

Sawasdee ka at the Thaigarden

We are happy to welcome you today.

We bring you closer to a piece of Asian culture in our Thai garden!


Thai cuisine was originally influenced by water. Water animals and water plants were on the menu. Through culinary influences, especially from China, India and Europe, an independent national cuisine developed beginning in the 17th century. Typical Thai cuisine combines all flavours: bitter, sweet, sour, spicy and salty. The dishes are either fried, steamed, braised or grilled. The elaborate fruit and vegetable carvings originated in the royal courts. It is an ancient Thai art form called Kae Sa Luk, which dates back to ancient Siam and is still celebrated today.

Our three chefs grew up in different places in Thailand. Jenni and Nicha come from Khon-Kaen and Buri ram in the north-east of Thailand and Ampanpan from the big city of Bangkok. They all bring their ideas and family recipes to the Riverside kitchen to prepare an authentic and finde dish for you.




Immerse yourself in the world of Thai cuisine!






Thai starters

- 1 Pho piah thord - spring rolls**  2, 5, 6, 9 13.00
homemade spring rolls filled with
glass noodles and vegetables served with sweet chili sauce
- 2 Samosa - filled, steamed buns** 3, 5 13.00
with potatoes, carrots, sweet corn, onions and Curry powder
- 3 Gai satay – chicken skewers** 15.00
grilled marinated chicken skewers served with cucumber salad
"Thai style" and spicy peanut sauce
- 4 Goong krob – fried king prawns** 2, 6, 14 15.00
king prawns baked in bred flakes served with sweet chilli sauce
- 5 Khon wang ruam ros – Thai starter platter** 2, 5, 6, 7, 9, 10, 14, 15 22.00
mix of vegetarian spring rolls, samosa, satay chicken skewers,
fried king prawns and tuna salad served in a rice waffle
from 2 persons – price per person

Thai salads

- 6 Yam tuna - tuna salad (gluten-free)**  2, 4, 5, 14 15.00
crunchy rice waffle with marinated tuna, lemon grass, chili, shallots and coriander
- 7 Som tam - papaya salad**   4, 7, 8, 14, (palm Sugar) 17.00
spicy green papaya salad with chili and cowpeas,
cherry tomatoes and lime salad garnished with cashew nuts
- 8 Yam Phon lai mai - avocado salad** 2, 4, 7, 9, 10, 14 19.00
with dragon fruit, avocado, Thai mango and sesame dressing
garnished with fruits and cashew nuts on a bed of spinach

Thai soups

- 10 Tom kah hed sod - coconut soup with mushrooms (gluten-free)**   4, 5, 14 13.00
Spicy coconut soup with fresh mushrooms, galangal root, lemon grass,
kaffir lime leaves and coriander
- 11 Tom kah gai - coconut soup with chicken**  4, 5, 14, 15 14.00
Spicy coconut soup with chicken, mushrooms, galangal root, lemon grass,
kaffir lime leaves and coriander

Currys - (served with jasmine rice)

Gaeng pet - red curry 2, 4, 5, 14

red Curry with Thai eggplants, mini eggplants, Thai basil,
kaffir lime leaves, bamboo sprouts, hot pepper and coconut milk

21 with vegetables 	29.00
22 with chicken ¹⁵	32.00
23 with crispy duck ¹⁵	38.00
24 with king prawns ²	39.00
25 with fillet of beef ¹⁵	49.00

Gaeng garie - yellow curry (gluten-free upon request) 2, 4, 5, 8, 14

yellow Curry with potatoes, onions, carrots, pineapple, cherry tomatoes,
cashew nuts, baked onions and coconut milk

30 with vegetables and tofu  ⁹	32.00
31 with chicken ¹⁵	32.00
32 with king prawns ²	39.00

Gaeng Kiew warn – green curry 2, 4, 5, 7, 14

green curry with Thai aubergines, mini aubergines, Thai basil,
Kaffir lime leaves, bamboo shoots, chilli peppers and coconut milk

40 with vegetables	29.00
41 with chicken ¹⁵	32.00
42 with duck ¹⁵	38.00
43 with king prawns ¹⁵	39.00
44 with fillet of beef ¹⁵	49.00

Gaeng Massaman - Massaman Curry ^{2, 4, 5, 14}

the famous thai style Curry oriental influence of spices
served with lichee, pineapple, potatoes and onions

48 with chicken	32.00
49 with fillet of beef ¹⁵	49.00

Hot from the wok - (served with jasmine rice)

Phad King 2, 5, 6, 9, 10, 20

wok fried onions, carrots, mushrooms, snow peas, Chinese cabbage, broccoli, cauliflower, peperoncini, ginger and green onions

50 with chicken ¹⁵	32.00
51 with king prawns ²	39.00
52 with duck ¹⁵	38.00
53 with beef filet ¹⁵	49.00

Phad nam prik prow 2, 5, 8, 9, 14

mushrooms, spring onions, garlic, Thai basil, cashew nuts and coconut milk

60 with chicken ¹⁵	32.00
61 with duck ¹⁵	38.00
62 with king prawns ²	39.00
63 with beef filet ¹⁵	49.00

