



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

16. bis 22. Mai 2026

auch als Take Away erhältlich

VORSPEISE

6.50 ☒ ✓

Spargelsalat | Mango | Paprika | Rucola
Basilikum | Edelhefe | Koriander | Agave
Sesam | Limette

MENÜ 1

17.50 ✓

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

MENÜ 2

19.00

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

MENÜ 3

22.00 ☒ ✓

Grünes Thai Curry | Kokos | No Meat Vegan
Bambus | Aubergine | Zucchini | Bohnen
Basilikum | Peperoncini | Jasmin Reis
mittel scharf

MENÜ 4

22.50

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

MENÜ 5

24.50 ☒

Rotes Thai Curry | Kokos | Schweinefleisch
Bambus | Aubergine | Peperoni | Zucchini
Basilikum | Peperoncini | Jasmin Reis

MENÜ 6

29.50

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

DESSERT DER WOCHE

5.50

BUSINESS MENÜ 3-GANG

39.50

vegetarisch | 32.00

Tom Kha
Kokossuppe | Pilze | Zwiebeln
Gemüse | Zitronengras | Cherrytomaten
Koriander | Chiliöl

Entenbrust | knusprig
grünes Thai Curry | Kokos | Gemüse
Jasmin Reis | mittel scharf

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; Ente THA, CHN - Alle Preise in CHF und inklusive MwSt.



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THAI-RESTAURANT & BAR

LUNCH

May 16th to 22nd, 2026

also available as take away

STARTER

6.50  

Asparagus | mango | paprika | arugula
basil | yeast | coriander | agave
sesame | lime

MENU 1

17.50 

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

MENU 2

19.00

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

MENU 3

22.00  


Green Thai curry | coconut | no meat vegan
bamboo shoots | eggplant | zucchini | green
beans | basil | pepperoncini | jasmine rice
medium spicy

MENU 4

22.50

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

MENU 5

24.50 

Red Thai curry | coconut | pork | bamboo
shoots | eggplant | peperoni | zucchini
basil | pepperoncini | jasmine rice
medium spicy

MENU 6

29.50

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

DESSERT OF THE WEEK

5.50

BUSINESS MENU 3-COURSE

39.50

vegetarian | 3

Tom kha

coconut soup | mushrooms | onions
vegetables | lemon gras | cherry tomatoes
coriander | chili oil

Duck breast | crispy

green Thai curry | coconut | vegetables
jasmine rice | medium spicy

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; Duck THA, VNM
All prices in CHF and including VAT.