



**Gotthaerli am See**  
THAI-RESTAURANT & BAR

## MITTAGSMENÜ

8. bis 14. Juli 2024

auch als Take Away erhältlich

**VORSPEISE** 6.50 ☒ ✓

Quinoa Salat | Paprika | Rotkohl | Karotten  
Cashew Nüsse | Koriander | Bundzwiebeln  
gehackt | Basilikum | Limette

**MENÜ 1** 17.00 ✓

Reisnudeln | Babymais | Pak Choi  
Pilze | Karotten | Knoblauch | geröstet  
würzige Sojasauce

**MENÜ 2** 19.50 ☒ ✓

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

**MENÜ 3** 21.50 ☒ ✓

Braunes Thai Curry | Kokos | Kartoffeln  
Zwiebeln | Blumenkohl | Karotten  
Planted Chicken Spiesse | mariniert | Reis

**MENÜ 4** 22.00

Reisnudeln | Pouletbrust | Geschnetzeltes  
Babymais | Pak Choi | Pilze | Karotten  
Knoblauch | geröstet | würzige Sojasauce

**MENÜ 5** 24.50 ☒

Braunes Thai Curry | Kokos | Kartoffeln  
Zwiebeln | Blumenkohl | Karotten  
Schweinsspiesse | mariniert | Reis

**MENÜ 6** 29.50 ☒

Rindsgeschnetzeltes | Austernsauce  
Peperoni | Babymais | Zwiebeln | Pilze  
Brokkoli | Bundzwiebeln | Peperoncini | Reis

**DESSERT DER WOCHE** 6.50 ☒

**BUSINESS MENÜ 3-GANG** 39.50

**Bunter Quinoa Salat**  
Cashew Nüsse | Koriander | Basilikum

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**Rotes Thai Curry**  
**Black Tiger Crevetten | Tintenfisch**  
Zucchini | Bohnen | Zwiebeln  
Grüner Pfeffer | Galingale | Peperoncini  
Spiegelei | Reis

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**Chia Pudding**  
Waldbeeren | Honig | Kokos

**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; Meeresfrüchte; VNM

**Alle Preise in CHF und inklusive MwSt.**



# Gotthaerdli am See

THAI-RESTAURANT & BAR

## LUNCH

July 8<sup>th</sup> to 14<sup>th</sup>, 2024

also available as take away

### STARTER

6.50  

Quinoa salad | paprika | red cabbage  
carrots | cashew nuts | coriander | spring  
onions | minced | basil | lime

### MENU 1

17.00 

Rice noodles | baby corn | pak choi  
mushrooms | carrots | garlic | roasted  
aromatic soy sauce

### MENU 2

19.50  

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

### MENU 3

21.50  


Brown Thai curry | coconut | potatoes  
onions | cauliflower | carrots | planted  
chicken vegan spears | marinated | rice

### MENU 4

22.00


Rice noodles | chicken | baby corn | pak choi  
mushrooms | carrots | garlic | roasted  
aromatic soy sauce

### MENU 5

24.50 

Brown Thai curry | coconut | potatoes  
onions | cauliflower | carrots | pork spears  
marinated | rice

### MENU 6

29.50 

Beef sliced | oyster sauce | peperoni | baby  
corn | onions | mushrooms | broccoli  
spring onions | pepperoncini | rice

### DESSERT OF THE WEEK

6.50

### BUSINESS MENU 3-COURSE

39.50

**Color quinoa salad**  
cashew nuts | coriander | basil

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**Red Thai curry**  
**Black iger Crevetten | squid**  
zucchini | green beans | onions  
green pepper | galingale | pepperoncini  
fried egg | rice

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**Chia pudding**  
wild berries | honey | coconut

**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; Seafood VNM  
All prices in CHF and including VAT.