

Staff restaurant Restaurant Giardino Temporary facility / Temporary facility

Monday, 12. June	Tuesday, 13. June	Wednesday, 14. June	Thursday, 15. June	Friday, 16. June
SOUP  Asparagus cream soup <i>approx 78.2 cal.</i>	SOUP   Carrot-ginger-coconut soup <i>approx 92.4 cal.</i>	SOUP  Leek cream soup <i>approx 77.9 cal.</i>	SOUP  Curry pea soup <i>approx 146.9 cal.</i>	SOUP  Onion cream soup with thyme and croutons <i>approx 174.1 cal.</i>
3.50	3.50	3.50	3.50	3.50
TRADITIONAL  Veal Bratwurst Onion gravy Roesti Green beans <i>approx 808.1 cal. / Sausage (Pork, Veal): Switzerland</i>	TRADITIONAL Fusion Food: Mittelmeer Swiss meatloaf Gyros with sauerkraut, fried onions, spinach and mustard tzatziki Cucumber and tomato salad with black olives and red onions <i>approx 962.6 cal. / Meatloaf (Pork, Veal): Switzerland</i>	TRADITIONAL Roast pork with crust Green pepper cream sauce Polenta Grilled tomato <i>approx 755.6 cal. / Pork: Switzerland</i>	TRADITIONAL Chili Cheeseburger Beef burger, brioche bun, iceberg salad, fried onions, tomato, jalapeños and cheddar cheese sauce French fries <i>approx 1171.0 cal. / Burger (beef): Switzerland</i>	TRADITIONAL  Fish sticks (pollock) Mayonnaise Boiled potatoes Creamed spinach <i>approx 1018.6 cal. / Pollock: Northeast Pacific</i>
INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00
VEGI  Gnocchi all'arrabbiata Gnocchi with spicy tomato sauce, roasted vegetables, olives and grated cheese <i>approx 631.8 cal.</i>	VEGI   Tortilla with potatoes, bell peppers and onions Chervil curd Tomato salad with pistachios Marinated rocket <i>approx 419.3 cal.</i>	VEGI  Fusion Food: Mittelmeer Vegetarian mince Kritharaki Feta cheese Dried fig compote <i>approx 1066.0 cal.</i>	VEGI  Fusion Food: Mittelmeer Crostini al formaggio with Gorgonzola, Swiss mountain cheese, white wine, tomatoes and rocket Celery and apple salad with walnuts <i>approx 1032.7 cal.</i>	VEGI  Cheese tart Summer salad with leaf lettuce, cherry tomatoes, radish, sunflower seeds and chives <i>approx 849.8 cal.</i>
INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00	INT CHF 15.00 / EXT CHF 20.00
WEEKLY SPECIAL  Green Thai Curry with chicken Jasmine rice Fried vegetables with wood ear mushrooms Mung bean sprouts and coriander <i>approx 715.1 cal. / Chicken: Switzerland</i>	WEEKLY SPECIAL  Green Thai Curry with chicken Jasmine rice Fried vegetables with wood ear mushrooms Mung bean sprouts and coriander <i>approx 715.1 cal. / Chicken: Switzerland</i>	WEEKLY SPECIAL  Green Thai Curry with chicken Jasmine rice Fried vegetables with wood ear mushrooms Mung bean sprouts and coriander <i>approx 715.1 cal. / Chicken: Switzerland</i>	WEEKLY SPECIAL  Green Thai Curry with chicken Jasmine rice Fried vegetables with wood ear mushrooms Mung bean sprouts and coriander <i>approx 715.1 cal. / Chicken: Switzerland</i>	WEEKLY SPECIAL  Green Thai Curry with chicken Jasmine rice Fried vegetables with wood ear mushrooms Mung bean sprouts and coriander <i>approx 715.1 cal. / Chicken: Switzerland</i>
INT CHF 18.00 / EXT CHF 23.00	INT CHF 18.00 / EXT CHF 23.00	INT CHF 18.00 / EXT CHF 23.00	INT CHF 18.00 / EXT CHF 23.00	INT CHF 18.00 / EXT CHF 23.00
DESSERT  Swiss honey tarte "Bienenstich" <i>approx 300.9 cal.</i>	DESSERT   Marinated apricots <i>approx 52.8 cal.</i>	DESSERT  Vanilla cream Chocolate crumble <i>approx 288.8 cal.</i>	DESSERT  Lemongrass and coconut panna cotta with mango sauce <i>approx 276.2 cal.</i>	DESSERT  Strawberry tiramisu <i>approx 215.8 cal.</i>
3.50	3.50	3.50	3.50	3.50

Opening hours: Monday - Friday: 07.00 - 16.00, lunch service: 11.30 - 14.00. | All prices in CHF incl. VAT. Legend Icons: Gluten free, lactose free, vegetarian (1 leaf), vegan (2 leaves), Smart Eating
 In each menu is included: a menu salad or soup or dessert.