



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

17. bis 23. Januar 2026

auch als Take Away erhältlich

VORSPEISE

5.50  

Gurken | Salat | Karotten | Cherrytomaten
Knoblauch | Sesam | Essig | knusprige
Reisnudeln

MENÜ 1

17.00 

Glasnudeln | gebraten | schwarze Sojasauce
Thai Gewürzlauch | Sellerie | Ingwer
Weisskabis | Pilze | Bundzwiebeln
Koriander

MENÜ 2

18.50 

Saisongemüse | Hoisin Sauce | Tofu
Babymais | Karotten | Brokkoli | Paprika
Weisskabis | Bambus | Bundzwiebeln
Jasmin Reis

MENÜ 3

22.00  

Rotes Thai Curry | Kokos | No Meat Vegan
Bambus | Aubergine | Peperoni | Zucchini
Basilikum | Jasmin Reis | mittel scharf

MENÜ 4

23.50 

Pouletbrust Geschnetzeltes | rotes Thai Curry
Kokos | Bambus | Aubergine | Peperoni
Zucchini | Basilikum | Jasmin Reis
mittel scharf

MENÜ 5

24.00

Schweinsgeschnetzeltes | Hoisin Sauce
Babymais | Karotten | Brokkoli | Paprika
Weisskabis | Bambus | Bundzwiebeln
Jasmin Reis

MENÜ 6

28.50

Glasnudeln | gebraten | Black Tiger Crevetten
schwarze Sojasauce | Thai Gewürzlauch
Sellerie | Ingwer | Weisskabis | Pilze
Bundzwiebeln | Koriander

DESSERT DER WOCHE

5.50

BUSINESS MENÜ 3-GANG

39.50

vegetarian | 32.00

Gurken-Karotten-Salat
Cherrytomaten | Knoblauch | Sesam | Essig
knusprige Reisnudeln

Phad Kii Mao
Spaghetti | scharfes Basilikum
Rindfleisch | Bohnen | Zwiebeln | Thai
Aubergine | Peperoncini | Knoblauch
Austernsauce | mittel scharf

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



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THAI-RESTAURANT & BAR

LUNCH

January 17th to 23rd, 2026

also available as take away

STARTER

5.50  

Cucumber | salad | carrots | cherry tomatoes
garlic | sesame | vinegar | crispy
rice noodles

MENU 1

17.00 

Glass noodles | stir fry | black soy sauce
Thai chives | celery | ginger | cabbage
mushrooms | spring onions | coriander

MENU 2

18.50 

Season vegetables | hoisin sauce | tofu
baby corn | carrots | broccoli | paprika
cabbage | bamboo shoots | spring onions
jasmine rice

MENU 3

22.00  

Red Thai curry | coconut | no meat vegan
bamboo shoots | eggplant | peperoni
zucchini | basil | jasmine rice
medium spicy

MENU 4

23.50 

Chicken breast sliced | red Thai curry
coconut | bamboo shoots | eggplant
peperoni | zucchini | basil | jasmine rice
medium spicy

MENU 5

24.00

Pork sliced | hoisin sauce | baby corn | carrots
broccoli | paprika | cabbage | bamboo shoots
spring onions | jasmine rice

MENU 6

28.50

Glass noodles | stir fry | Black tiger shrimps |
black soy sauce | Thai chives | celery | ginger
cabbage | mushrooms | spring onions
coriander

DESSERT OF THE WEEK

5.50

BUSINESS MENU 3-COURSE

39.50

vegetarian | 32.00

Cucumber-carrots-salad
cherry tomatoes | garlic | sesame | vinegar
crispy rice noodles

Phad Kii Mao
Spaghetti | spicy basil
beef | green beans | onions | Thai
eggplant | peperoncini | garlic
oyster sauce | medium spicy

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