Staff restaurant Eldora - Roche Quadra Terra / Quadra

Monday, 11. November	Tuesday, 12. November	Wednesday, 13. November	Thursday, 14. November	Friday, 15. November
SOUP	SOUP	SOUP	SOUP	SOUP 📢
Oriental vegetable soup approx 72.84 cal.	Poultry broth with vegetables approx 28.92 cal.	Beet cream soup approx 172.33 cal.	Bouillon with pasta approx 72.79 cal. / Beef	Sri Lanka pea soup approx 185.83 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
Crispy soja nuggets Sweet chili sauce Fried mie noodels Steamed pak choi	Spaghetti Bolognese, Pesto, Pomodoro Salad of the day	Potato spinach quiche Vegetables pot stew Marinated spinach	Chicken wings from the oven Cocktail sauce Rice with vegetables Braised tomatoes with herbs	Chili con carne Sour cream Tortillas chili chips Sweet corn with herbs
approx 426.71 cal.	approx 584.45 cal. / Beef, Origin Switzerland	approx 494.00 cal.	approx 997.39 cal. / Origin Switzerland	approx 1029.48 cal. / Beef, 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
AROUND THE WORLD	AROUND THE WORLD	AROUND THE WORLD	AROUND THE WORLD	AROUND THE WORLD
Rolled ham Tarragon lemon sauce Soft wheat Sweet and sour cucumber <i>approx 719.15 cal. / Pork, Origin Switzerland</i>	Chicken ragout Casimir Fruity curry coconut sauce Pilaw rice with almonds Fruit garnish approx 612.79 cal. / Origin Switzerland	Slow cooked roast veal Smoky Jus Tomato tagliatelle Oven vegetables <i>approx S96.24 cal. / Beef, Origin Switzerland</i>	Breaded pork escalope French fries Green peas & carrots <i>approx 784.35 cal. / Pork, Origin Switzerland</i>	Steamed European plaice fillet Tarragon orange sauce Bulgur Romanesco <i>approx 411.17 cal. / Fish, Origin Netherlands</i>
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
	0.1			0.1
VEGI MENU	VEGI MENU 🚫 📢 🖉	VEGI MENU 🛷	VEGI MENU 🚫 🛷	VEGI MENU 🚫 📢 🖉
VEGI MENU VEGI MENU	Lentil Dahl Spicy yogurt Oven parsnip with sesame	VEGI MENU Pan fried halloumi Couscous with couli flower and dried fruits Oven eggplants	VEGI MENU OV IN CONTRACTOR OF INTERNAL	VEGI MENU \bigcirc \checkmark Spelt strips with herbs Pumpkin risotto Fennel with oranges
Potato Pizza with goats cheese	Lentil Dahl Spicy yogurt	Pan fried halloumi Couscous with couli flower and dried fruits	Pastetli with vegetable filling Spinach bed	Spelt strips with herbs Pumpkin risotto
Potato Pizza with goats cheese Spinach salad with hemp oil	Lentil Dahl Spicy yogurt Oven parsnip with sesame Chickpea with tomato	Pan fried halloumi Couscous with couli flower and dried fruits Oven eggplants	Pastetli with vegetable filling Spinach bed Peas	Spelt strips with herbs Pumpkin risotto Fennel with oranges
Potato Pizza with goats cheese Spinach salad with hemp oil approx 856.58 cal.	Lentil Dahl Spicy yogurt Oven parsnip with sesame Chickpea with tomato approx 576.11 cal. INT / EXT CHF 8.50 / 11.50	Pan fried halloumi Couscous with couli flower and dried fruits Oven eggplants approx 644.07 cal. INT / EXT CHF 8.50 / 11.50	Pastetli with vegetable filling Spinach bed Peas approx 538.11 cal.	Spelt strips with herbs Pumpkin risotto Fennel with oranges approx 394.77 cal.
