

















# Staff restaurant Eldora - BBZW Sursee

Monday, 18. November	Tuesday, 19. November	Wednesday, 20. November	Thursday, 21. November	Friday, 22. November
<b>SUPPE</b>	<b>SUPPE</b>	<b>SUPPE</b> 	<b>SUPPE</b>	<b>SUPPE</b>
Soup of the day	Soup of the day	Vegetarian Grisons barley soup with vegetables <i>approx 89.2 cal.</i>	Soup of the day	Soup of the day
<b>2.00</b>	<b>2.00</b>	<b>2.00</b>	<b>2.00</b>	<b>2.00</b>
<b>KARMA</b> 	<b>KARMA</b> 	<b>KARMA</b>  	<b>KARMA</b> 	<b>KARMA</b> 
Stroganoff pappardelle with plant-based chicken, bell peppers, mushrooms, spinach and gherkins <i>approx 611.3 cal.</i>	Crêpe au gratin filled with ratatouille Béchamel sauce Spinach <i>approx 373.1 cal.</i>	Smart Eating – Alpenküche Smart Eating mushroom Bourguignon Green mashed potatoes Roasted pumpkin cubes Parsley <i>approx 445.8 cal.</i>	Seasonal vegetable medley Rösti pouches with cream cheese filling Creamy chanterelle mushroom sauce <i>approx 541.9 cal.</i>	Vietnamese vegetable curry Baked tofu with mint Jasmine rice Pickled vegetables <i>approx 773.4 cal.</i>
<b>10.00</b>	<b>10.00</b>	<b>10.00</b>	<b>10.00</b>	<b>10.00</b>
<b>WÄLTREIS</b>	<b>WÄLTREIS</b> 	<b>WÄLTREIS</b>	<b>WÄLTREIS</b>  	<b>WÄLTREIS</b>
Puff pastry vol-au-vents Small sausage meat dumplings Creamy mushroom sauce Potato bites Glazed peas and carrots <i>approx 1089.3 cal. / Small sausage-meat dumplings (pork): Switzerland</i>	Smart Eating – Alpenküche Autumn vegetables with Brussels sprouts Roast venison with braised sauce and bramata polenta <i>approx 533.2 cal. / Venison: Austria</i>	Lasagne al Forno with beef Bolognese, béchamel and grated cheese <i>approx 534.7 cal. / Beef: Switzerland</i>	Baked pike-perch fillet from the oven with lamb's lettuce pesto Saffron buckwheat Marinated lamb's lettuce <i>approx 561.8 cal. / Pike-perch: Kazakhstan</i>	Flaischkäse (Swiss meatloaf) cordon bleu Spicy garlic and lemon dip Catalan fried potatoes with bell peppers and olives Romanesco <i>approx 1013.6 cal. / Cordon bleu (pork, veal): Switzerland</i>
<b>12.00</b>	<b>12.00</b>	<b>12.00</b>	<b>12.00</b>	<b>12.00</b>
<b>STREETFOOD</b>	<b>STREETFOOD</b>	<b>STREETFOOD</b>	<b>STREETFOOD</b>	<b>STREETFOOD</b>
Chicken nuggets and vegetable samosas Choice of various dips and sauces French fries <i>approx 967.4 cal. / Chicken: Switzerland</i>	Chicken nuggets and vegetable samosas Choice of various dips and sauces French fries <i>approx 967.4 cal. / Chicken: Switzerland</i>	Chicken nuggets and vegetable samosas Choice of various dips and sauces French fries <i>approx 967.4 cal. / Chicken: Switzerland</i>	Chicken nuggets and vegetable samosas Choice of various dips and sauces French fries <i>approx 967.4 cal. / Chicken: Switzerland</i>	Chicken nuggets and vegetable samosas Choice of various dips and sauces French fries <i>approx 967.4 cal. / Chicken: Switzerland</i>
<b>12.00</b>	<b>12.00</b>	<b>12.00</b>	<b>12.00</b>	<b>12.00</b>
<b>SALATBUFFET</b>	<b>SALATBUFFET</b>	<b>SALATBUFFET</b>	<b>SALATBUFFET</b>	<b>SALATBUFFET</b>
Chicken salad 1000 Iceland with cocktail sauce, corn, cucumber, tomatoes and chives served with salads, melon and cornbread <i>approx 864.7 cal. / Chicken: Switzerland</i>	Chicken salad 1000 Iceland with cocktail sauce, corn, cucumber, tomatoes and chives served with salads, melon and cornbread <i>approx 864.7 cal. / Chicken: Switzerland</i>	Chicken salad 1000 Iceland with cocktail sauce, corn, cucumber, tomatoes and chives served with salads, melon and cornbread <i>approx 864.7 cal. / Chicken: Switzerland</i>	Chicken salad 1000 Iceland with cocktail sauce, corn, cucumber, tomatoes and chives served with salads, melon and cornbread <i>approx 864.7 cal. / Chicken: Switzerland</i>	Chicken salad 1000 Iceland with cocktail sauce, corn, cucumber, tomatoes and chives served with salads, melon and cornbread <i>approx 864.7 cal. / Chicken: Switzerland</i>
<b>pro 100 Gramm: 2.50</b>	<b>pro 100 Gramm: 2.50</b>	<b>pro 100 Gramm: 2.50</b>	<b>pro 100 Gramm: 2.50</b>	<b>pro 100 Gramm: 2.50</b>
<b>SÜESSES</b> 	<b>SÜESSES</b>  	<b>SÜESSES</b>	<b>SÜESSES</b>  	<b>SÜESSES</b> 
Apple fritters Vanilla sauce <i>approx 283.8 cal.</i>	Smart Eating – Alpenküche Gingerbread and orange trifle <i>approx 152.5 cal.</i>	Mango Lassi <i>approx 216.4 cal.</i>	Smart Eating – Alpenküche Cream tart <i>approx 195.0 cal.</i>	Mini vanilla cornet <i>approx 249.3 cal.</i>
<b>2.00</b>	<b>2.00</b>	<b>2.00</b>	<b>2.00</b>	<b>2.00</b>

Alle Menus sind inkl. einem Menusalat oder einer Tagessuppe oder einem Dessert oder einer Frucht. | Alle Preise in CHF inkl. MwSt.  
Öffnungszeiten: Montag bis Freitag: 07.30 bis 16.00 Uhr / Mittagessen: 11.30 Uhr bis 13.30 Uhr.

Legende Icons: Glutenfrei, laktosefrei, vegetarisch (1 Blatt), vegan (2 Blätter)