

Staff restaurant Eldora - Biogen

Monday, 25. September	Tuesday, 26. September	Wednesday, 27. September	Thursday, 28. September	Friday, 29. September
SOUP    Vegan tomato soup <i>approx 111.4 cal.</i> INT CHF 2.50 / EXT CHF 2.50	SOUP    Vegan carrot ginger soup <i>approx 75.6 cal.</i> INT CHF 2.50 / EXT CHF 2.50	SOUP   Vegetable cream soup <i>approx 81.2 cal.</i> INT CHF 2.50 / EXT CHF 2.50	SOUP    Indian lentil soup with spinach <i>approx 114.7 cal.</i> INT CHF 2.50 / EXT CHF 2.50	SOUP   Bean cream soup <i>approx 88.6 cal.</i> INT CHF 2.50 / EXT CHF 2.50
TRADITIONAL Key West Burger Beef burger, sesame bun, iceberg, tomato, baked onions, cheddar cheese and chilli mayonnaise French fries <i>approx 1243.7 cal. / Burger (beef): Switzerland</i> INT CHF 8.50 / EXT CHF 11.50	TRADITIONAL Turkey escalope Pepper cream sauce Spaetzli Brussels sprouts <i>approx 740.5 cal. / Turkey: France</i> INT CHF 8.50 / EXT CHF 11.50	TRADITIONAL  Roast veal shoulder Port wine gravy Spelt risotto Baked carrots <i>approx 582.2 cal. / Veal: Switzerland</i> INT CHF 8.50 / EXT CHF 11.50	TRADITIONAL   Acts of Green One-Pot with broad beans, root vegetables, baked blue potatoes, smoked pork neck and savory <i>approx 580.5 cal. / Smoked Ribs (Pork): Switzerland</i> INT CHF 8.50 / EXT CHF 11.50	
GREEN  Spaghetti aglio e olio with olive oil, baked garlic, peperoncini and parsley <i>approx 878.4 cal.</i> INT CHF 8.50 / EXT CHF 11.50	GREEN   Saffron risotto with baked pumpkin, porcini mushrooms, parsley and crunchy kale <i>approx 669.6 cal.</i> INT CHF 8.50 / EXT CHF 11.50	GREEN   Autumn Bowl Two-coloured beetroot, baked pumpkin, rocket, feta, wholemeal fusilli and beluga lentils <i>approx 500.8 cal.</i> INT CHF 8.50 / EXT CHF 11.50	GREEN   Bami Goreng Indonesian noodle dish with tofu, vegetables, soy sauce and sambal oelek <i>approx 552.6 cal.</i> INT CHF 8.50 / EXT CHF 11.50	
LIVE COOKING Chicken breast in quinoa coating Harissa Hollandaise Braised pumpkin <i>approx 589.3 cal. / Chicken: Switzerland</i> INT CHF 13.00 / EXT CHF 15.00	LIVE COOKING Chicken breast in quinoa coating Harissa Hollandaise Braised pumpkin <i>approx 589.3 cal. / Chicken: Switzerland</i> INT CHF 13.00 / EXT CHF 15.00	LIVE COOKING Chicken breast in quinoa coating Harissa Hollandaise Braised pumpkin <i>approx 589.3 cal. / Chicken: Switzerland</i> INT CHF 13.00 / EXT CHF 15.00	LIVE COOKING Chicken breast in quinoa coating Harissa Hollandaise Braised pumpkin <i>approx 589.3 cal. / Chicken: Switzerland</i> INT CHF 13.00 / EXT CHF 15.00	LIVE COOKING  Chicken breast Cream sauce Country cuts Autumn vegetables <i>approx 680.8 cal. / Chicken: Switzerland</i> 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  Apricots tart <i>approx 411.8 cal.</i> INT CHF 2.50 / EXT CHF 2.50	DESSERT  Panna cotta with raspberry sauce <i>approx 326.4 cal.</i> INT CHF 2.50 / EXT CHF 2.50	DESSERT  Lime pudding with mango <i>approx 243.9 cal.</i> INT CHF 2.50 / EXT CHF 2.50	DESSERT Dessert variation Choice of various desserts INT CHF 2.50 / EXT CHF 2.50	DESSERT   Mini Brownie <i>approx 287.4 cal.</i> 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