



















Staff restaurant Eldora - Roche Quadra Terra / Quadra

Monday, 20. January	Tuesday, 21. January	Wednesday, 22. January	Thursday, 23. January	Friday, 24. January
SOUP  <p>Herb cream soup approx 100.74 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>	SOUP <p>Beef broth with chive pancake approx 59.39 cal. / Beef, Origin Switzerland</p> <p>INT / EXT CHF 1.80 / 2.50</p>	SOUP  <p>Curry soup with coconut milk approx 108.46 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>	SOUP  <p>Roasted sweet potato soup approx 119.64 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>	SOUP  <p>Mushroom cream soup approx 129.80 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>
ALPINE CUISINE <p>Meatloaf Rosemary gravy Herb noodles Green beans with savory approx 673.31 cal. / Pork, Origin Switzerland</p> <p>INT / EXT CHF 8.50 / 11.50</p>	ALPINE CUISINE  <p>Homemade cheese onion tart Root vegetable salad with herbs Apple chutney approx 1029.31 cal.</p> <p>INT / EXT CHF 8.50 / 11.50</p>	ALPINE CUISINE  <p>St. Galler veal sausage Mustard dipping Rösti Carrot salad with raisins approx 1196.56 cal. / Beef, Pork, Origin Switzerland</p> <p>INT / EXT CHF 8.50 / 11.50</p>	ALPINE CUISINE  <p>Spicy vegetable chili with red beans Tortillas Chips Iceberg lettuce and guacamole approx 957.33 cal.</p> <p>INT / EXT CHF 8.50 / 11.50</p>	ALPINE CUISINE <p>Alaska pollack provençale Herb mayonnaise Steamed potatoes Snap peas approx 798.12 cal. / Fish, Origin Northeast Atlantic</p> <p>INT / EXT CHF 8.50 / 11.50</p>
AROUND THE WORLD  <p>Oven roasted cod fillet Sour cream with saffron Wild rice Glazed celeriac with nuts approx 566.68 cal. / Fish, Origin Netherlands, Northeast Atlantic</p> <p>INT / EXT CHF 11.50 / 14.50</p>	AROUND THE WORLD <p>Veal ragout Creamy herb sauce Bramata polenta Oven vegetables approx 708.70 cal. / Beef, Origin Switzerland</p> <p>INT / EXT CHF 11.50 / 14.50</p>	AROUND THE WORLD <p>Beef ragout burgundy style Herb pizokel Marinated red cabbage approx 672.42 cal. / Beef, Pork, Origin Switzerland</p> <p>INT / EXT CHF 11.50 / 14.50</p>	AROUND THE WORLD  <p>Slow cooked turkey breast Mustard sauce Pilaf rice Braised tomatoes with herbs approx 596.22 cal. / Origin Switzerland</p> <p>INT / EXT CHF 11.50 / 14.50</p>	AROUND THE WORLD <p>Pork stew Szegediner style Butter noodles Cream spinach approx 931.37 cal. / Pork, Origin Switzerland</p> <p>INT / EXT CHF 11.50 / 14.50</p>
VEGI MENU  <p>Spätzle pot stew with mountain cheese Creamy mushrooms with herbs Mixed vegetables with olive oil approx 844.55 cal.</p> <p>INT / EXT CHF 8.50 / 11.50</p>	VEGI MENU  <p>Tortilla with vegetables and potatoes Olive jam Eggplant cream Braised pumpkin with honey approx 582.54 cal.</p> <p>INT / EXT CHF 8.50 / 11.50</p>	VEGI MENU  <p>Vegetable lasagna with ricotta Tomato coulis Marinated arugula salad approx 791.83 cal.</p> <p>INT / EXT CHF 8.50 / 11.50</p>	VEGI MENU  <p>Kaiserschmarrn Alsation-plum compote Apricot dumpling Pancakes with chocolate approx 1088.88 cal.</p> <p>INT / EXT CHF 8.50 / 11.50</p>	VEGI MENU  <p>Paneer cheese from the oven Spinach lentils dahl Fried vegetables approx 536.27 cal.</p> <p>INT / EXT CHF 8.50 / 11.50</p>
HOT BUFFET <p>Chicken nuggets Curry mayonnaise Potato wedges Glazed sugar peas</p> <p>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.</p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>	HOT BUFFET <p>Lamb cevapcici Cucumbre yogurt dip Potato gnocchi with spinach and sliced cheese Eggplants</p> <p>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.</p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>	HOT BUFFET  <p>Spicy lamb curry Sri Lanka style Turmeric bulgur Oven roasted peppers Papadum</p> <p>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.</p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>	HOT BUFFET  <p>Slow cooked beef brisket Chimi churri sauce Pommes rissoles Glazed beetroot</p> <p>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.</p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>	HOT BUFFET <p>Chicken sweet and sour Jasmine rice with cashews and star anise Fried chinese cabbage</p> <p>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.</p> <p>INT / EXT CHF 2.80 / 3.80 per 100 g</p>
DESSERT  <p>Chocolate mousse with espresso approx 239.70 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>	DESSERT  <p>Passionfruit curd cream approx 189.23 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>	DESSERT <p>Nut dessert approx 491.61 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>	DESSERT <p>Elderflower mousse approx 188.25 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>	DESSERT <p>Granny's prune-plum cake approx 210.42 cal.</p> <p>INT / EXT CHF 1.80 / 2.50</p>