

PROMOTIONEN

2024

You can look forward with us to many culinary highlights on the menu.



JANUAR	FEBRUAR	MÄRZ	APRIL	MAI	JUNI	JULI	AUGUST	SEPTEMBER	OKTOBER	NOVEMBER	DEZEMBER
1 New Year	1	1	1 Ostermontag	1 Tag der Arbeit	1	1	1 Bundesfeier	1	1 World VEG. Day	1 World VEGAN Day	1
2 Berchtolds Day	2	2	2	2	2	2	2	2	2	2	2
3	3	3	3	3	3	3	3	3	3	3	3
4 VEGANUARY	4	4	4	4	4	4 GRILLSAISON	4	4	4	4	4
5	5	5	5	5	5	5	5	5	5	5	5
6 Hl. Drei Könige	6 street food	6	6	6	6 ACTS OF GREEN UN World Sustainability day	6	6	6	6	6	6
7	7	7	7	7 BIO DAY	7	7	7 OLYMPIC GAMES PARIS	7	7	7	7
8	8	8	8	8	8	8	8	8	8	8	8
9	9	9	9	9 Ascension holiday	9	9	9	9	9 ALPINE COW SPONSORSHIP	9	9
10 VEGANUARY	10	10	10	10	10	10 GRILLSAISON	10	10	10	10	10
11	11	11	11	11	11	11	11	11	11	11	11
12	12	12	12	12	12	12	12	12	12	12	12
13	13	13	13	13	13	13	13	13	13	13	13
14	14	14 BIO DAY	14	14	14	14	14	14	14	14 FUTURE DAY	14
15	15	15	15	15 Indien	15	15	15	15	15	15	15
16	16	16	16	16 street food	16	16	16	16	16	16	16
17 VEGANUARY	17	17	17	17	17	17	17	17	17 OKTOBER-FEST	17	17
18	18	18	18	18	18 ACTS OF GREEN	18	18	18 GENUSS-WOCHE	18	18	18
19	19	19	19	19 Pentecost	19	19	19	19	19	19	19
20	20	20	20	20	20	20	20	20	20 Alpine cuisine	20	20
21	21	21	21	21	21	21	21	21	21	21	21
22	22	22 ACTS OF GREEN World Water Day	22	22	22	22	22	22	22	22	22
23	23	23	23	23 ACTS OF GREEN	23	23	23	23	23	23	23
24 VEGANUARY	24	24	24	24	24	24	24	24	24 BIO DAY	24	24 Christmas Eve
25	25	25	25	25 ACTS OF GREEN	25	25	25	25	25	25	25 Christmas
26	26	26	26	26	26	26 GRILLSAISON	26	26	26	26	26 Stephan Day
27	27	27	27	27	27	27	27	27	27	27	27
28	28 ACTS OF GREEN	28	28	28	28	28	28	28	28	28 ACTS OF GREEN	28
29	29	29	29	29	29	29	29	29	29	29	29
30 VEGANUARY	30	30	30	30 Corpus Christi	30	30	30 BIO DAY	30	30 ACTS OF GREEN World Food Waste Day	30	30
31	31	31 Easter	31	31	31	31	31	31	31	31	31 Silvester

smart eating

EAT SMART WITH OUR HEALTHY NUTRITION PROGRAMME

A healthy lifestyle is „in“ and permeates all areas of our lives. Eating behaviour has a decisive influence on our well-being, which is why interest in nutrients, calories and the way food is prepared has grown considerably.

«Smart Eating» is based on the principles of the Swiss Organisation for Nutrition for a balanced diet in the workplace. Specifically, with „Smart Eating“ you can expect delicious dishes that ...

- contain a maximum of 600 calories,
- are low in salt and fat,
- are prepared extra gently,
- have a high protein content,
- are healthy, enjoyable and sexy.



don't diet.
just eat healthy.

All recipes are online

THIS YEAR WE ARE TRAVELLING TO INDIA IN SPRING AND TAKE A FORAY THROUGH THE ALPS IN AUTUMN.

European Football Championship

25 –27 June

We cook dishes from the participating participating nations and the host country Germany.

Oktoberfest

In October ...

... the world looks to Bavaria. We also have classics from the beer tent to savour.

Olympic games

6 –8 August

During the Olympic Games in Paris, we will be celebrating classic French cuisine.



17 to 19 September

DIE GENUSSWOCHE

The national gourmet week invites us to take our time to rethink our relationship with food and to awaken our curiosity about the origins of our food. Every year they focus on a culinary theme, which we realise in our restaurants.

Wish a dish

Send us your favourite dish or desired favourite dish or desired menu. We will then check whether your request can be realised. If everything fits, we will then prepare and cook the menu in the restaurant a few weeks later.



street food

From hot dogs to corn on the cob, currywurst, stomach bread, satay skewers and curiosities such as grilled insects or chicken feet. No matter where you are in the world, there is street food everywhere. We travel the world and bring the most popular dishes from **Indonesia, Morocco** and **Argentina** to our restaurants.

eldora

ACTS OF GREEN

Both as a company and in its restaurants, Eldora AG is committed to sustainability, fairness and environmental protection - and has been for many years. We are aware that we cannot save the entire planet on our own. But we act responsibly every day and make our contribution with many individual good deeds - the ACTS OF GREEN.

SUSTAINABLE DEVELOPMENT GOALS

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

1 ACT OF GREEN

1 ACT OF GREEN APPEARS EVERYWHERE WHERE YOU CAN "EARN" A GOOD GREEN DEED.

ACTS OF GREEN DAYS

We emphasise sustainable cuisine. Eating in an environmentally friendly way does not mean ascetic renunciation, but rather the right mix of food and enjoyment with a clear conscience. From February to November, we raise awareness of sustainable issues one day a month.

IN ADDITION TO THE ACTS OF GREEN DAYS THERE ARE ALSO OTHER PROMOTIONS ON THE SUBJECT OF SUSTAINABILITY.



VEGANUARY

January

Take part in the international campaign and try our varied vegan menus in January. varied vegan menus in January.

World vegetarian day

1 October

Eating vegetarian food more often is good for us and the environment. Join in!

World vegan day

1 November

For World Vegan Day there is a delicious menu, completely without animal products.

BIO DAY

PURE NATURE INSIDE

Organic means sustainable management in harmony with nature. Biodiversity, animal welfare, resource conservation and natural flavour are at the forefront and are ensured by strict regulations. Incidentally, Bio-Suisse farms undertake to run their entire business organically, not just individual branches of production. In collaboration with Bio Suisse, we are putting the spotlight on the fantastic, natural products of Swiss organic farmers over four days (one per season). For example, **Ueli Unternährer from the Uelihof farm in Kastanienbaum LU.**



Alp valpun  1882 m.ü.M.

ALPKUH SPONSORING

✿✿✿✿ SINCE 2015 ✿✿✿✿

FINEST CHEESE FROM OUR ALPINE COWS

Eldora has been supporting the Roffler farming family in Prättigau (Graubünden) since 2015 and sponsors an alpine cow for every Eldora restaurant. The cows spend the summer on the beautiful Valpun alp at around 1882 metres above sea level, where they enjoy mountain herbs all day long. The milk is processed into wonderfully tangy and creamy alpine cheese, which we turn into delicious menus in autumn.

