Staff restaurant Eldora - Roche Quadra Terra / Quadra

Monday, 25. June	Tuesday, 26. June	Wednesday, 27. June	Thursday, 28. June	Friday, 29. June
SOUP	SOUP	SOUP	SOUP	SOUP
Bouillon with eggs, cheese & chives	Creamy carott soup with pumpkin seed	Semolina soup with leek	Fennel cream soup with orange	Corn chowder with chili and coriandre
approx 49 cal. / Beef	oil <i>approx 172 cal.</i>	approx 83 cal.	approx 47 cal.	approx 92 cal.
INT / EXT CHF 1.80 / 2.50	INT / EXT CHF 1.80 / 2.50	INT / EXT CHF 1.80 / 2.50	INT / EXT CHF 1.80 / 2.50	INT / EXT CHF 1.80 / 2.50
ALPINE CUISINE	ALPINE CUISINE	ALPINE CUISINE	ALPINE CUISINE	ALPINE CUISINE
Sliced pork creamy curry sauce Pilaw rice with almonds Fresh fruit garnish	Chicken ragout with tomatoes, olives and thym Polenta with ricotta cheese	Homemade lasagna with summer vegetables Tomatoes and Grana padano Lettuce Salad with carrots	Smoked pork Crsipy house bread Carrot salad & cabbage salat with bacon	Roasted veal breast brown gravy with tomatoes and mushroms Farfalle pasta
approx 1127 cal. / Pork, Origin Switzerland	Pan fried Zucchini approx 724 cal. / Origin Switzerland	approx 811 cal.	approx 799 cal. / Pork, Origin Switzerland	Turnip cabbage approx 960 cal. / Origin Switzerland
INT / EXT CHF 8.50 / 11.50	INT / EXT CHF 8.50 / 11.50	INT / EXT CHF 8.50 / 11.50	INT / EXT CHF 8.50 / 11.50	INT / EXT CHF 8.50 / 11.50
SMART EATING	SMART EATING	SMART EATING	SMART EATING	SMART EATING
braised beef escalop sauce with root vegetable Potato celeriac puree Lettuce stripes approx 481 cal. / Beef, Origin Switzerland	Chickpea curry with organic tofu, broccoli and mung bean sprouts Jasmine rice with roasted cashews approx 626 cal.	Poached trout fillets Vinaigrette sauce Rice with turmeric and sundried tomatoes Organic leeks approx 753 cal. / Fish, Origin Italy	Fillded capsicum with rice, turkey and feta cheese Tomato coulis Spinach with onions approx 569 cal. / Origin Switzerland	Redfish fried in the oven Salsa verde Camargue rice fennel with herbs approx 674 cal. / Fish, Origin Germany, Italy
INT / EXT CHF 11.50 / 14.50	INT / EXT CHF 11.50 / 14.50	INT / EXT CHF 11.50 / 14.50	INT / EXT CHF 11.50 / 14.50	INT / EXT CHF 11.50 / 14.50
VEGI MENU	VEGI MENU	VEGI MENU	VEGI MENU	VEGI MENU
Quinoa burger Egg cress dip Leek with mushroom s Glazed carrots with thyme and honey 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.	Cheese tart with onions Barley risotto with vegetables Braised beetroot	Frittata with broccoli & olives Roasted rosemary potatoes Grilled tomato with basil pesto	Indian Lentils dal with yogurt Couscous with dried fruits Roasted cauliflower with sesame seeds	Fried eggplant with eggs and basil Risotto with tomatoes Roasted fennel with olives and rosemary
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INT / EXT CHF 2.80 / 3.80 per 100	INT / EXT CHF 2.80 / 3.80 per 100	INT / EXT CHF 2.80 / 3.80 per 100	INT / EXT CHF 2.80 / 3.80 per 100	INT / EXT CHF 2.80 / 3.80 per 100
g	g	g	g	g
HOT BUFFET	HOT BUFFET	HOT BUFFET	HOT BUFFET	HOT BUFFET
Turkey roast Boulgur Glaced sugar snaps & carrots	Quesadilla with pulled beef Cheddar chees and iceberg salad Avocado sour cream dipping Roasted corncobs	Cevapcicci Cucumber lemon dip Potato gnocchi with spinach Zucchini & eggplants	Breaded Alaska pollak fillet Lemon dill mayonnaise Boiled potatoes with chives Glazed celery	Sliced duckbreast Sweet & sour sauce Fried Rice with vegetables
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 our things of the see the labels on the buffet for our things.	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	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	Fish, Origin Netherlands On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the labels on the	Origin France On our buffets you will always find vegetarian and vegan as wel as lactose- and gluten-free options. Please see the labels on the buffet for putificial information.

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INT / EXT CHF 2.80 / 3.80 per 100

GREEN MARKET

At the buffet of the Green Market you will always find an allergen-free selection. Bon Appetit

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g	g	g	g	g
DESSERT	DESSERT	DESSERT	DESSERT	DESSERT
Strawberry cream	Maracuja - mousse with fresh fruits	Homemade apple strudel Vanilla sauce	Berry granites with honey yoghurt	chocolate roulade
approx 101 cal.	approx 169 cal.	approx 174 cal.	approx 57 cal.	approx 176 cal.
INT / EXT CHF 1.80 / 2.50	INT / EXT CHF 1.80 / 2.50	INT / EXT CHF 1.80 / 2.50	INT / EXT CHF 1.80 / 2.50	INT / EXT CHF 1.80 / 2.50