

Staff restaurant Eldora - Biogen

Monday, 18. September	Tuesday, 19. September	Wednesday, 20. September	Thursday, 21. September	Friday, 22. September
SOUP Soup of the day INT CHF 2.50 / EXT CHF 2.50	SOUP Vegan carrot soup approx 75.1 cal. INT CHF 2.50 / EXT CHF 2.50	SOUP Spinach cream soup approx 80.0 cal. INT CHF 2.50 / EXT CHF 2.50	SOUP Pumpkin cream soup approx 121.7 cal. INT CHF 2.50 / EXT CHF 2.50	SOUP Vegetable cream soup approx 81.2 cal. INT CHF 2.50 / EXT CHF 2.50
TRADITIONAL Beef meatballs Sweet and spicy soy sauce Sesame rice Pak choi with ginger approx 851.9 cal. / Beef: Switzerland INT CHF 8.50 / EXT CHF 11.50	TRADITIONAL Chicken breast Jalapeno coriander salsa Potato cubes with cajun Baked root vegetables approx 567.6 cal. / Chicken: Switzerland INT CHF 8.50 / EXT CHF 11.50	TRADITIONAL BIO Farmer's Day Farmer's Bratwurst from Uelihof Onion gravy Polenta Green beans approx 709.0 cal. / Sausage (pork, beef): Switzerland INT CHF 8.50 / EXT CHF 11.50	TRADITIONAL BIO Farmer's Day Swiss style beef burger from Uelihof Tomato coulis Speltotto Courgettes with herbs approx 652.5 cal. / Beef: Switzerland INT CHF 8.50 / EXT CHF 11.50	
GREEN Falafel Yoghurt dip with tahini Harissa mint couscous Baked bell peppers approx 721.8 cal. INT CHF 8.50 / EXT CHF 11.50	GREEN BIO Farmer's Day Palak paneer pasta Penne with spinach cream sauce, pan-fried paneer, pumpkin and cashew nut pesto approx 1151.1 cal. INT CHF 8.50 / EXT CHF 11.50	GREEN Gnocchi Pumpkin cream sauce Marinated salad spinach approx 480.2 cal. INT CHF 8.50 / EXT CHF 11.50	GREEN Herb omelette Tomato sauce Penne Baked beetroot approx 637.1 cal. INT CHF 8.50 / EXT CHF 11.50	
LIVE COOKING Braised beef shoulder Red wine gravy Potato and celery mash Thyme croutons approx 506.4 cal. / Beef: Switzerland INT CHF 13.00 / EXT CHF 15.00	LIVE COOKING Braised beef shoulder Red wine gravy Potato and celery mash Thyme croutons approx 506.4 cal. / Beef: Switzerland INT CHF 13.00 / EXT CHF 15.00	LIVE COOKING Venison escalope Thyme gravy Mashed potatoes with celery, sour cream and mint Fermented red cabbage with cranberries approx 517.7 cal. / Venison: Austria INT CHF 13.00 / EXT CHF 15.00	LIVE COOKING Venison escalope Thyme gravy Mashed potatoes with celery, sour cream and mint Fermented red cabbage with cranberries approx 517.7 cal. / Venison: Austria INT CHF 13.00 / EXT CHF 15.00	LIVE COOKING Venison escalope Thyme gravy Mashed potatoes with celery, sour cream and mint Fermented red cabbage with cranberries approx 517.7 cal. / Venison: Austria INT CHF 13.00 / EXT CHF 15.00
FRESH MARKET Daily fresh raw vegetable and green salads with various toppings and dressings pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10	FRESH MARKET Daily fresh raw vegetable and green salads with various toppings and dressings pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10	FRESH MARKET Daily fresh raw vegetable and green salads with various toppings and dressings pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10	FRESH MARKET Daily fresh raw vegetable and green salads with various toppings and dressings pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10	
DESSERT Passion fruit cake approx 122.6 cal. INT CHF 2.50 / EXT CHF 2.50	DESSERT Mini Brownie approx 287.4 cal. INT CHF 2.50 / EXT CHF 2.50	DESSERT Ovomaltine mousse approx 176.0 cal. INT CHF 2.50 / EXT CHF 2.50	DESSERT Dessert variation Choice of various desserts INT CHF 2.50 / EXT CHF 2.50	DESSERT Banana and chocolate cake approx 339.8 cal. INT CHF 2.50 / EXT CHF 2.50

Icons: vegetarian (1 leaf), vegan (2 leaves), Lactose-free, gluten-free
 Every meal comes with either a daily salad, dessert or soup.
 All prices in CHF, VAT included