

Menu card

No. 1 Fried rice / Khao Pad

Fried rice with vegetables.

Allergens:     

21.50 Fr. + options

No. 2 Fried rice noodles / Pad Thai Chaiya

Fried rice noodles with a slightly sweet, sour and spicy sauce. The rice noodles are served with roasted peanuts and vegetables.

Allergens:     

21.50 Fr. + options

----- Currys with coconut cream -----

No. 3 Yellow Curry

Yellow curry with many different vegetables and rice (jasmine & wild rice).

Allergens:     

sm. portion 20.00 Fr. + options

22.50 Fr. + options

No. 4 Massaman Curry

Massaman curry with many different vegetables, peanuts and rice (jasmine & wild rice).

Allergens:     

sm. portion 20.00 Fr. + options

22.50 Fr. + options

No. 5 Green Curry

Green curry with many different vegetables and rice (jasmine & wild rice).

Allergens:     

sm. portion 20.00 Fr. + options

22.50 Fr. + options

----- Currys without coconut cream -----

No. 7 Pad Med Mamuang

Pad Med Mamuang is characterized by its balanced taste, slight spiciness and roasted cashew nuts. There are also many different types of vegetables and rice (jasmine & wild rice).

Allergens:     

sm. portion 20.00 Fr. + options

22.50 Fr. + options

No. 8 Pad Krapao

Pad Krapao is an extremely popular Thai national dish and contains (Krapao) spicy basil. There are also many different types of vegetables and rice (jasmine & wild rice).

Allergens:     

sm. portion 20.00 Fr. + options

22.50 Fr. + options

No. 9 Pad Tausi

Phad Tausi contains fresh ginger, various types of pepper, sesame oil, sesame seeds and peanut butter. There are also many different types of vegetables and rice (jasmine & wild rice).

Allergens:     

sm. portion 20.00 Fr. + options




22.50 Fr. + options

Declaration: Meat Switzerland / Shrimp Vietnam ASC without food additives

-----**Soups**-----




No. 50 Khao Soi Rice noodle soup

Khao Soi is a coconut curry soup with rice noodles, red onions and sauerkraut.
You receive the rice noodles in a separate container.

Allergens:     

24.50 Fr. + options

-----**Options for number 1 to 50**-----

Soya chunks 	+ 2.00 Fr.
Organic tofu 	+ 2.00 Fr.
Chicken	+ 2.00 Fr.
Plant based chicken 	+ 2.50 Fr.
Beef from grass-fed beef	+ 5.50 Fr.
De Luxe Sous-Vide beef shoulder from grass-fed beef No. 3 – 50 <i>sm. po. N/A</i>	+ 7.50 Fr.
Shrimps (ASC & without food additives) <i>sm. po. N/A</i>	+ 7.50 Fr.
Organic fried egg for no.1 & 2	1 pcs. + 1.50 Fr.
Organic boiled egg for no. 50	1 pcs. + 1.50 Fr.
Organic sunny side up egg for no. 3 - 9	1 pcs. + 3.00 Fr.
Extra portion of rice small	+ 4.50 Fr.
Extra portion of rice large	+ 6.50 Fr.

-----**Appetizers**-----

No. 70 Som Tam / Papaya salad 

Papaya salad with green papaya, cherry tomatoes, julienned carrots. You get the peanuts and that salad dressing in separate containers.

Allergens:     

sm. portion 13.90 Fr.

19.90 Fr.

No. 71 Kimchi 

Korean specialty, homemade by Ms. Chaima. Kimchi is fermented vegetables consisting of Chinese cabbage, beer radish, carrots, leeks, garlic and chilies.

Allergens:     

sm. portion 6.80 Fr.

8.90 Fr.

No. 72 Shrimps in a crispy coating & potato coating

5 pcs. of fried shrimps, 2 pcs. in a crispy coating and 3 pcs. in a potato coating, with sweet & sour sauce and pickled vegetables

Allergens:     

15.00 Fr.

















No. 73 Thai-spring rolls

2 pcs. of fresh homemade vegetarian spring rolls with sweet & sour sauce.

Allergens:     

11.00 Fr.

Allergy icons

-  Grains containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or modified strains) and products made from them
-  Peanuts and products
-  Soy (beans) and products
-  Celery and produce
-  Sesame seeds and products
-  Eggs and products derived from them
-  Milk and milk products (including lactose)
-  Lupins and products made from them
-  Crustaceans and products made from them
-  Molluscs such as snails, mussels, squid and products made from them
-  Nuts (i.e. hazel, walnut, cashew, pecan, Para, macadamia and Queensland nuts as well as pistachio and almonds) and products made therefrom
-  Fish and fish products other than fish gelatin
-  Sulfur dioxide and sulfites (from ten milligrams per kilogram or liters, given in SO₂)
-  Vegan
-  Gluten-free
-  Lactose-free