





## Staff restaurant Eldora - Glencore Giardino / Giardino

Monday, 04. November	Tuesday, 05. November	Wednesday, 06. November	Thursday, 07. November	Friday, 08. November
<b>SOUP</b> Cream of romanesco soup <i>approx 76.2 cal.</i>	 <b>SOUP</b> Roasted aubergine soup with lemon <i>approx 95.3 cal.</i>	 <b>SOUP</b> Cream of parsnip soup <i>approx 100.8 cal.</i>	 <b>SOUP</b> Vegan white bean soup <i>approx 141.4 cal.</i>	  <b>SOUP</b> Creamy ratatouille soup <i>approx 64.7 cal.</i>
3.50	3.50	3.50	3.50	3.50
<b>TRADITIONAL</b> Riz Casimir Sliced chicken Curry sauce Rice Fruit and almonds Roasted broccoli <i>approx 729.1 cal. / Chicken: Switzerland</i>	<b>TRADITIONAL</b> Braised should of beef Red wine sauce Mashed potatoes and celery Thyme croutons Autumn vegetables <i>approx 594.1 cal. / Beef: Switzerland</i>	<b>TRADITIONAL</b> Sliced venison Creamy cognac sauce Tagliatelle Roasted root vegetables <i>approx 739.4 cal. / Venison: Austria</i>	<b>TRADITIONAL</b> Veal Burger with veal, cocktail barbecue sauce, lettuce and cucumber French fries <i>approx 981.6 cal. / Burger (veal): Switzerland</i>	 <b>TRADITIONAL</b> Spaghetti al Tonno Tuna and tomato sauce Grated cheese <i>approx 791.5 cal. / Tuna: Thailand</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> Truffle agnolotti Cherry tomato confit Rocket Grated cheese <i>approx 596.1 cal.</i>	 <b>VEGI</b> Indian potato and cauliflower curry Tomato and coconut sauce Basmati rice Raita and pappadam <i>approx 657.2 cal.</i>	 <b>VEGI</b> Beetroot quiche with puff pastry, feta and walnuts Pumpkin and apple salad <i>approx 429.3 cal.</i>	  <b>VEGI</b> Tomato risotto with breaded mozzarella sticks, ricotta and marinated rocket <i>approx 846.4 cal.</i>	 <b>VEGI</b> Dürüm falafel filled with tzatziki, onions, red cabbage and iceberg lettuce served with lukewarm tabbouleh <i>approx 808.0 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> Beijing noodles Noodles with minced pork, mushrooms, hoisin sauce and crunchy vegetables <i>approx 681.0 cal. / Pork: Switzerland</i>	 <b>WEEKLY SPECIAL</b> Beijing noodles Noodles with minced pork, mushrooms, hoisin sauce and crunchy vegetables <i>approx 681.0 cal. / Pork: Switzerland</i>	 <b>WEEKLY SPECIAL</b> Beijing noodles Noodles with minced pork, mushrooms, hoisin sauce and crunchy vegetables <i>approx 681.0 cal. / Pork: Switzerland</i>	 <b>WEEKLY SPECIAL</b> Beijing noodles Noodles with minced pork, mushrooms, hoisin sauce and crunchy vegetables <i>approx 681.0 cal. / Pork: Switzerland</i>	 <b>WEEKLY SPECIAL</b> Beijing noodles Noodles with minced pork, mushrooms, hoisin sauce and crunchy vegetables <i>approx 681.0 cal. / Pork: 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> Cherry and chocolate cake <i>approx 219.3 cal.</i>	 <b>DESSERT</b> Fruit salad <i>approx 54.0 cal.</i>	  <b>DESSERT</b> White cinnamon mousse with crumble <i>approx 448.7 cal.</i>	<b>DESSERT</b> Quince mousse <i>approx 164.4 cal.</i>	<b>DESSERT</b> Crème brûlée with Tonka <i>approx 270.9 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.