



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

21. bis 27. Juni 2025

auch als Take Away erhältlich

VORSPEISE

6.50  

Pomelo | Salat | Orangen | Paprika
Blattspinat | Knoblauch | Granatapfel
Limette | Sesam | Koriander

MENÜ 1

17.50  

Tom Kha | Kokossuppe | Pilze | Karotten
Blumenkohl | Babymais | Zwiebeln | Cherry
Tomaten | Koriander | Zitronengras
Chiliöl | Jasmin Reis

MENÜ 2

19.00 

Phad Thai | Reismudeln | gebraten | Tofu
Karotten | Weisskabis | Thai Gewürzlauch
Eier | Schalotten | Rettich | Sojasprossen
Erdnüsse | Limette

MENÜ 3

21.50  

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

MENÜ 4

22.50 

Gelbes Thai Curry | Pouletgeschnetzeltes
Kokos | Kartoffeln | Zwiebeln | Karotten
Blumenkohl | Cherrytomaten | Bundzwiebeln
Jasmin Reis

MENÜ 5

24.50 

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

MENÜ 6

28.50

Black Tiger Crevetten | Pfeffersauce
Bambus | Babymais | Brokkoli | Paprika
Knoblauch | Sesam | Jasmin Reis

DESSERT DER WOCHE

6.50

BUSINESS MENÜ 3-GANG

36.00

vegetarisch | 32.00

Pomelo-Orange-Salat
Blattspinat | Knoblauch | Granatapfel
Sesam-Koriander

Poulet-Süss-Sauer
Geschnetzeltes | Peperoni | Ananas
Zwiebeln | Gurken
Bundzwiebeln | Jasmin Reis

Kokos | Tiramisu | 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; Crevetten VNM
Alle Preise in CHF und inklusive MwSt.



Gotthaerdli am See

THAI-RESTAURANT & BAR

LUNCH

June 21st to 27th, 2025

also available as take away

STARTER

6.50  

Pomelo | salad | orange | paprika | leaf
spinach | garlic | pomegranate | lime
sesame | coriander

MENU 1

17.50  

Tom Kha | coconut soup | mushroom
carrots | cauliflower | baby corn | onions
cherry tomatoes | coriander | lemon grass
chili oil | rice

MENU 2

19.00 

Phad Thai | rice noodles | fried | tofu
carrots | cabbage | Thai chives | egg
shallots | radish | soy sprouts
peanuts | lime

MENU 3

21.50  

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

MENU 4

22.50 

Yellow Thai curry | chicken sliced | coconut
potatoes | onions | carrots | cauliflowers
cherry tomatoes | spring onions
jasmine rice

MENU 5

24.50 

Pork sliced | green Thai curry | coconut
bamboo shoots | eggplant | green beans
zucchini | lime leaf | basil | jasmine rice

MENU 6

28.50

Black tiger shrimps | pepper sauce | bamboo
shoots | baby corn | broccoli | paprika
garlic | sesame | jasmine rice

DESSERT OF THE WEEK

6.50

BUSINESS MENU 3-COURSE

36.00

vegetarian | 32.00

Pomelo-orange-salad
leaf spinach | garlic | pomegranate
sesame-coriander

Chicken-sweet and sour
sliced | peperoni | pineapple
onions | cucumber
spring onions | jasmine rice

Coconut | tiramisu | 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; Shrimps VNM

All prices in CHF and including VAT.