



Gotthaerdli am See

THAI-RESTAURANT&BAR

MITTAGSMENÜ

22. bis 28. August 2026

auch als Take Away erhältlich

VORSPEISE 5.50

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

MENÜ 1 18.00 ☒ ✓

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

MENÜ 2 19.50 ☒ ✓

Braunes Thai Curry | Tofu | Kokos
Kartoffeln | Zwiebeln | Blumenkohl
Karotten | Erdnüsse | Jasmin Reis

MENÜ 3 22.00 ✓

No Meat Vegan | Geschnitztes | Pilzsauce
Brokkoli | Karotten | Babymais | Bambus
Weisskabis | Bundzwiebeln | Peperoncini
Jasmin Reis

MENÜ 4 23.00 ☒

Grünes Thai Curry | Kokos | Pouletbrust
Geschnitztes | Bambus | Aubergine
Peperoni | Zucchini | Basilikum
Peperoncini | Jasmin Reis | mittel scharf

MENÜ 5 25.00 ☒

Schweinsgeschnitztes | rotes Thai Curry
Kokos | Bambus | Aubergine | Peperoni
Zucchini | Basilikum | Jasmin Reis
leicht scharf

MENÜ 6 28.50 ☒

Black Tiger Crevetten | Austernsauce
Brokkoli | Karotten | Babymais | Bambus
Weisskabis | Bundzwiebeln | Peperoncini
Jasmin Reis

DESSERT DER WOCHE 4.50

BUSINESS MENÜ 3-GANG 39.50 mit No Meat Vegan & Pilzsauce | 34.50

Samosa | gefüllt | Gemüse
Sweet-Chili | buntes Salatbouquet

Rindsfilet | mariniert
Knoblauch | Pfeffer | Austernsauce
Karotten | Babymais | Frühlingszwiebeln
Spiegelei | Jasmin Reis

Mango-Passion-Sorbet

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

August 22nd to 28th, 2026

also available as take away

STARTER 5.50

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

MENU 1 18.00

Red Thai curry | coconut | bamboo shoots
eggplant | peperoni | zucchini | basil
pepperoncini | jasmine rice | medium spicy

MENU 2 19.50

Brown Thai curry | tofu | coconut
potatoes | onions | cauliflowers | carrots
peanuts | jasmine rice

MENU 3 22.00

No meat vegan | sliced | mushroom sauce
broccoli | carrots | baby corn | bamboo shoots
cabbage | spring onions | pepperoncini
jasmine rice

MENU 4 23.00

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

MENU 5 25.00

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

MENU 6 28.50

Black tiger shrimps | oyster sauce
broccoli | carrots | baby corn | bamboo shoots
cabbage | spring onions | pepperoncini
jasmine rice

DESSERT OF THE WEEK 4.50

BUSINESS MENU 3-COURSE 39.50 with no meat vegan & mushroom sauce | 34.50

Samosa | filled | vegetables
sweet-chili | colored salad bouquet

Beef fillet | marinated
garlic | pepper | oyster sauce
carrots | baby corn | spring onions
fried egg | jasmine rice

Mango-passion-sorbet

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.