

Menu card

No. 1 *Fried rice "Khao Pad"*

Khao pad is a popular Thai dish served in many Thai restaurants. It is fried rice, which is also very popular with children due to its mild spiciness. We recommend adding a fried organic egg.

Allergens:    

21.50 Fr. + **Option**

No. 2 *Fried Rice Noodles "Pad Thai Chaiya"*


Pad Thai Chaiya is a well-known recipe from Surat Thani, Thailand. It is fried rice noodles with coconut milk and tamarind sauce. In terms of taste, it can best be described as slightly sweet-sour-spicy. The rice noodles are served with roasted peanuts and some vegetables. We recommend adding a fried organic egg.

Allergens:    

21.50 Fr. + **Option**

No. 3 *Fried Rice Noodles "Pad See Ew"*


If you are looking for an alternative to Pad Thai, we recommend the delicious Pad See Ew. The dish impresses with its strong aroma. The smooth and silky noodles caress your taste buds. The light and dark soy sauce provide a harmonious flavor that envelops the pasta in warmth. We recommend adding a fried organic egg.

Allergens:    

21.50 Fr. + **Option**

No. 4 *Fried rice noodles "Pad Kee Mao"*

Pad Kee Mao is spicy and savory. If you like pad krapao, you will also like pad kee mao, as these dishes are very similar in flavors.

Allergens:    

21.50 Fr. + **Option**

-----Curries with coconut cream-----

No. 5 *Red Curry "Gaeng Pet"*

Thai red curry is a spicy Thai dish made from a mixture of red curry paste, coconut milk, vegetables and various spices. The strong and spicy flavor makes for a unique taste experience. It is served with various fruits such as pineapple, grapes, different vegetables and a mixture of jasmine and wild rice.

Allergens:    

sm. portion 20.00 Fr. + **Option**

22.50 Fr. + **Option**

No. 6 *Massaman Curry "Gaeng Masaman"*

The Massaman curry is a very popular curry. It has a velvety-mild and creamy taste, which is achieved by ingredients such as coconut cream, peanuts, cinnamon, cardamom and star anise. It is served with various vegetables and a rice mixture of jasmine and wild rice.

Allergens:    

sm. portion 20.00 Fr. + **Option**

22.50 Fr. + **Option**

Declaration: Beef CH / Chicken CH & THA / Prawns VNM & THA /
Duck CN

No. 7 *Green Curry "Gaeng Khiao Wan"*

The green curry is a traditional Thai dish that arouses curiosity due to its color. It consists of green chillies, Thai basil, kaffir limes, and other green herbs, which gives it an exciting aroma with a bold green tinge. It is served with various vegetables and a rice mixture of jasmine and wild rice.

Allergens:     

sm. portion 20.00 Fr. + **Option**

22.50 Fr. + **Option**

Curries without coconut cream

No. 8 *"Pad Med Mamuang"*

Pad Med Mamuang is one of our most popular dishes. It is characterized by its balanced taste, a slight spiciness and the crunch of roasted cashews.

We serve it with a mixture of jasmine and wild rice as well as various vegetables.

Allergens:     

sm. portion 20.00 Fr. + **Option**

22.50 Fr. + **Option**

No. 9 *"Pad Krapao"*

Pad Kra Pao is known for its bold and vibrant aroma. The combination of spicy chillies, aromatic hot basil and garlic creates a harmonious blend of spiciness, herbaceousness and umami that makes every bite a tantalizing taste experience. We serve various vegetables and a mixture of jasmine and wild rice.

Allergens:     

sm. portion 20.00 Fr. + **Option**

22.50 Fr. + **Option**

No. 10 *Sweet & Sour „Pad Prieu Wan“*

This sauce for this dish is a real treat! It is slightly sour and a little sweet, which gives it a special touch. Pad Prieu Wan has a digestive and appetizing effect and with the pieces of pineapple it is a perfect light summer dish. We serve it with a mixture of jasmine and wild rice and various vegetables.

Allergens:     

kl. Po. 20.00 Fr. + **Option**

22.50 Fr. + **Option**



Hit of the week

***Fried Rice Noodles "Pad See Ew" with chicken or organic Tofu,
1st cold drink (max 4.50 Fr) + 1.50 Fr.***

If you are looking for an alternative to Pad Thai, we recommend the delicious Pad See Ew. The dish impresses with its strong aroma. The smooth and silky noodles caress your taste buds. The light and dark soy sauce provide a harmonious flavor that envelops the pasta in warmth. We recommend adding a fried organic egg. The noodles are served with vegetables, organic egg and chicken (THA) or organic tofu.

Allergens:    with organic-tofu 

21.90 Fr

Options No. 1 to 50

Soy chunks ✂		2.00 Fr.
Organic Tofu ✂		2.00 Fr.
Plant based Chicken ✂		3.00 Fr.
Chicken Switzerland ✂		4.00 Fr.
Chicken Thailand		2.00 Fr.
Sliced pork ✂		3.00 Fr.
Sliced beef from pasture-raised cattle ✂		6.50 Fr.
Beef shoulder from pasture-raised cattle (not a small portion) ✂		6.50 Fr.
Prawns (not a small portion) ✂		7.50 Fr.
Organic egg fried for No. 1 - 3 ✂	1 pc.	1.50 Fr.
Organic egg mixed in the Soup No. 50 ✂	1 pc.	1.50 Fr.
Organic sunny side up egg ✂	1 pc.	3.00 Fr.
Extra portion of rice small ✂		4.50 Fr.
Extra portion of rice large ✂		6.50 Fr.

Appetizers

No. 70 *Papaya Salad "Som Tam"* 🌶

Papaya salad with green papaya, cherry tomatoes, julienned carrots and roasted peanuts.

Allergens: 🌾 🥚 ✂ 🌿 ✂ sm. portion 14.90 Fr. 22.90 Fr.

No. 71 *Fermented vegetables "kimchi"* 🌶🌶

Kimchi is a Korean specialty made from fermented vegetables made by Ms. Chaima herself. Chinese cabbage, beer radish, carrots, leeks, garlic and chili peppers are the ingredients. Kimchi can be combined well with warm rice or as an accompaniment to other dishes.

Allergens: 🌾 ✂ ✂ 🌿 sm. portion 7.80 Fr. 9.90 Fr.

No. 72 *Crispy prawns & potato coating*

There are 6 deep-fried prawns, 3 of which are crispy and 3 are potato wrapped.
It is served with sweet and sour sauce and pickled vegetables.

Allergens: 🌾 🦐 🥔 ✂ 15.00 Fr.

No. 73 *Thai Spring Rolls "Poh Pia Death"*

2 fresh, homemade vegetarian spring rolls served with a sweet & sour sauce.

Allergens: 🌾 🦐 🌿 ✂ 11.00 Fr.

Allergy Sufferer Symbols



Cereals containing gluten



Peanuts



Soya



Celery



Sesame seeds, Sesame oil



Eggs



Milk



Lupins



Crustaceans



Molluscs such as snails, bivalves, squid



Nuts i.e. hazel, wale, cashew, pecan, para, macadamia and Queensland nuts, pistachio and almonds



Fish



Sulphur dioxide and sulphites



Vegan



Gluten Free



Lactose-free