Gotthaerdli am See
THAI-RESTAURANT&BAR

MITTAGSMENÜ
21. bis 27. November 2026
auch als Take Away erhältlich

VORSPEISE **5.50**
Gemüsesuppe | Kokos | Karotten
Ingwer | Kartoffeln | Blumenkohl
Bundzwiebeln | Chiliöl

MENÜ 1 **18.00**
Grünes Thai Curry | Kokos | Bambus
Aubergine | Zucchetti | Bohnen | Basilikum
Peperoncini | Jasmin Reis | mittel scharf

MENÜ 2 **19.50**
Gelbes Thai Curry | Quorn | 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 | Zucchetti
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

Gemüse-Kokos-Suppe
Bundzwiebeln | Chiliöl

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

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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

November 21st to 27th, 2026

also available as take away

STARTER **5.50**

Vegetable soup | coconut | carrots
ginger | potatoes |cauliflower
spring onions | chili oil

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 | quorn | 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

Vegetables-coconut-soup
spring onions | chili oil

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

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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 VNM**All prices in CHF and including VAT.**