



Gotthaerli am See
THAI-RESTAURANT & BAR

MITTAGSMENÜ

29. April bis 5. Mai 2024

auch als Take Away erhältlich

VORSPEISE 4.50
Gemüsesuppe | Kokos | Kartoffeln
Zwiebeln | Karotten | Ingwer | Blumenkohl
Bundzwiebeln | Chiliöl ☒ ♡

MENÜ 1 17.00



Saisongemüse | gebraten | Pilzsauce
Weisskabis | Karotten | Blumenkohl
Pak Choi | Zwiebeln | Sojasprossen | Reis

MENÜ 2 19.50



Tofuwürfeln | gebraten | Peperoni | Cashew
Nüsse | Zwiebeln | Karotten | Brokkoli
geröstete Chilischoten | Bundzwiebeln
Peperoncini | Austernsauce | Reis

MENÜ 3 21.50



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

MENÜ 4 22.50



Poulet | gebraten | Peperoni | Cashew
Nüsse | Zwiebeln | Karotten | Brokkoli
geröstete Chilischoten | Bundzwiebeln
Peperoncini | Austernsauce | Reis

MENÜ 5 23.50

Saisongemüse | gebraten | Schweinefleisch
Pilzsauce | Weisskabis | Karotten | Pak Choi
Blumenkohl | Zwiebeln | Sojasprossen | Reis

MENÜ 6 29.50



Grünes Thai Curry | Rindfleisch | Kokos
Bambus | Aubergine | Bohnen | Zucchini
Basilikum | Kaffirlimone | Reis

BUSINESS MENÜ 3-GANG 39.50

Gemüse-Ingwer-Suppe
Kokos | Zwiebeln | Chiliöl

Black Tiger Crevetten
Curryreis | Gemüse | Ananas
Zwiebeln | Cashew Nüsse | Kurkuma

Thai Pudding | Kokos
süsse Ananas | knusprig | Rahm

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; Rind CH; Crevetten VNM

Alle Preise in CHF und inklusive MwSt.



Gotthaerdli am See



THAI-RESTAURANT & BAR

LUNCH

April 29th to May 5th, 2024

also available as take away

STARTER 4.50

Vegetable soup | coconut | potatoes
onions | carrots | ginger | cauliflower
spring onions | chili oil  

MENU 1 17.00



Season vegetable | fried | mushroom sauce
cabbage | carrots | cauliflower | pak choy
onions | soy sprouts | rice

MENU 2 19.50



Tofu cubes | fried | peperoni | cashew nuts
onions | carrots | broccoli | roasted chili
peppers | spring onions | pepperoncini
oyster sauce | rice

MENU 3 21.50



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

MENU 4 22.50



Chicken | fried | peperoni | cashew nuts
onions | carrots | broccoli | roasted chili
peppers | spring onions | pepperoncini
oyster sauce | rice

MENU 5 23.50

Season vegetable | fried | pork | mushroom
sauce | cabbage | carrots | cauliflower | pak
choi | onions | soy sprouts | rice

MENU 6 29.50



Green Thai curry | beef | coconut | bamboo
shoots | eggplant | green beans | zucchini
basil | lime leaf | rice

BUSINESS MENU 3-COURSE 39.50

Vegetable-ginger-soup
coconut | onions | chili oil

Black tiger shrimps
curry rice | vegetable | pineapple
onions | cashew nuts | turmeric

Thai pudding | coconut
sweet pineapple | crispy | cream

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.