



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

3. bis 9. Oktober 2026

auch als Take Away erhältlich

VORSPEISE 6.50 ✓

Samosa | gefüllt | Gemüse | gelbes Curry
Sweet-Chili | buntes Salatbouquet
Sesam | Reisessig | 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 | Geschnitztes | Hoisin
Brokkoli | Karotten | Babymais | Thai Spinat
Champignons | Bundzwiebeln | Peperoncini
Jasmin Reis | mittel scharf

MENÜ 4 22.50

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

MENÜ 5 24.50 ☒

Schweinsgeschnitztes | 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 | filled | vegetables
sweet-chili | sesame**

**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.



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THAI-RESTAURANT & BAR

LUNCH

October 3rd to 9th, 2026

also available as take away

STARTER 6.50 ✓

Samosa | filled | vegetables | yellow curry
sweet-chili | color salad
sesame | rice vinegar | 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 | vegetables
sweet-chili | salad | sesame

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.