



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

15. bis 21. August 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 | Ragout
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

mit No meat & Pilzsauce | 34.50

Crunchy Quinoa Salat
Rotkohl | Koriander | Erdnuss

Black Tiger Crevetten | Basilikum
Bohnen | Zwiebeln | Thai Aubergine
Chili | Knobli | Austernsauce
Jasmin Reis

Kokosrahm-Glacé

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.



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THAI-RESTAURANT & BAR

LUNCH

June 13th to 19th, 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 | ragout | 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

with no meat & mushroom sauce | 34.50

Crunchy quinoa salad
red cabbage | coriander | peanut

Black tiger shrimps | basil
green beans | onions | Thai eggplant
chili | garlic | oyster sauce

Coconut ice cream

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.