



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

13. bis 19. September 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 | 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 | Bundzwiebeln
Jasmin Reis

MENÜ 5

24.50

Schweinsgeschnetzeltes | Pfeffersauce
Bambus | Weisskabis | Babymais | Brokkoli
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

4.50

BUSINESS MENÜ 3-GANG

36.00

vegetarisch | 29.50

Gurken-Kabis-Salat
Sesam | Reisessig | knusprige Cracker

Satay Pouletspiesse
Braunes Thai Curry | Kokos
Kartoffeln | Zwiebeln | Karotten | Erdnüsse
Jasmin Reis

Mango | Cheesecake

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

September 13th to 19th, 2025

also available as take away

STARTER

5.50 ☒ ✓

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

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 | 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 | spring onions | jasmine rice

MENU 5

24.50

Pork sliced | pepper sauce | bamboo shoots
cabbage | baby corn | broccoli | 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

4.50

BUSINESS MENU 3-COURSE

36.00

vegetarian | **29.50**

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

Satay chicken spears
Thai brown curry | coconut
potatoes | onions | carrots | peanuts
jasmine rice

Mango | cheesecake

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.