



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

9. bis 15. Mai 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

Curryreis

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

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.



Gotthaerdtli am See

THAI-RESTAURANT & BAR

LUNCH

May 9th to 15th, 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**

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

**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.