



## Gotthaerdli am See

THAI-RESTAURANT & BAR

### MITTAGSMENÜ

**14. bis 20. Februar 2026**

auch als Take Away erhältlich

#### VORSPEISE 5.50 ✓

Knuspriger Süsskartoffel | Brotkrümmel  
Sweet-Chili | Kabis | Sesam | Salat

#### MENÜ 1 17.50 ✓

Saisongemüse | gebraten | Babymais  
Weisskabis | Thai Spinat | Karotten | Knobli  
Brokkoli | Hoisin Sauce | Jasmin Reis

#### MENÜ 2 19.00 ☒ ✓

Rotes Thai Curry | Kokos | Tofu | Bambus  
Aubergine | Peperoni | Zucchetti  
Basilikum | Peperoncini | Jasmin Reis

#### MENÜ 3 22.00 ☒ ✓

No Meat Vegan | gebraten | Pilzsauce  
Cashew Nüsse | Peperoni | Zwiebeln  
Brokkoli | Karotten | geröstete Chilischoten  
Bundzwiebeln | Jasmin Reis

#### MENÜ 4 23.00

Khao Soi | Eiernudeln | rotes Thai Curry  
Pouletbrust | Geschnetzeltes | Kokos  
geröstete Schalotten | Koriander | saure  
Gurken | Limette | Frühlingszwiebeln  
mittel scharf

#### MENÜ 5 25.00 ☒

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

#### MENÜ 6 29.50 ☒

Rindshuft Geschnetzeltes | Austernsauce  
Peperoni | Babymais | Pilze | Zwiebeln  
Knoblauch | Bundzwiebeln | Jasmin Reis

#### DESSERT DER WOCHE 5.50

#### BUSINESS MENÜ 3-GANG 38.50 vegetarisch | 32.00

**Süsskartoffel-Chips**  
**Brotkrümmel | Sweet-Chili | Kabissalat**

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**Phad Gra Praww**  
**Tintenfisch | Basilikum Austernsauce**  
**Bohnen | Zwiebeln | Thai Aubergine**  
**Knoblauch | Jasmin Reis**

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**Zitronengras | Panna Cotta | Passion**

**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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### LUNCH

**February 14<sup>th</sup> to 20<sup>th</sup>, 2026**

also available as take away

#### STARTER 5.50 ✓

Crispy sweet potatoes | breadcrumbs  
sweet-chili | cabbage | sesame | salad

#### MENU 1 17.50 ✓

Season vegetables | stir fry | baby corn  
cabbage | Thai spinach | carrots | garlic  
broccoli | hoisin sauce | jasmine rice

#### MENU 2 19.00

Red Thai curry | coconut | tofu | bamboo  
shoots | eggplant | peperoni | zucchini  
basil | peperoncini | jasmine rice

#### MENU 3 22.00 ✕ ✓

No meat vegan | stir fry | mushroom sauce  
cashew nuts | peperoni | onions | broccoli  
carrots | roasted chili peppers | spring  
onions | jasmine rice

#### MENU 4 23.00

Khao Soi | egg noodles | red Thai curry  
chicken breast sliced | coconut | roasted  
shallots | coriander | sour mustard | lime  
spring onions | medium spicy

#### MENU 5 25.00 ✕

Yellow Thai curry | pork | coconut | potatoes  
onions | carrots | cauliflower | cherry tomatoes  
spring onions | jasmine rice

#### MENU 6 29.50 ✕

Beef rump sliced | oyster sauce | peperoni  
baby corn | mushrooms | onions | garlic  
spring onions | jasmine rice

#### DESSERT OF THE WEEK 5.50

#### BUSINESS MENU 3-COURSE 38.50 vegetarian | 3

Sweet potatoe-chips  
bread crumbs | sweet-chili | cabbage salad

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Phad Gra Prauw  
Squid | basil | oyster sauce  
green beans | onions | Thai eggplant  
garlic | jasmine rice

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Lemon gras | panna cotta | passion

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.