



THAI
RESTAURANT
ORCHIDEE
BRONSCHHOFEN

Soup Magic

Gaeng Tjued Wunsen Phak*

Fr. 10.50

Glass noodle soup with fresh vegetables

Tom Kha Phak*

Fr. 11.50

Coconut milk soup with fresh vegetables

Tom Kha Gai

Fr. 12.50

Coconut milk soup with chicken pieces and fresh mushrooms

Tom Wan Prion Ped

Fr. 12.50

Spicy soup with glass noodles and chicken pieces

Tom Yam Gung

Fr. 13.50

Hot and sour prawn soup with galangal, tomatoes and kaffir lime leaves

Thai Orchidee Chili-Index



= mild



= spicy



= very spicy



= Thai spicy

*** marked with a star, are all vegan dishes**

**** vegan preparation possible**

**For information on allergens in each food or vegan preparation,
please contact our staff.**

APPETIZERS

Thai Orchidee

Fr. 18.50

Appetizer specialties with peanut and sweet and sour sauce

Gai Sate

Fr. 12.50

Poultry skewers with peanut sauce and small salad

Pho Phia*

Fr. 11.50

Vegetarian spring rolls with a small salad and sweet and sour sauce

Samosa*

Fr. 11.50

Vegetable bags with a small salad and sweet and sour sauce

Thung Thong („Gold bags“)*

Fr. 11.50

Vegetarian dumplings with a small salad and plum sauce

Pla Tod Grop

Fr. 13.50

Thai fish crispies with a small salad and sweet and sour sauce

Gung Hom Pha

Fr. 14.50

Breaded king prawns with a small salad and sweet and sour sauce

SALADS

Jam Yai

Fr. 10.50

Varied mixed salad with spicy Thai dressing

Som Tam Tai**

Fr. 12.50

Papaya salad with carrots, peanuts and tomatoes

Som Tam Pholamai**

Fr. 12.50

Spicy-sweet fruit salad

Jam Mamuang**

Fr. 13.50

Spicy salad with sweet mangoes and spring onions

Jam Wunsen Gai**

Fr. 13.50

Spicy, lukewarm glass noodle salad with chicken pieces

Jam Samonprai Pla

Fr. 14.50

Herb salad with fish crispies, ginger, lemongrass, kaffir lime leaves, red onions, leeks, coriander, Thai basil, chillies, tomatoes, garlic and cashew nuts

Jam Thalee

Fr. 15.50

Seafood salad with spring onions and lime dressing

MAIN DISHES

*CHOOSE BETWEEN POULTRY,
MEAT, FISH AND SHRIMPS*

Chicken breast	Fr. 28.50
Pork meat	Fr. 27.50
Beef	Fr. 33.50
Duck	Fr. 34.50
Veal	Fr. 34.50
Fish fillet	Fr. 29.50
Shrimps	Fr. 33.50

Origin

Pork Meat:	Switzerland
Beef:	Switzerland
Veal:	Switzerland
Chicken:	Switzerland, Brazil
Duck:	Hungary
Fish (Tilapia, Pangasius):	Thailand , Vietnam, various
Shrimps:	Thailand , Vietnam, various
Seafood:	Thailand , Vietnam, various

Gaeng Garrieh

Mild yellow curry with coconut milk, sweet potatoes, peas, potatoes, bananas, kiwis and almond slivers

Gaeng Kiouwan

Spicy green curry with coconut milk, bamboo, Thai eggplant, peas, zucchini and sweet Thai basil (with fresh asparagus depending on the season)

Gaeng Daeng Pholamai

Savory red curry with coconut milk and fresh fruits

Gaeng Panaeng

Mild red curry with coconut milk, carrots, green beans, hot peppers, sweet basil and rambutan fruits

Gaeng Tschutschi

Spicy herb curry with coconut milk, green beans, peas, hot peppers and carrots

Gaeng Masaman

Mild peanut curry with coconut milk, sweet potatoes, potatoes, carrots, tomatoes and cashew nuts

Pad Ped (clear curry without coconut milk)**

Hot red curry with green beans, bamboo, peas, Thai eggplant, spicy Thai basil and kaffir lime leaves

