PROMOTIONS

2023

Join us in looking forward to a wealth of culinary highlights on the menu plan.

JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE
1 New Year	1	1	1	1 Labour Day	1
2 Berchtold's Day	2	2	2	2	2
3	3	3	3	3	3
4	4	4	4	4	4
5 VEGANUARY	5	5	5 FARMER'S DAY	5	5
6 Epiphany	6	6	6	6	6
7	7	7	7 Good Friday	7	7
8	8	8	8	8	8 Corpus Christi
9	9	9	9 Easter	9 smart eating.	9
10	10	10	10 Easter Monday	10 STREET FOOD	10
11 82	11	11	11	11 REVOLUTION	11
12 VEGANUARY	12	12	12	12	12
13	13	13	13	13	13
14	14	14	14	14 Mother's Day	14 14
15	15	15	15	15	15 1051000
16	16	16	16	16	16
17	17	17	17 Sechseläuten	17	17
18	18	18	18	18 Ascension Day	18
9 VEGANUARY	19	19	19	19	19
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21	21	21	21	21	21
22	22	22	22	22	22
23	23 ACTS OF GREEN	23	23	23	23
24	24	24	24	24	24
25	25	25	25	25 ACTS OF GREEN	25
26 VEGANUARY	26	26	26	26	26
27	27	27	27 ACTS OF GREEN	27	27
28	28	28	28	28 Whitsun	28
29	1 a g 10	29	29	29 Whit Monday	29 ACTS OF GREE
30	1 (c. 1	30 ACTS OF GREEN	30	30	30

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23		.2	STREET FOOL
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26	BARBECUE	2	5
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		20	FARMER'S DAY
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smart eating.		22	
HEALTHY		23	
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		28	ACTS OF GREEN
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OF GREEN			1. 78
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OKTOBER	NOVEMBER	DEZEMBER
1	1 All Saints' VEGAN	1
2 World VEGI DAY	2 WORLD VEGAN DAY	2
3	3	3
4 ALPINE COW	4	4
5 SPONSORSHIP	5	5
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7	7	7 7034000
8	8	8 Immaculate Concept.
9	9 KIDS DAY 🏯	9
10	10	10
¹¹ OKTOBER-	11	11
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21	21 smart eating.	21
22	.22. STREET FOOD	22
23	23 REVOLUTION	23
24	24	24 Christmas Eve
25	25	25 Christmas Day
26 ACTS OF GREEN	26	26 Boxing Day
27	27	27
28	28	28
29	29 ACTS OF GREEN	29
30	30	30
31	- V32 - 5	31 New Year's Eve
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Promotions highlighted in grey will not be run in all restaurants. Subject to change.

ACTS OF GREEN

Both as a company and in the restaurants, Eldora AG champions sustainability, fairness and environmental protection - and has done so for many years. Of course, we are aware that we can't rescue the whole planet on our own. But we act responsibly on a daily basis and do our bit with a large number of individual good deeds -ACTS OF GREEN.

MEAT-FREE AND HAPPY **NO FOOD WASTE**

SAVE WATER

LEAF TO ROOT **NOSE TO TAIL**

ACTS OF GREEN Thursday

We put the spotlight on sustainable cuisine. Sustainable eating doesn't have to mean asceticism and abstinence, it's much more about the right mix of ingredients and pleasure with a clear conscience.

From February to November, we are raising awareness with sustainable topics on the last Thursday of every month.

PRO SPECIE RARA

FAIR TRADE

SUSTAINABLE DEVELOPMENT G A

SINCE 2016, WE HAVE BEEN GUIDED BY THE UN'S 2030 AGENDA AND **ITS 17 GOALS FOR SUSTAINABLE** GLOBAL DEVELOPMENT.

World Vegan Day

2 November There's a delicious menu to mark World Vegan



VEGANUARY TRY OUT VEGAN. THIS JANUARY.



The global "Veganuary" (Vegan + January) campaign inspires people to try a purely vegetarian diet in January. Eldora has been committed to vegan cuisine for quite some time now. One good reason to join in is the current climate issue, because much less farmland is used to produce vegan food and its production therefore uses less CO₂ and water. From vegan burger to Indian chickpea curry: we offer you the chance to enjoy delicious vegan food in many Eldora restaurants in January. For more on the global campaign go to veganuary.ch

FINEST ALPINE CHEESE FROM OUR

Alpine con sponsorship

ALPINE COWS

Eldora has been supporting the Roffler farming family in Prättigau (Graubünden) since 2015 and sponsors one Alpine cow for every Eldora restaurant. The cows spend the summer on the beautiful Alp Valpun at an altitude of around 1882 metres above sea level, where they can enjoy mountain herbs all day long. The milk is made into wonderfully creamy, aromatic Alpine cheese that we incorporate into our restaurants' menus in the autumn.



World Negi Day

2 October Regular vegetarian meals are good for us and the environment. Join in!

eldOra

smart eating

EAT SMARTER WITH **ELDORA'S NUTRITION PROGRAMME**

The current trend of pursuing a healthy lifestyle pervades every area of our life. Our food consumption has an important influence on our well-being, which is why interest in nutrients, calories and the preparation of dishes has risen enormously.

"Smart Eating" is based on the Swiss Society of Nutrition's guidelines for a balanced diet in the workplace. In practice, "Smart Eating" means delicious meals that...

- Contain a maximum of 600 calories
- Are low in salt and fat
- Are prepared with care
- Are high in protein
- Are healthy, enjoyable and sexy

skip diet just eat healthy.

smart eating Healthy STREET FOOD REVOLUTION

In this year's "Smart Eating" promotion, we highlight the fact that it's totally possible to cook street food healthily. Held three times a year, the "Healthy Street Food Revolution" may convince you. The **"Smart Eating" magazine** is issued to promote the events, with recipes you can cook at home and interesting and entertaining information about "SMART EATING. HEALTHY LIVING."



IF IT SAYS ORGANIC, IT'S PURELY NATURAL

Organic ingredients are produced in harmony with nature. Biodiversity, animal welfare, resource conservation and natural flavour are of primary importance here and the products have to meet strict criteria. Bio Suisse producers also undertake to run their entire operation organically, not just individual product lines (more information at www.bio-suisse.ch). In collaboration with Bio Suisse, we will put the spotlight on the marvellous, natural products available from Swiss organic growers twice this year.

FUSTPool

What happens when you're served Swiss dishes that incorporate foods from all over the world in fresh combinations? Unexpected harmonies of flavour, or to put it another way, luscious fusion food creations. Three times a year, our kitchen crew will carry you away on a culinary journey of combined flavours.

Barbecue season

In summertime ... when the weather is fine, we fire up the barbecue out on the terrace.



Oktoberfest

In October ... the world looks to Bavaria. But you can also savour classics from the beer tent in Switzerland.



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smart Geating

You ask for it, we cook it Enter your request on the restaurant website. Good ideas that we can turn into reality will appear in our menus.



SWITZERLAND MEETS THE WORLD

FARMER'S DAYC



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