



Gotthaerdli am See

THAI-RESTAURANT&BAR

MITTAGSMENÜ

9. bis 15. September 2024

auch als Take Away erhältlich

VORSPEISE

5.50 ☒ ✓

Kartoffelsalat | würzig | Radiesschen
Bundzwiebeln | Olivenöl | Sesam
Reisessig | Reiscracker

MENÜ 1

17.00 ☒

Thai Omelette | rote Zwiebeln | Eier
Bundzwiebeln | Gurken | Sojasauce
Jasmin Reis

MENÜ 2

19.50 ✓

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

MENÜ 3

21.50 ☒ ✓

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

MENÜ 4

22.50 ☒

Pouletbrust Geschnetzeltes | grünes Thai
Curry | Kokos | Bambus | Aubergine
Zucchini | Bohnen | Basilikum
Jasmin Reis

MENÜ 5

24.50 ☒

Schweinsgeschnetzeltes | gebraten | Peperoni
Cashew Nüsse | Brokkoli | Karotten
Zwiebeln | Chilischoten geröstet | Bund-
Zwiebeln | Austernsauce | Jasmin Reis

MENÜ 6

29.50 ☒

Rindfleisch | mariniert | Knoblauch | Pfeffer
Paprikastreifen | Bundzwiebeln | gehackt
Peperoncini | Austernsauce | Spiegelei
Jasmin Reis | mittel scharf

DESSERT DER WOCHE

6.50

BUSINESS MENÜ 3-GANG

39.50

mit Tofu | 32.00

Thai Kartoffel-Salat
Radiesschen | Bundzwiebeln | Sesam
Reiscracker

Glasnudeln | Black Tiger Crevetten
Sellerie | Weisskabis | Karotten
Eier | Koriander | Suki Sauce
mittel scharf oder scharf

Vanille-Bourbon Glacé
Waldbeersauce

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.



Gotthaerli am See

THAI-RESTAURANT & BAR

LUNCH

September 9th to 15th, 2024

also available as take away

STARTER

Potatoe salad | aromatic | raddish
spring onions | olive oil | sesame
rice vinegar | rice cracker

5.50 ☒ ✓

MENU 1

17.00 ☒

Thai omelett | red onions | egg | spring
onions | cucumber | soy sauce
jasmine rice

MENU 2

19.50 ✓

Tofu cubes | stir fry | mushroom sauce
peperoni | cashew nuts | broccoli | carrots
onions | chili peppers roasted | spring onions
jasmine rice

MENU 3

21.50 ☒ ✓

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

MENU 4

22.50 ☒

Chicken breast sliced | green Thai curry
coconut | bamboo shoots | eggplant | zucchini
green beans | basil | jasmine rice

MENU 5

24.50 ☒

Pork sliced | stir fry | peperoni | cashew nuts
broccoli | carrots | onions | chili peppers
roasted | spring onions | oyster sauce
jasmine rice

MENU 6

29.50 ☒

Beef | marinated | garlic | pepper | paprika
strips | spring onions | minced | pepperoncini
oyster sauce | fried egg | jasmine rice
medium spicy

DESSERT OF THE WEEK

6.50

BUSINESS MENU 3-COURSE

39.50

with tofu | 32.00

**Thai potatoe-salad
raddish | spring onions | sesame
rice cracker**

**Glass noodles | Black tiger shrimps
celery | cabbage | carrots
egg | coriander | suki sauce
medium spicy or spicy**

**Vanilla-bourbon ice cream
wild berries sauce**

**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.