Potato Pizza with goats cheese Spinach salad with hemp oil approx 856.58 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Crunchy cod Tartar sauce Wild rice mix	Lentil Dahl Spicy yogurt Oven parsnip with sesame Chickpea with tomato approx 576.11 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Sliced turkey Creamy mushroom sauce Pommes Rissolées	Pan fried halloumi Couscous with couli flower and dried fruits Oven eggplants approx 644.07 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Mahi Mahi fillet Capers butter Lemon rice	Pastetli with vegetable filling Spinach bed Peas approx 538.11 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Game meat balls Game cream sauce Farfalle pasta	Spelt strips with herbs Pumpkin risotto Fennel with oranges <i>approx 394.77 cal.</i> INT / EXT CHF 8.50 / 11.50
Potato Pizza with goats cheese Spinach salad with hemp oil approx 856.58 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Crunchy cod Tartar sauce	Lentil Dahl Spicy yogurt Oven parsnip with sesame Chickpea with tomato approx 576.11 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Sliced turkey Creamy mushroom sauce	Pan fried halloumi Couscous with couli flower and dried fruits Oven eggplants approx 644.07 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Mahi Mahi fillet Capers butter	Pastetli with vegetable filling Spinach bed Peas approx 538.11 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Game meat balls Game cream sauce	Spelt strips with herbs Pumpkin risotto Fennel with oranges <i>approx 394.77 cal.</i> INT / EXT CHF 8.50 / 11.50 HOT BUFFET White veal ragout with saffron sauce Wholemeal pasta
Potato Pizza with goats cheese Spinach salad with hemp oil approx 856.58 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Crunchy cod Tartar sauce Wild rice mix autumnal vegetable <i>Fish, Origin Northeast Atlantic On our buffets</i> you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the labels on the buffet for nutritional	Lentil Dahl Spicy yogurt Oven parsnip with sesame Chickpea with tomato approx 576.11 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Sliced turkey Creamy mushroom sauce Pommes Rissolees Mixed 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	Pan fried halloumi Couscous with couli flower and dried fruits Oven eggplants approx 644.07 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Mahi Mahi fillet Capers butter Lemon rice Broccoli with nuts Fish, Origin Vietnam On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the	Pastetli with vegetable filling Spinach bed Peas approx 538.11 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Game meat balls Game cream sauce Farfalle pasta Braised autumn vegetables with pears Origin New Zealand On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the	Spelt strips with herbs Pumpkin risotto Fennel with oranges approx 394.77 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET White veal ragout with saffron sauce Wholemeal pasta Snap peas with pearl onions Beef, Origin Switzerland On our buffets you will always find vegetarian and vegan as well as lactose- and gluten-free options. Please see the
Potato Pizza with goats cheese Spinach salad with hemp oil approx 856.58 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Crunchy cod Tartar sauce Wild rice mix autumnal vegetable Fish, Origin Northeast Atlantic 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.	Lentil Dahl Spicy yogurt Oven parsnip with sesame Chickpea with tomato approx 576.11 cal. INT / EXT CHF 8.50 / 11.50 MORENTE Sliced turkey Creamy mushroom sauce Pommes Rissolees Mixed 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 nutritional information.	Pan fried halloumi Couscous with couli flower and dried fruits Oven eggplants approx 644.07 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Mahi Mahi fillet Capers butter Lemon rice Broccoli with nuts Fish, Origin Vietnam 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.	Pastetli with vegetable filling Spinach bed Peas approx 538.11 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Game meat balls Game cream sauce Farfalle pasta Braised autumn vegetables with pears 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.	Spelt strips with herbs Pumpkin risotto Fennel with oranges approx 394.77 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET White veal ragout with saffron sauce Wholemeal pasta Snap peas with pearl onions 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.
Potato Pizza with goats cheese Spinach salad with hemp oil approx 856.58 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Crunchy cod Tartar sauce Wild rice mix autumnal vegetable Fish, Origin Northeast Atlantic 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. INT / EXT CHF 2.80 / 3.80 per 100 g	Lentil Dahl Spicy yogurt Oven parsnip with sesame Chickpea with tomato approx 576.11 cal. INT / EXT CHF 8.50 / 11.50 MOT BUFFET Sliced turkey Creamy mushroom sauce Pommes Rissolées Mixed 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 nutritional information.	Pan fried halloumi Couscous with couli flower and dried fruits Oven eggplants approx 644.07 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Mahi Mahi fillet Capers butter Lemon rice Broccoli with nuts Fish, Origin Vietnam 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.	Pastetli with vegetable filling Spinach bed Peas approx 538.11 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET Game meat balls Game cream sauce Farfalle pasta Braised autumn vegetables with pears 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.	Spelt strips with herbs Pumpkin risotto Fennel with oranges approx 394.77 cal. INT / EXT CHF 8.50 / 11.50 HOT BUFFET White veal ragout with saffron sauce Wholemeal pasta Snap peas with pearl onions 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. INT / EXT CHF 2.80 / 3.80 per 100 g