

# Staff restaurant Restaurant Giardino Giardino / Giardino

Monday, 17. March	Tuesday, 18. March	Wednesday, 19. March	Thursday, 20. March	Friday, 21. March
<b>SOUP</b> 	<b>SOUP</b> 	<b>SOUP</b> 	<b>SOUP</b> 	<b>SOUP</b> 
Vegan tomato soup <i>approx 116.0 cal.</i>	Roasted aubergine soup with lemon <i>approx 136.7 cal.</i>	Cream of wild garlic soup <i>approx 101.2 cal.</i>	Vegan yellow carrot soup <i>approx 71.9 cal.</i>	Cream of vegetable soup <i>approx 80.2 cal.</i>
<b>3.50</b>	<b>3.50</b>	<b>3.50</b>	<b>3.50</b>	<b>3.50</b>
<b>TRADITIONAL</b>	<b>TRADITIONAL</b>	<b>TRADITIONAL</b>	<b>TRADITIONAL</b>	<b>TRADITIONAL</b>
St. Patrick's Day Shepherd's pie Potato soufflé with beef, root vegetables, cheese and glazed peas <i>approx 738.7 cal. / Beef: Switzerland</i>	Minced chicken steak with wild garlic Creamy cognac sauce Spätzli Glazed rainbow carrots <i>approx 876.8 cal. / Chicken: Switzerland</i>	Szeged pork goulash with sauerkraut Sour cream Noodles <i>approx 951.3 cal. / Pork: Switzerland</i>	Veal Burger with veal, cocktail barbecue sauce, lettuce and cucumber Coleslaw <i>approx 785.7 cal. / Burger (veal): Switzerland, Bun: Switzerland</i>	Seafood paella Rice with saffron, tomatoes, beans, peas and aioli <i>approx 959.7 cal. / Mussels: Netherlands, Shrimps: Vietnam, Squid: Western Indian Ocean, Calamari: Southwest Atlantic, Calamari in batter: Southwest Atlantic</i>
<b>INT CHF 15.00 / EXT CHF 20.00</b>	<b>INT CHF 15.00 / EXT CHF 20.00</b>	<b>INT CHF 15.00 / EXT CHF 20.00</b>	<b>INT CHF 15.00 / EXT CHF 20.00</b>	<b>INT CHF 15.00 / EXT CHF 20.00</b>
<b>VEGI</b>	<b>VEGI</b> 	<b>VEGI</b> 	<b>VEGI</b> 	<b>VEGI</b> 
Fried haloumi Pomegranate vinaigrette Lukewarm tabbouleh Bell peppers in tomato sauce with onion  <i>approx 1053.0 cal.</i>	Onion bhaji nuggets Raita Lentil dal Roasted broccoli  <i>approx 791.5 cal.</i>	Parisian courgettes schnitzel with egg and parsley Fregola sarda salad with olives, dried tomatoes, courgettes and parsley Buffalo mozzarella <i>approx 569.2 cal.</i>	Acts of Green Roasted Turmeric Cauliflower Tacos With crispy chickpeas Harissa-lemon tahini sauce Sweet potato fries  <i>approx 722.3 cal.</i>	Puff pastry triangle with spinach and feta Rainbow loose leaf lettuce with seeds, apple, egg and croutons Pumpkin seed vinaigrette <i>approx 702.1 cal.</i>
<b>INT CHF 15.00 / EXT CHF 20.00</b>	<b>INT CHF 15.00 / EXT CHF 20.00</b>	<b>INT CHF 15.00 / EXT CHF 20.00</b>	<b>INT CHF 15.00 / EXT CHF 20.00</b>	<b>INT CHF 15.00 / EXT CHF 20.00</b>
<b>WEEKLY SPECIAL</b>	<b>WEEKLY SPECIAL</b>	<b>WEEKLY SPECIAL</b>	<b>WEEKLY SPECIAL</b>	<b>WEEKLY SPECIAL</b>
Beef Rendang Indonesian beef Biryani rice Sambal oelek Cucumber salad <i>approx 852.8 cal. / Beef: Switzerland</i>	Beef Rendang Indonesian beef Biryani rice Sambal oelek Cucumber salad <i>approx 852.8 cal. / Beef: Switzerland</i>	Beef Rendang Indonesian beef Biryani rice Sambal oelek Cucumber salad <i>approx 852.8 cal. / Beef: Switzerland</i>	Beef Rendang Indonesian beef Biryani rice Sambal oelek Cucumber salad <i>approx 852.8 cal. / Beef: Switzerland</i>	Beef Rendang Indonesian beef Biryani rice Sambal oelek Cucumber salad <i>approx 852.8 cal. / Beef: Switzerland</i>
<b>INT CHF 18.00 / EXT CHF 23.00</b>	<b>INT CHF 18.00 / EXT CHF 23.00</b>	<b>INT CHF 18.00 / EXT CHF 23.00</b>	<b>INT CHF 18.00 / EXT CHF 23.00</b>	<b>INT CHF 18.00 / EXT CHF 23.00</b>
<b>DESSERT</b> 	<b>DESSERT</b> 	<b>DESSERT</b> 	<b>DESSERT</b> 	<b>DESSERT</b> 
St. Patrick's Day Matcha mousse <i>approx 327.1 cal.</i>	Marinated kiwi  <i>approx 68.6 cal.</i>	Lemon crème with blueberries and crunch  <i>approx 163.5 cal.</i>	Apple streusel cake  <i>approx 148.2 cal. / Cake: Germany</i>	Crème brûlée with Tonka  <i>approx 270.9 cal.</i>
<b>3.50</b>	<b>3.50</b>	<b>3.50</b>	<b>3.50</b>	<b>3.50</b>

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.