Sweet and sour ^{5, 14}

onions, cucumber, pineapple, cherry tomatoes, pepper, onions, spring onions and sweet and sour sauce

70 with crispy chicken ^{6, 15}	34.00
71 with crisp duck ¹⁵	38.00
72 with king prawns ²	39.00

Phad thai 1, 4, 5, 7, 8, 9

fried rice noodles with soybean sprouts, chives, egg and cashew nuts

75 with tofu and vegetables ⁹ 	29.00
76 with chicken ¹⁵	29.00
77 with king prawns ²	32.00
78 with beef filet ¹⁵	39.00

Kao phad ^{1, 5, 14}

fried rice with egg, carrots, cherry tomatoes

80 with vegetables 	23.00
81 with chicken ¹⁵	29.00
82 with king prawns ²	32.00
83 with beef filet ¹⁵	39.00

Side dishes

Jasmine rice	5.00
fried rice 1, 5, 14	7.00
fried noodles 1, 2, 5, 9, 14	7.00
fried vegetables 1, 2, 5, 9, 14	15.00

Our meat is sourced from the butchery “Merat” and from “Dörig und Brandl Schlieren”.

Key

	mild
	medium spicy
	spicy
	vegetarian

Origin of meat / fish

Chicken	CH
Beef	AR / CH / US*
King prawns	VN
Duck	HU
Salmon	NO

* might be produced with performance-enhancing hormones, antibiotics and / or anti-microbes.
Allergens: Our staff is happy to advise you in regards to allergies.

 Eggs	 Molluscs / Oyster sauce	 Milk (Lactose)	 Fish / Fish sauce	 Gluten, Bouillon, Soy sauce
 Wheat	 Peanuts	 Edible nuts Nuts	 Soybeans	 Sesame
 Lupines	 Celery	 Mustard	 Sugar	 Meat
 Sulphites	 Sunflower	 Food colouring	 Trans fatty acids	 Preservatives

Kid's menu (children under 12 years)

For our small guests, who don't prefer it too spicy:

Spaghetti with tomato sauce	10.50
Spaghetti with butter and cheese	8.50
Kids Burger with French fries	14.00
Breaded pork escalope with French fries	12.50
Chicken nuggets with French fries	11.50
Fish fingers with French fries	11.50
Chicken satay skewers with peanut sauce and rice	15.00
Chicken satay skewers with peanut sauce and fried rice	17.00
Fried noodles with chicken, eggs and cashew nuts	17.00

Beverages

Soft drink - glass

Coca Cola	3dl	4.50
	5dl	6.80
Ice Tea	3dl	4.50
	5dl	6.80
Sprite	3dl	4.50
	5dl	6.80

Soft drinks - bottle

Valser still	5dl	6.50
Valser prickelnd	5dl	6.50
Coca Cola, zero	3.3dl	4.90
Fanta orange	3.3dl	4.90
Rivella rot, blau	3.3dl	4.90
Apfelschorle	3.3dl	4.90
Tonic, Bitter Lemon, Ginger Ale	2dl	4.90
Red Bull	2.5dl	6.00

Coffee & tea

NESPRESSO



Kaffee, Espresso, Ristretto	4.90
Doppelter Espresso	6.90
Cappuccino	5.70
Schale	5.70
Latte Macchiato	6.20
Coretto Grappa	6.90
Ronnefeldt Tee: English Breakfast, Earl Grey, Morgentau, Pfefferminze, Kamille, Eisenkraut, Sweet Berries, Cream Orange, Bergkräuter, Green Dragon, Rosy Rose Hip	4.90
Tee im Kännchen: grün, Jasmin, schwarz, Ingwer	6.50

Thai-Cocktails

Passion fruit Mojito	14.50
Passion fruit Mojito without alcohol	10.50
Mai Tai	14.50
Lady Tai without alcohol	9.50

Beer - glass

Falken Lager	4.8% vol.	2dl	4.20
		3dl	4.80
		5dl	6.90
Falken Stammhaus	5.0% vol.	3dl	5.20
		5dl	7.90

Beer - bottle

Singha beer	5.0% vol	3.3dl	6.50
Chang beer	5.0% vol	3.3dl	6.50
Falken Weizen	5.5% vol	5dl	8.50

Wine recommendation

White wine

Verdejo Rueda do	1dl	5.60
Castilla-Léon, ES	7.5dl	39.00
Riesling-Sylvaner, Saxer, CH	1dl	7.00
	7.5dl	49.00
Pinot Grigio delle Venezie, IT	1dl	6.00
	7.5dl	42.00

Rosé wine

Nobler Rosé, Saxer, CH	1dl	7.00
	7.5dl	49.00

Red wine

Malbec Mendoza Alamos, AR	1dl	7.90
	7.5dl	55.00
Pinot Noir, Saxer, CH	1dl	7.50
	7.5dl	52.00
Rioja DOCa crianza, Baigorri, ES	1dl	8.50
	7.5dl	59.00