



Gotthaerli am See

THAI-RESTAURANT&BAR

MITTAGSMENÜ

20. bis 26. Juni 2026

auch als Take Away erhältlich

VORSPEISE 4.50

Samosa | gefüllt | Gemüse | Sweet-Chili
buntes Salatbouquet | Sesam | mittel scharf
Honig Dressing

MENÜ 1 18.00 ☒ ✓

Grünes Thai Curry | Kokos | Bambus
Aubergine | Zucchini | Bohnen | Basilikum
Peperoncini | Jasmin Reis | mittel scharf

MENÜ 2 19.50 ☒ ✓

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

MENÜ 3 21.50 ✓

No Meat Vegan | Geschnetzeltes | Hoisin
Brokkoli | Karotten | Babymais | Thai Spinat
Champignons | Bundzwiebeln | Peperoncini
Jasmin Reis | mittel scharf

MENÜ 4 22.50

Pouletbrust Geschnetzeltes | gebraten
Brokkoli | Karotten | Babymais | Thai
Spinat | Champignons | Bundzwiebeln
Peperoncini | Hoisin | Jasmin Reis
mittel scharf

MENÜ 5 24.50 ☒

Schweinsgeschnetzeltes | grünes Thai Curry
Kokos | Bambus | Aubergine | Zucchini
Bohnen | Basilikum | Jasmin Reis
mittel scharf

MENÜ 6 29.00 ☒

Gelbes Thai Curry | Black Tiger Crevetten
Kokos | Kartoffeln | Zwiebeln | Blumenkohl
Karotten | Cherrytomaten | Bundzwiebeln
Jasmin Reis

DESSERT DER WOCHE 5.50

BUSINESS MENÜ 3-GANG 38.50 vegetarian | 32.00

Samosa | gefüllt | Gemüse | würzig
Salatbouquet | Sesam | Honig

Mii Sua

Knusprige Entenbrust | Eiernudeln
Hoisin | Brokkoli | Babymais
Zwiebeln | Karotten | Sojasprossen

Chia Pudding | Ananas
Kokos | Honig

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



Gotthaerdli am See

THAI-RESTAURANT & BAR

LUNCH

June 20th to 26th, 2026

also available as take away

STARTER 4.50

Samosa | filled | vegetables | sweet-chili colored salad bouquet | sesame | medium spicy | honey dressing

MENU 1 18.00

Green Thai curry | coconut | bamboo shoots eggplant | zucchini | green beans | basil pepperoncini | jasmine rice | medium spicy

MENU 2 19.50

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

MENU 3 21.50

No meat vegan | sliced | hoisin | broccoli carrots | baby corn | champignons | spring onions | pepperoncini | jasmine rice medium spicy

MENU 4 22.50

Chicken breast sliced | stir fry | broccoli carrots | baby corn | champignons | spring onions | pepperoncini | hoisin | jasmine rice medium spicy

MENU 5 24.50

Pork sliced | green Thai curry | coconut bamboo shoots | eggplant | zucchini | green beans | basil | pepperoncini | jasmine rice medium spicy

MENU 6 29.00

Yellow Thai curry | Black tiger shrimps coconut | potatoes | onions | cauliflowers carrots | cherry tomatoes | spring onions jasmine rice

DESSERT OF THE WEEK 5.50

BUSINESS MENU 3-COURSE 38.50 vegetarian | 32.00

**Samosa | filled | vegetables
salad bouquet | sesame | honey**

Mii Sua

**Crispy duck | egg noodles
hoisin | broccoli | baby corn | onions
carrots | soy sprouts**

**Chia pudding | pineapple
coconut | honey**

**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; Duck CHN, THA; Shrimps VNMAI prices in CHF and including VAT.