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Monday, 17. February	Tuesday, 18. February	Wednesday, 19. February	Thursday, 20. February	Friday, 21. February
SOUP  <p>Mediterranean vegetable cream with crispy parmiggiano <i>approx 191.86 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>	SOUP  <p>Rice cream soup with raisins <i>approx 72.07 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>	SOUP  <p>Beef broth with chive pancake <i>approx 59.39 cal. / Beef</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>	SOUP  <p>Schmu-Do Flour soup with herb croutons <i>approx 265.03 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>	SOUP  <p>Pumpkin cream soup with roasted pumpkin seeds <i>approx 106.71 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>
ALPINE CUISINE  <p>Sliced valess Mushroom cream sauce Rösti Beans with onions <i>approx 788.23 cal.</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>	ALPINE CUISINE  <p>Fried catfish fillet Lemon pepper cream sauce Turmeric rice with tomato cubes Leek <i>approx 558.24 cal. / Fish, Origin Norway</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>	ALPINE CUISINE  <p>Chicken thighs fried in the oven Pico de gallo Pommes risolées Cauliflower with breadcrumbs <i>approx 653.62 cal. / Origin Switzerland</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>	ALPINE CUISINE  <p>Gratinated pasta with alpine cheese Fried onions Organic apple compote <i>approx 1104.54 cal.</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>	ALPINE CUISINE  <p>Risotto with salsiccia, grana padano Glazed cherry tomatoes Marinated arugula <i>approx 446.82 cal. / Pork, Origin Switzerland</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>
AROUND THE WORLD  <p>Veal shoulder glazed in the oven Merlot sauce Herbal rice Oven vegetables with thyme <i>approx 487.31 cal. / Beef, Origin Switzerland</i></p> <p>INT / EXT CHF 11.50 / 14.50</p>	AROUND THE WORLD  <p>Oven roasted chicken breast Apricot salsa Boulgur Turnip cabbage <i>approx 744.47 cal. / Origin Switzerland</i></p> <p>INT / EXT CHF 11.50 / 14.50</p>	AROUND THE WORLD  <p>Lamb stew with lime dip Cous cous Fennel vegetables <i>approx 631.72 cal. / Origin New Zealand</i></p> <p>INT / EXT CHF 11.50 / 14.50</p>	AROUND THE WORLD  <p>Beef ragout Sweet peppers sauce Polenta Creamy chard stalk with parsley <i>approx 730.21 cal. / Beef, Origin Switzerland</i></p> <p>INT / EXT CHF 11.50 / 14.50</p>	AROUND THE WORLD  <p>Bami goreng Noodles with sliced veal, Fried egg, Carrots, onions, sprouts <i>approx 500.99 cal. / Beef, Origin Switzerland</i></p> <p>INT / EXT CHF 11.50 / 14.50</p>
VEGI MENU  <p>Frittata with spinach and mushrooms Glazed carrots with honey Roasted bell pepper with feta <i>approx 468.36 cal.</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>	VEGI MENU  <p>Vegetable soja stew Sour cream, cheddar Sweet potato from the oven Roasted corn <i>approx 749.00 cal.</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>	VEGI MENU  <p>Farfalle with chive butter Tomato ragout Brussels sprouts <i>approx 501.67 cal.</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>	VEGI MENU  <p>Spicy marinated tofu schnitzel Harissa dipping Basmati rice Broccoli with almonds <i>approx 575.72 cal.</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>	VEGI MENU  <p>Vegan soy bolognese Spaghetti pasta Marinated spinach <i>approx 418.94 cal.</i></p> <p>INT / EXT CHF 8.50 / 11.50</p>
HOT BUFFET  <p>Lamb stew Gravy Pizokel Courgettes <i>Origin New Zealand On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the labels on the buffet for nutritional information.</i></p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>	HOT BUFFET  <p>Braised beef escalopes in rosmery gravy Farfalle pasta Glazed beetroot with parsley <i>Beef, Origin Switzerland On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the labels on the buffet for nutritional information.</i></p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>	HOT BUFFET  <p>Turkey ragout mediterranean style with olives, and bell peppers Risotto with vegetables Lettuce <i>Origin Switzerland On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the labels on the buffet for nutritional information.</i></p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>	HOT BUFFET  <p>Pork spare ribs Balsamico marinated with honey Country cuts Roasted sweetcorn grains <i>Pork, Origin Switzerland On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the labels on the buffet for nutritional information.</i></p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>	HOT BUFFET  <p>Fried seabass Tomato vinaigrette Potatoes with thyme Bloody-Mary ragout <i>Fish, Origin Turkey, Greece On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the labels on the buffet for nutritional information.</i></p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>
DESSERT  <p>Chestnut puree with cream <i>approx 179.70 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>	DESSERT  <p>Chocolate mousse <i>approx 265.24 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>	DESSERT  <p>Homemade apple strudel with vanilla sauce <i>approx 59.50 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>	DESSERT  <p>Pear yogurt cream <i>approx 182.41 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>	DESSERT  <p>Grischun nut cake trifle <i>approx 266.33 cal.</i></p> <p>INT / EXT CHF 1.80 / 2.50</p>