

## THE QUARTERLY NEWSLETTER OF THE GLOBAL HEALTH CAMPUS FOOD SERVICE

June 2019

### BBQ



BBQ season begins on Friday, July 5th. Just like last year, free to enjoy a BBQ-grilled meal served on the terrace every Friday (if the weather permitting).

**How it works:** take your cutlery and a tray to the checkout, pay for your meal and then head for the terrace to meet the cook. Just exchange your receipt for your meal.

### SANDWICH MENU



A new season brings new suggestions. A new selection of home-made sandwiches has been available at Le Daily since the beginning of June. Choose from **Polar Veggie** (the best-seller is back), **Biarritz**, **Sunny Focaccia**, **Fitness Shrimp**, **Tuna Baguette** and **Ham & Gruyere Baguette** this summer.

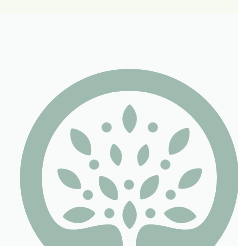
### RESTAURANT ACTIVITY

In this new year 2019, we are doing everything we can to satisfy you and ensure you enjoy a delightful break every time you enter Le Daily, Le Pommier and the Conference Centre.

**Since the beginning of the year, your restaurant service has already served :**

- 32,400 meals at Le Pommier.
- 11,800 coffee breaks at the Conference Centre.
- 3,700 lunches and cocktails at the Conference Centre and handled.
- 67,000 customer transactions at Le Daily.

### LE POMMIER



LE POMMIER

As a reminder, the restaurant is open Monday to Friday from 11:30 a.m. to 2 p.m.

To avoid our busiest periods, we recommend you visit between 11:30 a.m. and 12:15 p.m. or between 1:15 p.m. and 2 p.m.

To reduce waiting times at the checkout, we recommend that you pay using your badge. Badges can be topped up online on the restaurant website [www.restaurant-lepommier.ch](http://www.restaurant-lepommier.ch), at the terminal at the restaurant entrance, or at the checkouts at Le Daily and Le Pommier.

Please note that the tableware and consumables made available at Le Pommier are for restaurant customers only.

### WE TAKE YOUR NUTRITIONAL BALANCE TO HEART



All our dishes are prepared on-site by the chef and his team using ingredients that are delivered fresh every day. The menus we offer are approved by our dietician/nutritionist, Mrs Laurence Grosjean, based on the recommendations of the Société Suisse de Nutrition [www.sge-ssn.ch](http://www.sge-ssn.ch)

Each menu also features the corresponding Nutriscore, based on a colour code represented by a green, yellow or red apple, to help guide you in your daily nutritional choices.

#### nutriscore

Practical information about the value and quality of your meals is now available at your restaurant.



If a dish looks too small to satisfy your appetite, please feel free to request a more generous portion of starch or vegetables from the cook.

**Any items added from the self-service salad bar or the hot buffet must be placed in a separate glass dish to be weighed.** Otherwise you will be charged CHF 3.00 for each side dish.

### SUSTAINABLE DEVELOPMENT



Eldora SA's second sustainability report has just been published! It presents the key performance indicators for 2017 and 2018. As you look through it, you'll appreciate the very positive changes that have taken place.

The report highlights the care and attention that Eldora SA brings to sustainable development and the company's respect for all its stakeholders, as well as the legal framework that structures its daily activity.

[https://www.eldora.ch/flipbook/Rapport\\_Developpement\\_Durable/](https://www.eldora.ch/flipbook/Rapport_Developpement_Durable/)

### SOURCING

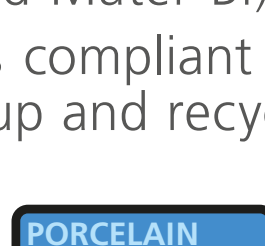
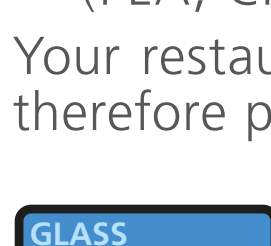
At the Le Daily and Le Pommier restaurants :

- 100 % of the milk used is GRTA labelled.
- 100 % of the beef, pork and veal served is provided by Swiss farmers and breeders.
- We collaborate with local farmers for the freshness and quality of their produce.
- We use seasonal produce as a priority.
- The origins of our meat and fish are indicated on our menus.
- We guarantee the traceability of the ingredients used to prepare each of your meals at all times.
- We choose exclusively eco-friendly sources for all our supplies.

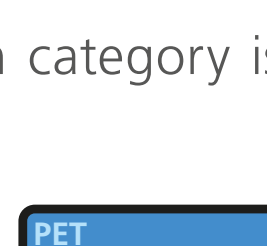
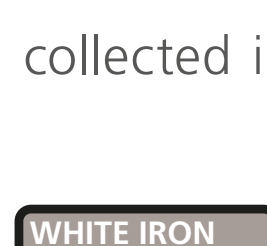
### ENVIRONMENT

- 99 % of our cleaning products are eco-friendly.
- 99 % of the take-away containers we use today are biodegradable (PLA, CPLA and Mater-Bi).

Your restaurant is compliant with **ISO 14001**. The trash collected in each category is therefore picked up and recycled :



Glass  
Porcelain  
Aluminium  
PET



**Leftover food :**

Food waste is collected on-site in a special 7000L biomass vat and then sent to treatment centres. Our partners transport this organic material to convert it into biogas at a specialised site located in the canton of Vaud.

### WEBSITE

The [www.restaurant-lepommier.ch](http://www.restaurant-lepommier.ch) website is accessible to all, on a PC, smartphone, tablet or other device. Here you'll find all the information you need about the on-site restaurant :

menus, the conference card, ordering catering services, topping up badges, and so on. You'll also find information about Nutritional Safety in the Eldora corporation, our Newsletter, and more.

### PORTAIT OF A MEMBER OF OUR TEAM

Another emblematic figure of Le Daily, Isabelle joined us at the GHC in June of 2018 after serving you at the Blandonnet.

**Offbeat interview :**

**What is your favourite style of music ?** : Pop/rock

**Which celebrity would you most like to meet ?** : Johnny Depp

**What is your favourite bedtime book ?** : Reading has never been my passion

**What is your motto ?** : It's never too late to become what you could have been !

**Your indulgence ?** : All kinds of sweets...

**The most insane thing you have ever done ?** : Bungee jumping

**How would you dress for a fancy-dress party ?** : Jack Sparrow

**Your favourite film ?** : Million Dollar Baby

**Your favourite weekend activity ?** : Eating out, shopping

**Your dream holiday ?** : The magic of Las Vegas

**What best represents your personality ?** : Positive attitude !

**Your favourite dish ?** : Paella

