



Gotthaerli am See
THAI-RESTAURANT & BAR

MITTAGSMENÜ

1. bis 7. Februar 2025

auch als Take Away erhältlich

VORSPEISE 6.50

Mango | Salat | Spitzkohl | Paprika | Ingwer
Cashew | Bundzwiebeln | Honig | Soja
Sesam | Reissessig

MENÜ 1 17.50

Panaeng Thai Curry | Kokos | Bambus
Bohnen | Paprika | Zwiebeln
Kaffirlimone | Jasmin Reis

MENÜ 2 18.50

Glasnudeln | gebraten | Tofu | Eier
Weisskabis | Pak Choi | Knoblauch
Sellerie | Koriander | würzige Suki Sauce
mittel scharf

MENÜ 3 21.50

Braunes Thai Curry | No Meat Vegan
Kokos | Kartoffeln | Zwiebeln | Blumenkohl
Karotten | Erdnüsse | Jasmin Reis

MENÜ 4 22.50

Panaeng Thai Curry | Poulet | Kokos
Bambus | Bohnen | Paprika | Zwiebeln
Kaffirlimone | Jasmin Reis

MENÜ 5 24.50

Schweinsgeschnetzeltes | braunes Thai Curry
Kokos | Kartoffeln | Zwiebeln | Blumenkohl
Karotten | Erdnüsse | Jasmin Reis

MENÜ 6 26.50

Knuspriger Fisch | gebraten | Tamarinde
Peperoni | Ananas | Zwiebeln | Knoblauch
Chili | Koriander | Jasmin Reis | mittel scharf

DESSERT DER WOCHE 5.50

BUSINESS MENÜ 3-GANG 39.50 mit No Meat Vegan | 34.50

Mango-Paprika-Salat
Ingwer | Cashew | Honig | Bundzwiebeln

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

Chia Pudding
Kokos | Banane | Waldbeeren

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; Fisch VNM, THA, IDN; Rind CH - Alle Preise in CHF und inklusive MwSt.



Gotthaerli am See

THAI-RESTAURANT & BAR

LUNCH

February 1st to 7th, 2025

also available as take away

STARTER

6.50  

Mango | salad | cabbage | paprika | ginger
cashew | spring onions | honey | soy
sesame | rice vinegar

MENU 1

17.50  

Panaeng Thai curry | coconut | bamboo
shoots | green beans | paprika | onions
lime leaf | jasmine rice

MENU 2

18.50


Glass noodles | stir fry | tofu | egg
cabbage | pak choi | garlic | celery
coriander | aromatic suki sauce
medium spicy

MENU 3

21.50  


Brown Thai curry | no meat vegan
coconut | potatoes | onions | cauliflower
carrots | peanuts | jasmine rice

MENU 4

22.50 

Panaeng Thai curry | chicken | coconut
bamboo | shoots | green beans | paprika
onions | lime leaf | jasmine rice

MENU 5

24.50 

Pork sliced | brown Thai curry | coconut
potatoes | onions | cauliflower | carrots
peanuts | jasmine rice

MENU 6

26.50

Crispy fish | stir fry | tamarind | peperoni
pineapple | onions | garlic | chili
coriander | jasmine rice | medium spicy

DESSERT OF THE WEEK

5.50

BUSINESS MENU 3-COURSE

39.50

with no meat vegan | 34.50

Mango-paprika-salad
ginger | cashew | honey | spring onions

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

Chia pudding
coconut | banana | wild berries

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; Fish VNM, THA, IDN;
Beef CH - All prices in CHF and including VAT.