



Gotthaerdli am See

THAI-RESTAURANT & BAR

MITTAGSMENÜ

31. Oktober bis 6. November 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 39.50 vegetarian | 32.00

Samosa | filled | vegetables
sweet-chili | sesame

Mii Sua
Eiernudeln | Rindfleisch
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

October 31st to November 6th, 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 39.50 vegetarian | 32.00

**Samosa | vegetables
sweet-chili | salad | sesame**

**Mii Sua
Egg noodles | beef
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.