Gaeng Pa Gachai (clear curry without coconut milk) 🌶️🌶️🌶️🌶️

Hot curry with gachai root, fresh pepper, green beans, carrots, hot peppers, Thai aubergines, spicy Thai basil and kaffir lime leaves

Pad Grapau 🌶️🌶️

Spicy dish with chillies, garlic, onions, green beans, carrots, bamboo, spicy Thai basil and kaffir lime leaves

Priauwan*

Sweet and sour with pineapple, cucumber, onions, carrots, hot peppers and fresh mushrooms

Pad Homjai

Dish of sweet-spicy soy sauce with lots of onions, broccoli, hot peppers, garlic and tomatoes

Pad Tschaa 🌶️🌶️🌶️🌶️

Spicy dish of dark soy oyster mushroom sauce with chillies, garlic, ginger, black pepper, hot peppers, gachai root, kaffir lime leaves and sweet Thai basil

Pad King 🌶️

Spicy dish of clear sauce with young ginger, garlic, hot peppers, fresh mushrooms, spring onions, Chinese cabbage and carrots

Pad Metmamuang

Mild dish with soy oyster mushroom sauce, cashew nuts, Chinese cabbage, carrots, onions, leeks and fresh mushrooms

FROM THE SEA

All dishes - mixed seafood

Fr. 35.50

(Shrimps, fish, fishballs, octopus, mussels and surimi)

Pad Grapau

Spicy dish with chillies, garlic, onions, green beans, carrots, bamboo, spicy Thai basil and kaffir lime leaves

Pad King**

Spicy dish of clear sauce with young ginger, garlic, hot peppers, spring onions, Chinese cabbage and carrots

Pad Tschaa

Spicy dish of dark soy oyster mushroom sauce with chillies, garlic, ginger, black pepper, hot peppers, gachai root, kaffir lime leaves and sweet Thai basil

Gaeng Pa Gachai (clear curry without coconut milk)

Hot curry with gachai root, fresh pepper, green beans, carrots, hot peppers, Thai aubergines, spicy Thai basil and kaffir lime leaves

Pad Ped (clear curry without coconut milk)

Hot red curry with green beans, bamboo, peas, Thai eggplant, spicy Thai basil and kaffir lime leaves

Gaeng Tschutschi

Spicy herb curry with coconut milk, beans, hot peppers and carrots

Pad Homjai

Sweet and spicy soy sauce with onions, broccoli, garlic and tomatoes

Pad Metmamuang

Mild dish with soy sauce, fresh mushrooms, cashew nuts, Chinese cabbage, carrots and onions

VEGETARIAN

All dishes

Fr. 26.50

Namanhoi**

Mixed seasonal vegetables with mild-spicy soy sauce

Pad Tai

Fried rice noodles with egg, sweet and sour tamarind sauce, green beans, carrots, peanuts, bean sprouts and limes

Pad Wunsen Tauhuh Phak**

Fried glass noodles with egg, tofu cubes and seasonal vegetables

Kau Pad Khai Phak**

Fried rice with fresh vegetables and egg

Pho Phia Phak*

Two big spring rolls with fresh fruits, salads and sweet and sour sauce

VEGETARIAN

All dishes

Fr. 26.50

Gaeng Daeng Pholamai

Savory red curry with coconut milk and fresh fruits

Gaeng Kiouwan Phak

Spicy green curry with coconut milk, bamboo, Thai eggplant, peas, sweet Thai basil and fresh vegetables

Masaman Manted

Mild peanut curry with coconut milk, sweet potatoes, potatoes, carrots, tomatoes and cashew nuts

Gaeng Garrieh Manted

Mild yellow curry with coconut milk, sweet potatoes, potatoes, bananas, kiwis and almond slivers

Pad King Tauhuh**

Roasted tofu cubes on spicy clear sauce with young ginger, garlic, spring onions, Chinese cabbage and carrots

Side dishes

Thai-Rice*

For all our main dishes we serve steamed perfume rice

included

Thai Rice Extra*

Extra servings

Fr. 5.- per serving

Kau Pad Khai**

Fried rice with egg

Fr. 5.- per serving

Pad Guitiau Khai**

Fried rice noodles with egg

Fr. 5.- per serving

Pad Wunsen Khai**

Fried glass noodles with egg

Fr. 5.- per serving