



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

7. bis 13. Juni 2025

auch als Take Away erhältlich

VORSPEISE

5.50  

Gurken | Salat | Kabis rot | Cherrytomaten
Karotten | Knoblauch | Sesam | Reisessig
knusprige Reiscracker

MENÜ 1

18.00 

Gemüse | gebraten | Austernsauce
Cashew Nüsse | Peperoni | Zwiebeln
Brokkoli | Karotten | geröstete Chilischoten
Bundzwiebeln | Jasmin Reis

MENÜ 2

19.50  

Gelbes Thai Curry | Tofu | Kokos | exotische
Früchte | Jackfruit | Litschi | Ananas | Apfel
Trauben | Bundzwiebeln | Jasmin Reis

MENÜ 3

21.50 

Basilikum Reis | No Meat Vegan | gebraten
Bohnen | Zwiebeln | Knoblauch | Paprika
Aubergine | Chili | Pilzsauce | Gurken
Limette | mittel scharf

MENÜ 4

22.50 

Pouletgeschnetzeltes | gelbes Thai Curry
Kokos | exotische Früchte | Jackfruit | Litschi
Ananas | Apfel | Trauben | Bundzwiebeln
Jasmin Reis

MENÜ 5

24.50

Schweinsgeschnetzeltes | Pfeffersauce
Bambus | Weisskabis | Babymais | Brokkoli
Kefe | Paprika | gerösteter Knoblauch
Sesam | Jasmin Reis

MENÜ 6

28.50 

Black Tiger Crevetten | gebraten | Cashew
Nüsse | Peperoni | Zwiebeln | Brokkoli
Karotten | Chilischoten | Bundzwiebeln
Austernsauce | Jasmin Reis

DESSERT DER WOCHE

6.50

BUSINESS MENÜ 3-GANG

38.50

vegetarisch | 32.00

Gurken-Kabis-Salat
Sesam | Reisessig | knusprige Cracker

Reisnudeln | Rindfleisch
Thai Spinat | Karotten | Weisskabis | Eier
Knoblauch | Sojasprossen
süsse Sojasauce

Banane knusprig
Grüntee Glacé | Zitronen | Mousse

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; Crevetten VNM; Rind
CH - Alle Preise in CHF und inklusive MwSt.



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THAI-RESTAURANT & BAR

LUNCH

June 7th to 13th, 2025

also available as take away

STARTER

5.50  

Cucumber | salad | cabbage red | cherry tomatoes | carrots | garlic | sesame | rice vinegar | crispy rice cracker

MENU 1

18.00 

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

MENU 2

19.50  

Yellow Thai curry | tofu | coconut | exotic fruits | jackfruit | litchi | pineapple | apple grapes | spring onions | jasmine rice

MENU 3

21.50 

Basil rice | no meat vegan | stir fry | green beans | onions | garlic | paprika | eggplant chili | mushroom sauce | cucumber lime | medium spicy

MENU 4

22.50 

Chicken sliced | yellow Thai curry | coconut exotic fruits | jackfruit | litchi | pineapple apple | grapes | spring onions | jasmine rice

MENU 5

24.50

Pork sliced | pepper sauce | bamboo shoots cabbage | baby corn | broccoli | sugar pea paprika | roasted garlic | sesame jasmine rice

MENU 6

28.50 

Black tiger shrimps | stir fry | cashew nuts peperoni | onions | broccoli | carrots | chili peppers | spring onions | oyster sauce jasmine rice

DESSERT OF THE WEEK

6.50

BUSINESS MENU 3-COURSE

38.50

vegetarian | 32.00

Cucumber-cabbage-salad
sesame | rice vinegar | crispy cracker

Rice noodles | beef
Thai spinach | carrots | cabbage | egg garlic | soy sprouts
sweet soy sauce

Banana crispy
green tea ice cream | lemon | mousse

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; Shrimps VNM; Beef CH
All prices in CHF and including VAT.