



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

15. bis 21. November 2025

auch als Take Away erhältlich

VORSPEISE

5.50  

Wintersalat | Kürbis | Rucola | Baumnuss
Limetten | Cherrytomaten | Sesam
Olivenöl | Reisessig | Honig

MENÜ 1

18.00 

Curryreis | Weisskabis | Ananas | Karotten
Erbsen | Bundzwiebeln | Frühlingsrollen
gefüllt | Gemüse | Glasnudeln | Pilze
Sweet-Chili

MENÜ 2

19.50  

Braunes Thai Curry | Tofu | Kokos
Kartoffeln | Zwiebeln | Blumenkohl | Karotten
Peperoncini | Erdnüsse | Jasmin Reis
mittel scharf

MENÜ 3

21.50 

No Meat Vegan | Geschnetzeltes | Pfeffersauce
Brokkoli | Karotten | Babymais | Pak Choi
Champignons | Bundzwiebeln | Peperoncini
Jasmin Reis | mittels scharf

MENÜ 4

22.50

Pouletgeschnetzeltes | gebraten | Gemüse
Brokkoli | Karotten | Babymais | Pak Choi
Champignons | Bundzwiebeln | Peperoncini
Pfeffersauce | Jasmin Reis | mittel scharf

MENÜ 5

23.50 

Satay | Schweinsspieße | Erdnuss-Kokos
Curryreis | Weisskabis | Ananas | Karotten
Erbsen | Bundzwiebeln

MENÜ 6

29.50 

Braunes Thai Curry | Rindfleisch | Kokos
Kartoffeln | Zwiebeln | Blumenkohl | Karotten
Peperoncini | Erdnüsse | Jasmin Reis
mittel scharf

DESSERT DER WOCHE

6.50

BUSINESS MENÜ 3-GANG

38.50

mit No Meat Vegan | 34.50

Wintersalat

Kürbis | Rucola | Baumnuss
Cherrytomaten | Sesam

Rotes Thai Curry | gebraten
Tintenfisch | Black Tiger Crevetten
Fischtofu | grüner Pfeffer | Zucchini
Bohnen | Thai Aubergine | Zwiebeln
Jasmin Reis | mittel scharf

Mango | Tiramisu | Karamell-Nuss

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;
Meeresfrüchte VNM, IND, THA

Alle Preise in CHF und inklusive MwSt.



Gotthaerdli am See

THAI-RESTAURANT & BAR

LUNCH

November 15th to 21st, 2025

also available as take away

STARTER

5.50  

Winter salad | pumpkin | arugula | tree nut | lime | cherry tomatoes | sesame olive oil | rice vinegar | honey

MENU 1

18.00 

Curry rice | cabbage | pineapple | carrots peas | spring onions | spring rolls | filled vegetables | glass noodles | mushrooms sweet-chili

MENU 2

19.50  

Brown Thai curry | tofu | coconut | potatoes onions | cauliflower | carrots | pepperoncini peanuts | jasmine rice | medium spicy

MENU 3

21.50 

No meat vegan | sliced | stir fry | pepper sauce | broccoli | carrots | baby corn champignons | pak choi | spring onions pepperoncini | jasmine rice | medium spicy

MENU 4

22.50

Chicken sliced | stir fry | vegetables broccoli | carrots | baby corn | champignons pak choi | spring onions | pepperoncini pepper sauce | jasmine rice | medium spicy

MENU 5

23.50 

Satay | pork spears | peanut-coconut curry rice | cabbage | pineapple | carrots peas | spring onions

MENU 6

29.50 

Brown Thai curry | beef | coconut | potatoes onions | cauliflower | carrots | pepperoncini peanuts | jasmine rice | medium spicy

DESSERT OF THE WEEK

6.50

BUSINESS MENU 3-COURSE

38.50

with no meat vegan | 34.50

Winter salad
pumpkin | arugula | tree nut
cherry tomatoes | sesame

Red Thai curry | stir fry
squid | Black tiger shrimps | fish tofu
green pepper | zucchini | green beans
Thai eggplant | onions | jasmine rice
medium spicy

Mango | tiramisu | caramel-nut

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; Seafood VNM, IND, THA - All prices in CHF and including VAT.