STARTERS		SOUPS		CURRYS		PAD TAO HOO	
		-				Seasonal vegetables and tofu with shi sauce cooked in the fire wok	itake
BOO STARTER  Various starter plate: Crispy Shrimps, Spring Rolls, I	ich	TOM YAM GUNG  Hot and sour soup with shrimps,		GREEN THAI CURRY  Green curry, cooked vegetables, bamboo sprout		sauce cooked in the life wok	
Cakes, Satay and Som Tam	29.00	fresh mushrooms, tomatoes, lemongrass,		and thai basil in coconut milk	3	CHICKEN CASHEW-NUTS 💜	
	27.00	lime leaves, coriander and chili	10.50	- WITH TOFU	20.50	Chicken with roasted cashew nuts, dry	/ chili,
SOM TAM		main cours	e 22.50	- WITH PLANTED CHICKEN	21.50	onions and peppers	
Green papya salad with lime sauce,		TOM WILL CAL		- WITH CHICKEN	20.50	CHICKEN SMEET AND SOUR	
peanuts and chili  9.50  main course 19.00		TOM KHA GAI  Coconut milk soup with chicken, fresh mushrooms,		- WITH PORK - WITH BEEF	20.50 23.50	CHICKEN SWEET AND SOUR  Roasted chicken with vegetables and	
		lime leaves and lemongrass 9.50		- WITH BEEF - WITH SHRIMPS	22.50	sweet and sour sauce	
CRISPY SHRIMPS		main cours			22.00	3W001 dila 3001 3d000	
Crispy baked shrimps served with			0.00	RED THAI CURRY		FRIED DUCK	
a sweet and sour dip	12.50	BEEF NOODLE SOUP		Red curry, cooked vegetables, bamboo sprouts		Roasted duck with vegetables	
_ ###.		beef broth with fine rice noodles, sliced beef,		and thai basil in coconut milk		on a dark oyster sauce	
SPRING ROLLS +		beef balls, bean sprouts and coriander	22.50	- WITH TOFU	20.50		
Mini spring rolls filled with glass noodles		<b>**</b>		- WITH PLANTED CHICKEN	21.50	SIDE ORDERS	
and vegetables with a sweet and sour dip	12.50	THAI VEGETABLE SOUP +		- WITH CHICKEN - WITH PORK	20.50 20.50	RICE + W	
FISH CAKES TIME		Vegetables soup with glass noodles, coriander,		- WITH BEEF	23.50		
Small freshwater fish cake, green beans,		seaweed and tofu	19.50	- WITH SHRIMPS	22.50	- PERFUME RICE	
red curry and lemon leaves, with		NOODIEC				- STICKY RICE - FRIED RICE WITH EGG	
peanut-cucumber-coriander sauce	12.50	NOODLES		MASSAMAN CURRY 💜		- FRIED VEGETABLES	
•		PAD THAI		Peanut curry with braised beef, onions			
SATAY		Fried rice noodles with tofu, egg,		and potatoes	23.50	NOODLE ***	
Chicken skewers, marinated in coconutmilk		spring garlic, fresh bean sprouts and peanuts,		CENC DED DED Small 11		- RICE NOODLE	
with peanut sauce	14.50	on sweet and sour tamarind sauce		GENG PED PED			
LAAB GAI SALAD		- ONLY TOFU	22.50	Red curry with duck, cherry tomatoes, pineapple,		SWEETS	
lukewarm chicken salad with fresh herbs plantair		- WITH CHICKEN AND TOFU	22.50	bamboo sprouts, thai basil in coconut milk	24.50	A., wh.	
chili, mint and lime juice	15.00	- WITH SHRIMPS AND TOFU	23.50	PANANG CURRY		MANGO STICKY RICE	
main cours				Red panang curry with beef and		Fresh Mango and sticky rice with	
de die		PAT SI YU 🍪		thai long beans	24.50	coconut sauce	
EDAMAME + *		Fried wide rice noodles with beef,		· .		EDIED DAMANAS #	
Japanese green soy beans streamed	_	garlic and egg, on black soy sauce, fresh bean sprouts	23.50	SPICY PENAUTS CURRY		FRIED BANANAS  Crispy fried bananas and honey with	
with sea salt	8.50	110311 20011 3510013	25.50	Planted Chicken, peanuts, paprika, Kaffir lime lea		your choice of ice cream	
GLASS NOODLE SALAD		FISH		and coconut milk	22.50	. As wife.	
lukewarm glass noodle salad with shrimps,				WOK		BOO - CHOCOLATE CAKE	
cherry tomatoes, shallots and chilis	13.50	PLA - SALMON - SALAD ①		WOK		Warm brownie with vanille ice cream	
main cours		Fresh salmon with ginger honey marinade,		BAI KAPAO		- W	
s. ms		grilled with seasame seeds and served with a		Thai basil, fresh thai long beans, onions, garlic,		ICE-CREAM **	
DIM SUM +		mixed salad	22.00	and a fried egg		Sorbets: mango, lychee	
Steamed dumplings served with a				- WITH TOFU	20.50	Ice-cream: vanille, chocolate, cocor	iUt,
ginger-sesame-dip				- WITH PLANTED CHICKEN	21.50	green tea, honey ginger - 2 SCOOPS	
- DIM SUM COMBI 3 PIECES EACH	18.00			- WITH CHICKEN	20.50	- 1 SCOOPS	
- WITH VEGETABLES - WITH CHICKEN	9.00 9.00			- WITH PORK	20.50	- EXTRA CREAM	
- WITH CHICKEN - WITH SHRIMPS	9.00			- WITH BEEF	23.50	a . mi	
ss	7.00			- WITH SHRIMPS - WITH DUCK	22.50 24.50	BOO ICE-CREAM	
GYOZA +				- WITH DUCK	24.50	- BOO LEMONGRASS SORBET	
Fried dumplings served with a				FRIED RICE + *		- BOO THAI -TEA ICE CREAM	
ginger-sesame-dip	10.00			Fried rice with egg, tomatoes, pak choi and carro	ots		
				- VEGETARIAN	19.00		
				- WITH PLANTED CHICKEN	21.50	vegetarian vegetarian	slightly hot
				- WITH CHICKEN	20.50	vegan upon	medium hot
				- WITH PORK	20.50	request	.i
				- WITH BEEF - WITH SHRIMPS	23.50 22.50	gluten free upon request	very hot
				- 11111 3111/11/11 3	ZZ.3U	_	

- WITH SHRIMPS

duck: China

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10-15 min.

All prices in CHF including 7,7% VAT

19.00

21.50

20.50

24.50

3.00 5.50 5.50 8.00

5.50

14.50

13.50

12.50

6.50 3.50 1.00

4.00 4.00

22.50