

# Staff restaurant Eldora - Biogen

Monday, 16. September	Tuesday, 17. September	Wednesday, 18. September	Thursday, 19. September	Friday, 20. September
<b>SOUP</b> Soup of the day	<b>SOUP</b> Soup of the day	<b>SOUP</b> Soup of the day	<b>SOUP</b> Soup of the day	<b>SOUP</b> Soup of the day
<b>2.50</b>	<b>2.50</b>	<b>2.50</b>	<b>2.50</b>	<b>2.50</b>
<b>TRADITIONAL</b>  Sliced beef Stroganoff Paprika sauce with mushrooms and gherkins Spätzli  <i>approx 605.5 cal. / Beef: Switzerland</i>	<b>TRADITIONAL</b>   Fried chicken breast Chervil quark Baked sweet potatoes Two-tone beans  <i>approx 488.6 cal. / Chicken: Switzerland</i>	<b>TRADITIONAL</b>  Schweizer Genusswoche  Pork Saltimbocca Balsamic glaze PureSpelt risotto Wild herb salad  <i>approx 585.6 cal. / Pork: Switzerland</i>	<b>TRADITIONAL</b>   Gyudon Beef with shiitake mushrooms Pickled radish Vegetables Sushi rice Roasted sesame <i>approx 496.3 cal. / Beef: Switzerland</i>	<b>TRADITIONAL</b>   Baked pollack Rocket potatoes Organic cedar kernels Oven-baked vegetables  <i>approx 582.0 cal. / Pollack: Northeast Atlantic</i>
<b>INT CHF 8.50 / EXT CHF 11.50</b>	<b>INT CHF 8.50 / EXT CHF 11.50</b>	<b>INT CHF 8.50 / EXT CHF 11.50</b>	<b>INT CHF 8.50 / EXT CHF 11.50</b>	<b>INT CHF 8.50 / EXT CHF 11.50</b>
<b>GREEN</b>  Barley risotto with pumpkin, marinated feta, root vegetables and roasted pumpkin seeds  <i>approx 783.6 cal.</i>	<b>GREEN</b>   Schweizer Genusswoche  Pita bread filled with falafel, sesame yoghurt, cos lettuce and red cabbage Oriental vegetable salad with mint and parsley <i>approx 737.4 cal.</i>	<b>GREEN</b>   Rösti pouches with cream cheese filling Balsamic mushrooms Braised bell peppers Marinated rocket <i>approx 494.1 cal.</i>	<b>GREEN</b> Schweizer Genusswoche  Pizzoccheri with leek, savoy cabbage, spinach, carrots, walnuts and Grisons mountain cheese  <i>approx 707.4 cal.</i>	<b>GREEN</b>   Ravioli filled with cheese Creamy chive sauce Grated cheese  <i>approx 710.1 cal.</i>
<b>INT CHF 8.50 / EXT CHF 11.50</b>	<b>INT CHF 8.50 / EXT CHF 11.50</b>	<b>INT CHF 8.50 / EXT CHF 11.50</b>	<b>INT CHF 8.50 / EXT CHF 11.50</b>	<b>INT CHF 8.50 / EXT CHF 11.50</b>
	<b>LIVE COOKING</b>   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 708.8 cal. / Salmon: Norway, Chipolata (veal, pork): Switzerland, Pork: Switzerland</i>		<b>LIVE COOKING</b>  Fajita "Next" We are happy to prepare the fajita according to your wishes. Choice of various dips and toppings Side dish long grain rice  <i>approx 821.2 cal. / Chicken: Switzerland</i>	
	<b>INT CHF 13.00 / EXT CHF 15.00</b>		<b>INT CHF 13.00 / EXT CHF 15.00</b>	
<b>FRESH MARKET</b> Hot and cold buffet with daily changing fresh salads, various toppings / dressings and hot food	<b>FRESH MARKET</b> Hot and cold buffet with daily changing fresh salads, various toppings / dressings and hot food	<b>FRESH MARKET</b> Hot and cold buffet with daily changing fresh salads, various toppings / dressings and hot food	<b>FRESH MARKET</b> Hot and cold buffet with daily changing fresh salads, various toppings / dressings and hot food	<b>FRESH MARKET</b> Hot and cold buffet with daily changing fresh salads, various toppings / dressings and hot food
<b>pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10</b>	<b>pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10</b>	<b>pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10</b>	<b>pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10</b>	<b>pro 100 Gramm: INT CHF 2.30 / EXT CHF 3.10</b>
<b>DESSERT</b>  Dessert of the day	<b>DESSERT</b>  Dessert of the day	<b>DESSERT</b>  Schweizer Genusswoche  Lemon and polenta cake topped with rosemary and ricotta <i>approx 342.4 cal.</i>	<b>DESSERT</b>  Dessert of the day	<b>DESSERT</b>  Dessert of the day
<b>2.50</b>	<b>2.50</b>	<b>2.50</b>	<b>2.50</b>	<b>2.50</b>

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