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.
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.



Thai starters

1 Pho piah thord - spring rolls 13.00
homemade spring rolls filled with
glass noodles and vegetables served with sweet chili sauce

2 Samosa - filled, steamed buns 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 15.00
king prawns baked in bred flakes served with sweet chilli sauce

5 Khon wang ruam ros – Thai starter platter 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) 15.00
crunchy rice waffle with marinated tuna, lemon grass, chili, shallots and coriander

7 Som tam - papaya salad 17.00
spicy green papaya salad with chili and cowpeas,
cherry tomatoes and lime salad garnished with cashew nuts

Thai soups

10 Tom kah hed sod - coconut soup with mushrooms (gluten-free) 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 14.00
Spicy coconut soup with chicken, mushrooms, galangal root, lemon grass,
kaffir lime leaves and coriander

Prices in CHF including taxes

Currys - (served with jasmine rice)

Gaeng pet - red curry 

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

21	with vegetables and tofu	32.00
22	with chicken	32.00
23	with crispy duck	38.00
24	with king prawns	39.00
25	with beef fillet	49.00

Gaeng garie - yellow curry (gluten-free upon request)

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

30	with vegetables and tofu	32.00
31	with chicken	32.00
32	with king prawns	39.00
33	with salmon	39.00

Panaeng curry 

Aromatic creamy Panaeng Curry with peanut sauce, Thai basil, chili, grapes,
kaffir lime leaves and coconut milk

40	with vegetables and tofu	32.00
41	with chicken	32.00
42	with king prawns	39.00
43	with crispy duck	38.00
44	with beef fillet	49.00

Hot from the wok - (served with jasmine rice)

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

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

Phad nam prik prow 
mushrooms, spring onions, garlic, Thai basil, cashew nuts and coconut milk

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

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

70	with crispy chicken	34.00
71	with crisp duck	38.00
72	with king prawns	39.00

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

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

Kao phad
fried rice with egg, carrots, cherry tomatoes

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

Side dishes

Jasmine rice	5.00
fried rice	7.00
fried noodles	7.00
fried vegetables	15.00

Key

 ..... mild

 ..... medium spicy

 ..... spicy

..... vegetarian

Origin of meat / fish

Chicken	CH
Beef	IR
King prawns	VN
Duck	HU
Salmon	NO

Allergens and food intolerances

If you have any questions about allergies and food intolerances, our Chef de Service or our Chef de Cuisine will be happy to provide information.

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 chees	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

Prices in CHF including taxes

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 sparkling	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	6.50
El Tony Mate	3.3dl	6.50
Gazzosa Fizzy Mandarino, Limone, Lampone	3.5dl	6.00

Coffee & tea

Coffee, Espresso, Ristretto	4.90
Double Shot Espresso	6.90
Cappuccino	5.70
Milk Coffee	5.70
Latte Macchiato	6.20
Ronnefeldt Tea: English Breakfast, Earl Grey, Morgentau, Pfefferminze, Kamille, Eisenkraut, Sweet Berries, Cream Orange, Bergkräuter, Green Dragon, Rosy Rose Hip	4.90
Tea in a pot: green, jasmin, black, ginger	6.50

Aperitifs

Aperol Spritz – Prosecco with Aperol	13.50
Campari Spritz - Prosecco with Campari	13.50
Hugo – Prosecco with elderflower sirup + minth	13.50
As Drivers Drink	12.50
Sparkling white wine sour / sweet	9.50
San Pellegrino Sanbitter non-alcoholic	6.00
Softdrinks/Juices/Addition	+4.50

Beer - glass

Falken Lager	4.8% vol.	2dl	4.20
		3dl	4.80
		5dl	7.90
Falken Stammhaus	5.0% vol.	3dl	5.20
		5dl	8.50

Beer - bottle

Singha beer	5.0% vol.	3.3dl	7.00
Chang beer	5.0% vol.	3.3dl	7.00
Falken Weizen	5.5% vol.	5dl	8.50

Wine recommendation

White wine

Verdejo Rueda do	1dl	7.50
Castilla-Léon, ES	7.5dl	52.00
Riesling-Sylvaner, Saxer, CH	1dl	8.50
	7.5dl	59.00
Pinot Grigio delle Venezie, IT	1dl	7.00
	7.5dl	49.00

Rosé wine

Nobler Rosé, Saxer, CH	1dl	8.50
	7.5dl	59.00

Red wine

Malbec Mendoza Alamos, AR	1dl	7.00
	7.5dl	52.00
Pinot Noir, Saxer, CH	1dl	8.00
	7.5dl	57.00
Rioja DOCa Mendi, Baigorri, ES	1dl	8.50
	7.5dl	59.00

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