





Gotthaerli am See
THAI-RESTAURANT & BAR

MITTAGSMENÜ

15. bis 19. April 2024

auch als Take Away erhältlich


VORSPEISE 6.50

Sommerrolle | Reispapier | gefüllt
Lollo | Karotten | Gurken | Mango
Avocado | Chilicreme  



MENÜ 1 18.00

 
Kokossuppe | Pilze Mix | Weisskabis
Babymais | Galgan | Kaffirlimone | Cherry
Tomaten | Zitronengras | Koriander | Chiliöl
mit oder ohne Reis


MENÜ 2 19.00


Tofuwürfeln | gebraten | Pilzsauce | Cashew
Nüsse | Peperoni | Zwiebeln | Karotten
Chilischoten geröstet | Bundzwiebeln | Reis


MENÜ 3 21.50

 
Grünes Thai Curry | Kokos | Planted
Chicken Vegan | Bambus | Aubergine
Zucchini | Bohnen | Basilikum | Reis


MENÜ 4 22.00


Kokossuppe | Poulet | Pilze Mix | Weisskabis
Babymais | Galgan | Kaffirlimone | Cherry
Tomaten | Zitronengras | Koriander | Chiliöl
mit oder ohne Reis

MENÜ 5 24.50


Schweinsgeschnetztes | gebraten | Cashew
Nüsse | Peperoni | Zwiebeln | Karotten
Chilischoten geröstet | Bundzwiebeln
Austernsauce | Reis

MENÜ 6 28.50


Grünes Thai Curry | Kokos | Black Tiger
Crevetten | Bambus | Aubergine | Zucchini
Bohnen | Basilikum | Reis

BUSINESS MENÜ 3-GANG 39.50

Sommerrolle
Reispapier | Lollo | Karotten
Gurken | Mango | Avocado | Chilicreme

Rotes Thai Curry | Rindfleisch
Austernsauce | grüner Pfeffer | Zucchini
Bohnen | Zwiebeln | Thai Aubergine

Jasmin Reis 

Mochi
Kokos | Grüntee | Mango-Passion
garniert mit Früchten

inklusive Kaffee oder Espresso
aus der Gourmet Rösterei Rast

Über Zutaten in unseren Gerichten, die Allergien oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeitenden gerne auf Anfrage.

Herkunft: Poulet CH; Schwein CH; Crevetten VNM;
Rind CH - Alle Preise in CHF und inklusive MwSt.



Gotthaerdli am See

THAI-RESTAURANT & BAR

LUNCH

April 15th to 19th, 2024

also available as take away

STARTER 6.50

Sommerrolle | rice paper | filled
lollo | carrots | cucumber | mango
avocado | chili cream



MENU 1 18.00



Coconut soup | mushroom mix | cabbage
baby corn | galgan | lime leaf | cherry
tomatoes | lemon gras | coriander | chili oil
with or without rice

MENU 2 19.00



Tofu cubes | fried | mushroom sauce
cashew nuts | peperoni | onions | carrots
chili pepper roasted | spring onions | rice

MENU 3 21.50



Green Thai curry | coconut | planted chicken
vegan | bamboo shoots | eggplant
zucchini | green beans | basil | rice

MENU 4 22.00



Coconut soup | chicken | mushroom mix
cabbage | baby corn | galgan | lime leaf
cherry tomatoes | lemon gras | coriander
chili oil | with or without rice

MENU 5 24.50



Pork | fried | cashew nuts | peperoni
onions | carrots | chili pepper roasted
oyster sauce | spring onions | rice

MENU 6 28.50



Green Thai curry | coconut | Black tiger
shrimps | bamboo shoots | eggplant
zucchini | green beans | basil | rice

BUSINESS MENU 3-COURSE 39.50

Sommer rolls
rice paper | lollo | carrots
cucumber | mango | avocado | chili cream

Red Thai curry | beef
oyster sauce | green pepper | zucchini
green beans | onions | Thai eggplant
jasmine rice

Mochi
coconut | green tea | mango-passion
garnished with fruits

included coffee or espresso
from the swiss gourmet roastery Rast

On request, our employees will be happy to inform
you about ingredients in our dishes that can trigger
allergies or intolerances.

Origin: Chicken CH; Pork CH; Beef CH; Shrimps VNM

All prices in CHF and including VAT.