

Staff restaurant Eldora - Biogen

Monday, 14. July	Tuesday, 15. July	Wednesday, 16. July	Thursday, 17. July	Friday, 18. July
SOUP Soup of the day	SOUP Soup of the day	SOUP Soup of the day	SOUP Soup of the day	SOUP Soup of the day
2.50	2.50	2.50	2.50	2.50
TRADITIONAL	TRADITIONAL	TRADITIONAL	TRADITIONAL 	TRADITIONAL
Beef meatballs Sweet-and-spicy soy sauce Sesame rice Pak choi with ginger	Chicken piccata Chicken schnitzel with egg and grated cheese Tomato sauce Saffron risotto Organic broccoli	Fårikål Norwegian beef stew with white cabbage Roasted potato chips with rosemary and carrots with thyme honey <i>approx 549.8 cal. / Beef: Switzerland</i>	Steamed sea bass fillet Tomato and basil vinaigrette Couscous Bell peppers and cauliflower <i>approx 513.8 cal. / Sea bass: Turkey</i>	Hawaiian Chicken Bowl Chicken thigh steak, jasmine rice, peas with cranberries, mango and chilli chutney, fried onions and sesame <i>approx 812.5 cal. / Chicken: Switzerland</i>
<i>approx 851.9 cal. / Meatballs (beef): Switzerland</i>	<i>approx 792.6 cal. / Chicken: Switzerland</i>			
INT CHF 8.50 / EXT CHF 11.50	INT CHF 8.50 / EXT CHF 11.50	INT CHF 8.50 / EXT CHF 11.50	INT CHF 8.50 / EXT CHF 11.50	INT CHF 8.50 / EXT CHF 11.50
GREEN 	GREEN 	GREEN 	GREEN 	GREEN 
Steamed potato gnocchi Ricotta sauce with chanterelles Cherry tomato confit Baked broccoli <i>approx 647.8 cal.</i>	Portobello mushroom stuffed with spinach and Taleggio Tomato quark dip, Mashed potato with olives Two-tone beetroot with honey and rosemary <i>approx 506.2 cal.</i>	Tomatoes stuffed with herbs, olives and capers Summer salad with apricots, raspberries, parsley, radish, bell peppers and feta Yoghurt-herb dressing <i>approx 456.2 cal.</i>	Tomato risotto with breaded mozzarella sticks, ricotta and marinated rocket <i>approx 841.4 cal.</i>	Spinach falafel Tomato hummus Lemon couscous Roasted cauliflower Pine nuts <i>approx 590.7 cal.</i>
INT CHF 8.50 / EXT CHF 11.50	INT CHF 8.50 / EXT CHF 11.50	INT CHF 8.50 / EXT CHF 11.50	INT CHF 8.50 / EXT CHF 11.50	INT CHF 8.50 / EXT CHF 11.50
	LIVE COOKING  Rösti Powwow with smoked salmon and dill-mustard sauce or Solothurn style with pork minute steaks, chipolata and cheese or with grilled vegetables and fried egg <i>approx 701.6 cal. / Salmon: Norway, Chipolata (veal, pork): Switzerland, Pork: Switzerland</i>		LIVE COOKING "Next" Beef Burger We are happy to prepare the burger according to your wishes Served with country cuts <i>approx 1650.1 cal. / Burger (beef): Switzerland, Bun: Switzerland</i>	
	INT CHF 13.00 / EXT CHF 15.00		INT CHF 13.00 / EXT CHF 15.00	
FRESH MARKET	FRESH MARKET	FRESH MARKET	FRESH MARKET	FRESH MARKET
Hot and cold buffet with daily changing fresh salads, various toppings /	Hot and cold buffet with daily changing fresh salads, various toppings /	Hot and cold buffet with daily changing fresh salads, various toppings /	Hot and cold buffet with daily changing fresh salads, various toppings /	Hot and cold buffet with daily changing fresh salads, various toppings /

dressings and hot food	dressings and hot food	dressings and hot food	dressings and hot food	dressings and hot food
pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10	pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10	pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10	pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10	pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
Dessert of the day	Dessert of the day	Dessert of the day	Dessert of the day	Dessert of the day
2.50	2.50	2.50	2.50	2.50

Die Menus Traditional und Green beinhalten entweder einen Menusalat oder Suppe oder Dessert.
Alle Preise in CHF, MwSt. inkl.