562.2 cal. / Beef: Switzerland</i> INT CHF 18.00 / EXT CHF 23.00
DESSERT Pineapple with mint <i>approx 79.0 cal.</i> 3.50	 DESSERT Cherry and chocolate cake <i>approx 219.3 cal.</i> 3.50	 DESSERT Lemon and quark crème <i>approx 231.8 cal.</i> 3.50	 DESSERT Chocolate trifle <i>approx 233.8 cal.</i> 3.50	DESSERT Blackcurrant mousse with crumble <i>approx 308.9 cal.</i> 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.