



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

18. bis 24. Juli 2026

auch als Take Away erhältlich

VORSPEISE

6.50 ☒ ✓

Grüner Papaya | Salat | geraffelt | Karotten
Knoblauch | Bohnen | Chili | Limette
Erdnüsse | Sojasauce

MENÜ 1

17.50

Nudelsuppe | Reismudeln | Pak Choi
Sellerie | Weisskabis | Thai Spinat | gerösteter
Knoblauch | Koriander | Sojasauce

MENÜ 2

19.00 ☒ ✓

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

MENÜ 3

22.00 ☒ ✓

No Meat Vegan | gebraten | Pilzsauce
Cashew Nüsse | Peperoni | Zwiebeln
Brokkoli | Karotten | geröstete Chilischoten
Bundzwiebeln | Jasmin Reis

MENÜ 4

23.00

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

MENÜ 5

24.50

Nudelsuppe | Reismudeln | Schweinefleisch
Pak Choi | Sellerie | Weisskabis | Thai Spinat
gerösteter Knoblauch | Koriander | Sojasauce

MENÜ 6

29.50 ☒

Rindshuft Geschnetzeltes | Austernsauce
Peperoni | Babymais | Pilze | Zwiebeln
Knoblauch | Bundzwiebeln | Jasmin Reis

DESSERT DER WOCHE

5.50

BUSINESS MENÜ 3-GANG

38.50

vegetarisch | 32.00

Som Tam
Papaya-Salat-Karotten
Bohnen | Knoblauch | Chili | Erdnüsse

Phad Gra Praww
Tintenfisch | Basilikum Austernsauce
Bohnen | Zwiebeln | Thai Aubergine
Knoblauch | Jasmin Reis

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; Tintenfisch
VNM - Alle Preise in CHF und inklusive MwSt.



Gotthaerdli am See

THAI-RESTAURANT & BAR

LUNCH

July 18th to 24th, 2026

also available as take away

STARTER

6.50  

Green papaya | salad | raffled | carrots
garlic | green beans | chili | lime
peanuts | soy sauce

MENU 1

17.50

Noodle soup | rice noodles | pak choi
celery | cabbage | Thai spinach | roasted
garlic | coriander | soy sauce

MENU 2

19.00

Red Thai curry | coconut | tofu | bamboo
shoots | eggplant | peperoni | zucchini
basil | peperoncini | jasmine rice

MENU 3

22.00  

No meat vegan | stir fry | mushroom sauce
cashew nuts | peperoni | onions | broccoli
carrots | roasted chili peppers | spring
onions | jasmine rice

MENU 4

23.00

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

Noodle soup | rice noodles | pork | pak
choi | celery | cabbage | Thai spinach |
roasted garlic | coriander | soy sauce

MENU 6

29.50 

Beef rump sliced | oyster sauce | peperoni
baby corn | mushrooms | onions | garlic
spring onions | jasmine rice

DESSERT OF THE WEEK

5.50

BUSINESS MENU 3-COURSE

38.50

vegetarian | 3

Som Tam

papaya-salad-carrots
green beans | garlic | chili | peanuts

Phad Gra Prauw

Squid | basil | oyster sauce
green beans | onions | Thai eggplant
garlic | jasmine rice

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; Squid VNM

All prices in CHF and including VAT.