



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

7. bis 13. Februar 2026

auch als Take Away erhältlich

VORSPEISE

5.50 ☒ ✓

Blumenkohl | Suppe | Curry | Kokos
Ingwer | Karotten | Kartoffeln
Bundzwiebeln | Chiliöl

MENÜ 1

18.00 ☒ ✓

Grünes Thai Curry | Kokos | Bambus
Aubergine | Zucchini | Bohnen | Basilikum
Peperoncini | Jasmin Reis | mittel scharf

MENÜ 2

19.50 ☒

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

MENÜ 3

22.00 ☒ ✓

Braunes Thai Curry | No Meat Vegan
Kokos | Kartoffeln | Zwiebeln | Karotten
Blumenkohl | Erdnüsse | Jasmin Reis
leicht scharf

MENÜ

23.00 ☒

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

MENÜ 5

24.50 ☒

Schweinefleisch gehackt | Austernsauce
Bohnen | Zwiebeln | Thai Aubergine
Basilikum | Knoblauch | Peperoncini
Jasmin Reis

MENÜ 6

29.50 ☒

Grünes Thai Curry | Rindshuft Geschnetzeltes
Kokos | Bambus | Aubergine | Zucchini
Bohnen | Basilikum | Peperoncini | Jasmin
Reis | mittel scharf

DESSERT DER WOCHE

5.50

BUSINESS MENÜ 3-GANG

38.50

mit Tofu | 32.00

Blumenkohl-Curry-Suppe
Kokos | Ingwer | Karotten | Bundzwiebeln

Phad Thai
Reisnudeln | Black Tiger Crevetten
Tofu | Eier | Gewürzlauch
Zwiebeln | Rettich | Sojasprossen
Erdnüsse | Limette

Mango | Passion | 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.



Gotthaerdi am See

THAI-RESTAURANT & BAR

LUNCH

February 7th to 13th, 2026

also available as take away

STARTER

5.50  

Cauliflower | soup | curry | coconut
ginger | carrots | potatoes | spring
onions | chili oil

MENU 1

18.00  

Green Thai curry | coconut | bamboo shoots
eggplant | zucchini | green beans | basil
pepperoncini | jasmine rice | medium spicy

MENU 2

19.50 

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

MENU 3

22.00  

Brown Thai curry | no meat vegan | coconut
potatoes | onions | carrots | cauliflower
peanuts | jasmine rice | light spicy

MENU 4

23.00 

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

MENU 5

24.50 

Pork minced | oyster sauce | green beans |
onions | Thai eggplant | basil | garlic |
pepperoncini | jasmine rice

MENU 6

29.50 

Green Thai curry | beef rump sliced | coconut
bamboo shoots | eggplant | zucchini | green
beans | basil | pepperoncini | jasmine rice
medium spicy

DESSERT OF THE WEEK

5.50

BUSINESS MENU 3-COURSE

38.50

with tofu | 32.00

Cauliflower-curry-soup
coconut | ginger | carrots | spring onions

Phad Thai
Rice noodles | Black tiger shrimps | tofu
egg | Thai chives | onions | raddish | soy
sprouts peanuts | lime

Mango | passion | 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.