

## Staff restaurant Eldora - Glencore Giardino / Giardino

Monday, 10. March	Tuesday, 11. March	Wednesday, 12. March	Thursday, 13. March	Friday, 14. March
<b>SOUP</b> Red cabbage soup <i>approx 141.5 cal.</i>	 <b>SOUP</b> Vegetarian minestrone <i>approx 216.2 cal.</i>	 <b>SOUP</b> Cream of broccoli soup <i>approx 85.8 cal.</i>	 <b>SOUP</b> Cream of onion soup with thyme and croutons <i>approx 400.5 cal.</i>	 <b>SOUP</b> Cream of vegetable soup <i>approx 80.2 cal.</i>
3.50	3.50	3.50	3.50	3.50
<b>TRADITIONAL</b> Lemon chicken breast Creamy paprika sauce Pizokel Roasted broccoli  <i>approx 713.9 cal. / Chicken: Switzerland</i>	 <b>TRADITIONAL</b> Spaghetti Bolognese Minced beef sauce Grated cheese  <i>approx 717.3 cal. / Beef: Switzerland</i>	<b>TRADITIONAL</b> Züri G'schnätzlets Zurich-style sliced veal in mushroom sauce Rösti potatoes Steamed carrots  <i>approx 554.2 cal. / Veal: Switzerland</i>	<b>TRADITIONAL</b> Key West Burger Beef patty, sesame bun, iceberg lettuce, tomatoes, fried onions, cheddar cheese and chilli mayonnaise Deep-fried potato wedges <i>approx 1098.5 cal. / Burger (beef): Switzerland, Bun: Switzerland</i>	<b>TRADITIONAL</b> Fried pike-perch fillet Red bell pepper coulis Green lentils Sauerkraut  <i>approx 476.2 cal. / Pike-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
<b>VEGI</b> Onion tart Horseradish quark dip Apple and kohlrabi slaw  <i>approx 777.2 cal.</i>	 <b>VEGI</b> Breaded Camembert cheese Cranberries Chickpeas with herbs Mangold (frisch) gedünstet <i>approx 921.4 cal.</i>	<b>VEGI</b> Mediterranean vegetable lasagne with tomato sauce and béchamel and gratinated with cheese  <i>approx 835.4 cal.</i>	 <b>VEGI</b> Oats and vegetable fritters Fried baby cos lettuce Creamed Savoy cabbage with walnuts  <i>approx 557.9 cal.</i>	 <b>VEGI</b> Raviolini filled with vegetables Saffron sauce  <i>approx 554.3 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> Katsu chicken Tonkatsu sauce Jasmine rice with spring onions and sesame Pak choi <i>approx 850.5 cal. / Chicken: Switzerland</i>	<b>WEEKLY SPECIAL</b> Katsu chicken Tonkatsu sauce Jasmine rice with spring onions and sesame Pak choi <i>approx 850.5 cal. / Chicken: Switzerland</i>	<b>WEEKLY SPECIAL</b> Katsu chicken Tonkatsu sauce Jasmine rice with spring onions and sesame Pak choi <i>approx 850.5 cal. / Chicken: Switzerland</i>	<b>WEEKLY SPECIAL</b> Katsu chicken Tonkatsu sauce Jasmine rice with spring onions and sesame Pak choi <i>approx 850.5 cal. / Chicken: Switzerland</i>	<b>WEEKLY SPECIAL</b> Katsu chicken Tonkatsu sauce Jasmine rice with spring onions and sesame Pak choi <i>approx 850.5 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
<b>DESSERT</b> Brownie  <i>approx 386.2 cal. / Brownie: France</i>	 <b>DESSERT</b> Fruit salad  <i>approx 40.8 cal.</i>	 <b>DESSERT</b> Strawberry mousse with roasted almonds <i>approx 181.4 cal.</i>	<b>DESSERT</b> Lemongrass and coconut panna cotta with pineapple sauce <i>approx 280.2 cal.</i>	<b>DESSERT</b> Chocolate and peanut trifle  <i>approx 321.8 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.