



Gotthaerli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

30. Mai bis 5. Juni 2026

auch als Take Away erhältlich

VORSPEISE

6.50  


Pomelo | Salat | Orangen | Paprika
Blattspinat | Knoblauch | Granatapfel
Limette | Sesam | Koriander

MENÜ 1

18.00  

Tom Kha | Kokossuppe | Pilze | Karotten
Blumenkohl | Babymais | Zwiebeln | Cherry
Tomaten | Koriander | Zitronengras
Chiliöl | Jasmin Reis

MENÜ 2

19.00 


Phad Thai | Reismudeln | gebraten | Tofu
Karotten | Weisskabis | Thai Gewürzlauch
Eier | Schalotten | Rettich | Sojasprossen
Erdnüsse | Limette

MENÜ 3

22.00  


Grünes Thai Curry | Planted Chicken Vegan
Kokos | Bambus | Aubergine | Bohnen
Zucchini | Basilikum | Jasmin Reis

MENÜ 4

23.00 

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

MENÜ 5

24.50 

Schweinefleisch | Geschnetzeltes | grünes Thai
Curry | Kokos | Bambus | Aubergine
Bohnen | Zucchini | Kaffirlimone
Basilikum | Jasmin Reis

MENÜ 6

28.50

Black Tiger Crevetten | Pfeffersauce
Bambus | Babymais | Brokkoli | Paprika
Knoblauch | Sesam | Jasmin Reis

DESSERT DER WOCHE

6.50

BUSINESS MENÜ 3-GANG

36.00

vegetarisch | 32.00

Pomelo-Orange-Salat
Blattspinat | Knoblauch | Granatapfel
Sesam-Koriander

Poulet-Süss-Sauer
Geschnetzeltes | Peperoni | Ananas
Zwiebeln | Gurken
Bundzwiebeln | Jasmin Reis

Kokos | Tiramisu | Physalis

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

Alle Preise in CHF und inklusive MwSt.



Gotthaerli am See

THAI-RESTAURANT & BAR

LUNCH

May 30th to June 5th, 2026

also available as take away

STARTER

6.50  


Pomelo | salad | orange | paprika | leaf spinach | garlic | pomegranate | lime sesame | coriander

MENU 1

18.00  

Tom Kha | coconut soup | mushroom carrots | cauliflower | baby corn | onions cherry tomatoes | coriander | lemon grass chili oil | rice

MENU 2

19.00 


Phad Thai | rice noodles | fried | tofu carrots | cabbage | Thai chives | egg shallots | radish | soy sprouts peanuts | lime

MENU 3

22.00  


Green Thai curry | planted chicken vegan coconut | bamboo shoots | eggplant green beans | zucchini | lime leaf | basil jasmine rice

MENU 4

23.00 

Yellow Thai curry | chicken sliced | coconut potatoes | onions | carrots | cauliflowers cherry tomatoes | spring onions jasmine rice

MENU 5

24.50 

Pork sliced | green Thai curry | coconut bamboo shoots | eggplant | green beans zucchini | lime leaf | basil | jasmine rice

MENU 6

28.50

Black tiger shrimps | pepper sauce | bamboo shoots | baby corn | broccoli | paprika garlic | sesame | jasmine rice

DESSERT OF THE WEEK

6.50

BUSINESS MENU 3-COURSE

36.00

vegetarian | 32.00

Pomelo-orange-salad
leaf spinach | garlic | pomegranate
sesame-coriander

Chicken-sweet and sour
sliced | peperoni | pineapple
onions | cucumber
spring onions | jasmine rice

Coconut | tiramisu | physalis

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

All prices in CHF and including VAT.