

Staff restaurant Eldora - Biogen

Monday, 24. June	Tuesday, 25. June	Wednesday, 26. June	Thursday, 27. June	Friday, 28. June
SOUP  Vegetable broth with egg custard and vegetables <i>approx 67.2 cal.</i>	SOUP  Cauliflower cream soup <i>approx 113.9 cal.</i>	SOUP  Corn cream soup <i>approx 124.9 cal.</i>	SOUP  Vegan broccoli soup <i>approx 75.6 cal.</i>	SOUP  Vegetable cream soup <i>approx 82.7 cal.</i>
INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50
TRADITIONAL Fitness plate Chicken cordon bleu Lemon slice <i>approx 416.0 cal. / Chicken Cordon Bleu: Switzerland</i>	TRADITIONAL  Panang Thai Curry with beef Jasmine rice Fried vegetables with wood ear mushrooms <i>approx 658.2 cal. / Beef: Switzerland</i>	TRADITIONAL  Turkey escalope Tomato basil sauce Pasta Broccoli <i>approx 657.3 cal. / Turkey: France</i>	TRADITIONAL  Fried pollock fillet Mustard gravy Fried potatoes with rocket Baked oven vegetables <i>approx 531.1 cal. / Pollack: Northeast Atlantic</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	
GREEN  Coconut bulgur one pot with plant-based chicken, roasted vegetables, soy dip and fresh mint <i>approx 771.8 cal.</i>	GREEN  Vegetable gyoza Rice vinegar dip Glass noodle salad with mushrooms, vegetables, peanuts and herbs <i>approx 778.6 cal.</i>	GREEN  Beluga lentils Baked sweet potatoes and beetroot Parsley and lime cream Onion sprouts and trevisano <i>approx 754.9 cal.</i>	GREEN  Vegetarian paella with whole crown rice, saffron, peas, cherry tomatoes and bell peppers Baked halloumi Lemon slices and Peterli <i>approx 806.1 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	
LIVE COOKING Veal kebab, bread Various sauces and toppings French fries <i>approx 968.0 cal. / Veal: Switzerland</i>	LIVE COOKING Veal kebab, bread Various sauces and toppings French fries <i>approx 968.0 cal. / Veal: Switzerland</i>	LIVE COOKING Shawarma Flat bread filled with chicken or falafel, tomato parsley salsa, sesame yoghurt, pickles, onions and lettuce Salad of the day <i>approx 938.3 cal. / Chicken: Switzerland</i>	LIVE COOKING Shawarma Flat bread filled with chicken or falafel, tomato parsley salsa, sesame yoghurt, pickles, onions and lettuce Salad of the day <i>approx 938.3 cal. / Chicken: Switzerland</i>	LIVE COOKING Shawarma Flat bread filled with chicken or falafel, tomato parsley salsa, sesame yoghurt, pickles, onions and lettuce Salad of the day <i>approx 938.3 cal. / Chicken: Switzerland</i>
INT CHF 13.00 / EXT CHF 15.00	INT CHF 13.00 / EXT CHF 15.00	INT CHF 13.00 / EXT CHF 15.00	INT CHF 13.00 / EXT CHF 15.00	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  Lemon cake <i>approx 263.2 cal.</i>	DESSERT  Cheesecake <i>approx 247.3 cal.</i>	DESSERT  Caramel amaretti mousse <i>approx 159.1 cal.</i>	DESSERT Dessert variation Choice of various desserts	DESSERT Dessert variation Choice of various desserts
INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	INT CHF 2.50 / EXT CHF 2.50	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