



Gotthaerli am See

THAI-RESTAURANT&BAR

MITTAGSMENÜ

11. bis 17. Juli 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

Ananas | Butterfly | Klebreis
Kokossauce

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.



Gotthaerdli am See

THAI-RESTAURANT & BAR

LUNCH

July 11th to 17th, 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

Pineapple | butterfly | sticky rice
coconut sauce

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.