



## Gotthaerli am See

THAI-RESTAURANT&BAR

### MITTAGSMENÜ

11. bis 17. April 2026

auch als Take Away erhältlich

#### VORSPEISE 6.50

Crunchy Quinoa Salat | Gurken | Schalotten  
Bundzwiebeln | Rotkohl | Limetten | Chili  
Erdnüsse | Koriander | Agaven | Limette

#### MENÜ 1 18.00

Gelbes Thai Curry | Kokos | exotische  
Früchte | Ananas | Litschi | Jackfruit | Apfel  
Cherrytomaten | Bundzwiebeln  
Jasmin Reis

#### MENÜ 2 19.50

Tofuwürfeln | gebraten | Ingwer | Brokkoli  
Paprika | Zwiebeln | Pilze Bundzwiebeln  
Austernsauce | Jasmin Reis

#### MENÜ 3 22.00

Panaeng Curry | No Meat Vegan | Kokos  
Bambus | Bohnen | Zwiebeln | Kaffirlimone  
Peperoncini | Jasmin Reis

#### MENÜ 4 23.00

Gelbes Thai Curry | Poulet | Kokos | exotische  
Früchte | Ananas | Litschi | Jackfruit | Apfel  
Cherrytomaten | Bundzwiebeln  
Jasmin Reis

#### MENÜ 5 24.50

Panaeng Curry | Schweinefleisch | Kokos  
Bambus | Bohnen | Zwiebeln | Kaffirlimone  
Peperoncini | Jasmin Reis

#### MENÜ 6 29.50

Rindsgeschnetzeltes | gebraten | Ingwer  
Brokkoli | Paprika | Zwiebeln | Pilze  
Bundzwiebeln | Austernsauce  
Jasmin Reis

#### DESSERT DER WOCHE 5.50

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

Crunchy Quinoa Salat  
Rotkohl | Koriander | Erdnuss

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#### Curryreis

Black Tiger Crevetten | gebraten | Ananas  
Erbsen | Weisskabis | Karotten  
Paprika | Brokkoli | Bundzwiebeln

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Matcha | Schokoladen | Mousse  
Bisquit | Minze

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.



## Gotthaerli am See

THAI-RESTAURANT & BAR

### LUNCH

**April 11<sup>th</sup> to 17<sup>th</sup>, 2026**

also available as take away

#### STARTER

6.50  


Crunchy quinoa salad | cucumber | shallots  
spring onions | red cabbage | lime | chili  
peanut | coriander | agave | lime

#### MENU 1

18.00  

Yellow Thai curry | coconut | exotic fruits  
pineapple | litchi | jackfruit | apple  
cherry tomatoes | spring onions  
jasmine rice

#### MENU 2

19.50 

Tofu cubes | stir fry | ginger | broccoli  
paprika | onions | mushrooms | spring  
onions | oyster sauce | jasmine rice

#### MENU 3

22.00  


Panaeng curry | no meat vegan | coconut  
bamboo shoots | green beans | onions  
lime leaf | pepperoncini | jasmine rice

#### MENU 4

23.00 

Yellow Thai curry | chicken | coconut | exotic  
fruits | pineapple | litchi | jackfruit | apple  
cherry tomatoes | spring onions  
jasmine rice

#### MENU 5

24.50 

Panaeng curry | pork | coconut | bamboo  
shoots | green beans | onions | lime leaf  
pepperoncini | jasmine rice

#### MENU 6

29.50 

Beef sliced | stir fry | ginger | broccoli  
paprika | onions | mushrooms | spring  
onions | oyster sauce | jasmine rice

#### DESSERT OF THE WEEK

5.50

#### BUSINESS MENU 3-COURSE

38.50

vegetarian | 32.00

**Crunchy quinoa salad  
red cabbage | coriander | peanut**

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**Curry rice  
Black tiger shrimps | stir fry | pineapple  
peas | cabbage | carrots  
paprika | broccoli | spring onions**

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**Matcha | chocolate | mousse  
bisquit | mint**

**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.