



Gotthaerdli am See

THAI-RESTAURANT&BAR

MITTAGSMENÜ

28. Oktober bis 3. November 2024

1. November Mittag geschlossen

auch als Take Away erhältlich

VORSPEISE 4.50  

Bunter Salat | Kabis | Karotten | Cherry
Tomaten | Gurken | Kabis rot | Reissessig
Sesam | Reiscracker

MENÜ 1 17.00 

Saisongemüse | gebraten | Pak Choi
Karotten | Weisskabis | Blumenkohl
Babymais | Pilzsauce | Bundzwiebeln
Jasmin Reis

MENÜ 2 19.50  

Reisnudeln | Thai Curry | Tofu | Kokos
Karotten | Schalotten | Senfkohl | Limetten
Koriander | knusprige Nudelchips

MENÜ 3 21.50  


Panaeng Thai Curry | Planted Chicken Vegan
Kokos | Bambus | Brokkoli | Zwiebeln
Paprika | Kaffirlimone | Jasmin Reis

MENÜ 4 22.50 

Reisnudeln | Thai Curry | Poulet | Kokos
Karotten | Schalotten | Senfkohl | Limetten
Koriander | knusprige Nudelchips

MENÜ 5 24.00 

Schweinsgeschnetztes | gebraten | Austern
Sauce | Pak Choi | Karotten | Weisskabis
Blumenkohl | Babymais | Bundzwiebeln
Jasmin Reis

MENÜ 6 29.50 

Rindsgeschnetztes | Panaeng Thai Curry
Kokos | Bambus | Brokkoli | Zwiebeln
Paprika | Kaffirlimone | Jasmin Reis

DESSERT DER WOCHE 5.50

BUSINESS MENÜ 3-GANG 38.50
mit Tofuwürfeln | 32.00

Bunter Kabis-Salat
Gurken | Cherrytomaten | Sesam
Reiscracker

Suki Haeng
Black Tiger Crevetten | gebraten
Glasnudeln | Eier | Knoblauch
Sellerie | Weisskabis | Thai Spinat
Koriander | mittel scharf

Mango-Passion-Mousse
Apfel & Physalis

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.



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THAI-RESTAURANT & BAR

LUNCH

October 28th to November 3rd, 2024

November 1st lunch time closed
also available as take away

STARTER 4.50

Color salad | cabbage | carrots | cherry tomatoes | cucumber | cabbage red rice vinegar | sesame | rice cracker

MENU 1 17.00

Season vegetables | stir fry | pak choi carrots | cabbage | cauliflower | baby corn mushroom sauce | spring onions jasmine rice

MENU 2 19.50

Rice noodles | Thai curry | tofu | coconut carrots | shallots | mustard cabbage | lime coriander | crispy noodle chips

MENU 3 21.50

Panaeng Thai curry | planted chicken vegan coconut | bamboo shoots | broccoli onions | paprika | lime leaf | jasmine rice

MENU 4 22.50

Rice noodles | Thai curry | chicken | coconut carrots | shallots | mustard cabbage | lime coriander | crispy noodle chips

MENU 5 24.00

Pork sliced | stir fry | oyster sauce | pak choi carrots | cabbage | cauliflower | baby corn spring onions | jasmine rice

MENU 6 29.50

Beef sliced | Panaeng Thai curry | coconut bamboo shoots | broccoli | onions paprika | lime leaf | jasmine rice

DESSERT OF THE WEEK 5.50

BUSINESS MENU 3-COURSE 38.50 with tofu cubes | 32.00

Color cabbage-salad
cucumber | cherry tomatoes | sesame
rice cracker

Suki Haeng
Black tiger shrimps | stir fry
glass noodles | egg | garlic | celery
cabbage | Thai spinach | coriander
medium spicy

Mango-passion-mousse
apple & physalis

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.