

DRINKS

SOFTDRINKS

Open: BooAqua sparkling	3 dl 5.00 5 dl 6.00 1 L 10.50
Open: BooAqua still	3 dl 5.00 5 dl 6.00 1 L 10.50
Open: Apple juice	3 dl 5.00 5 dl 6.50
Cola / Cola Zero	3.3 dl 5.50
Rivella red / blue	3.3 dl 5.50
Gazosa blueberry	3.5 dl 6.00
Gazosa raspberry	3.5 dl 6.00
Gazosa lemon	3.5 dl 6.00
Gazosa mandarin	3.5 dl 6.00
Orange juice	2 dl 5.30
Mango juice	2.4 dl 5.30
Schweppes Tonic / Bitter Lemon	2 dl 5.50

BOO DRINKS

Hot ginger tea	3 dl 6.50
Hot mint tea	3 dl 6.50
Lemongrass ice tea	3 dl 5.00 5 dl 6.50
Thai special ice tea	3 dl 5.00 5 dl 6.50

TEA

The tea is served in a 5 dl -pot

Green tea: Jasmine, China	7.30
Green tea: Sencha organic, Japan	7.30
White tea: Pai Mu Tan organic, China	7.30
Black tea: Darjeeling, India	7.30
Black tea: Lapsang Souchong smoked tea organic, Taiwan	7.30
Black tea: Ceylon, Sri Lanka	7.30
Herbal tea: Moroccan Mint, Marokko	7.30
Herbal tea: Lemongrass, Thailand	7.30
Herbal tea: Rooibos, South Africa	7.30
Herbal tea: Mountain tea, Switzerland	7.30
Fruit tea	7.30

COFFEE

Caffè Crema	5.00
Espresso	5.00
Espresso macchiato	6.00
Double espresso	6.00
Cappuccino	6.00
Latte macchiato	6.00
Vietnam coffee	6.00

BEER

Draught: Chopfab swiss blonde	3 dl 6.00 5 dl 8.00
Draught: Panaché	3 dl 6.00 5 dl 8.00
Chopfab american red ale, Switzerland	3.3 dl 6.50
Chopfab belgian blanche, Switzerland	3.3 dl 6.50
Chopfab australian pale ale, Switzerland	3.3 dl 6.50
Chopfab pale ale, non-alcoholic, Switzerland	3.3 dl 6.50
Singha, Thailand	3.3 dl 7.00
Leo, Thailand	3.3 dl 7.00
Chang, Thailand	3.3 dl 7.00
Tsing Tao, China	3.3 dl 7.00
Tiger Bier, Singapur	3.3 dl 7.00

SPARKLING WINE

Prosecco La Brunasca Millesimato, Glera, Veneto, ITA	1 dl 8.00 7.5 dl 48.00
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ROSÉ

Rosé Portugieser, Christ, Rheinhessen, DE	1 dl 7.00 7.5 dl 42.50
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WHITE WINE

Merlot Bianco Terre di Gudo, Merlot, Tamborini, Tessin, CH	1 dl 9.00 7.5 dl 60.50
Asio Otus Bianco, Chardonnay Sauvignon Blanc, Apulien, ITA	1 dl 6.50 7.5 dl 40.50
Vermentino Toscana IGT Tenuta Belguardo, Vermentino, Toscana, ITA	1 dl 8.50 7.5 dl 56.50
Riesling, Riesling, Christ, Rheinhessen, DE	1 dl 7.50 7.5 dl 48.00

RED WINE

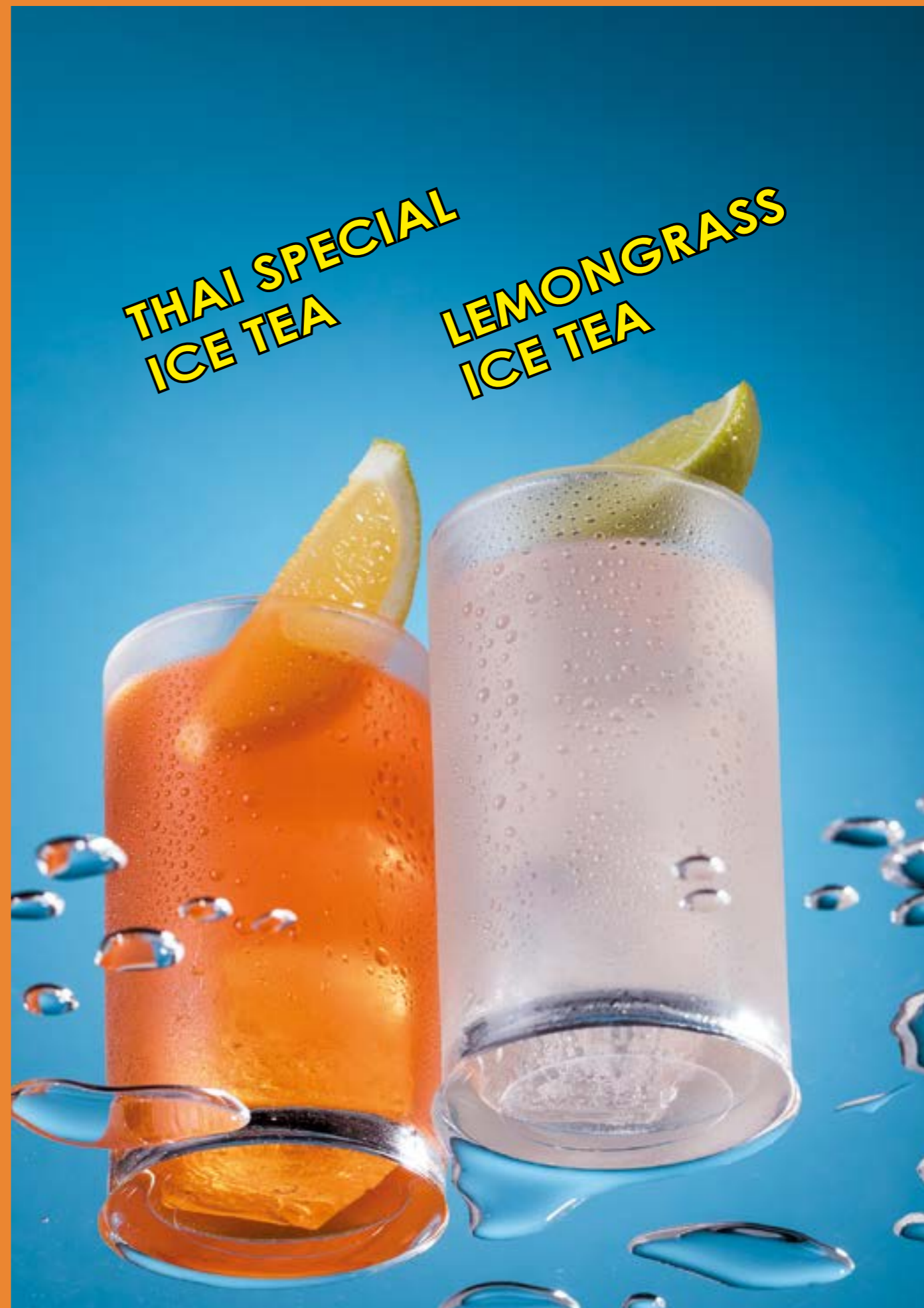
Rioja Crianza, Tempranillo, Ramon Bilbao, Rioja, ESP	1 dl 8.00 7.5 dl 52.00
Asio Otus Rosso Amabile, Cabernet Sauvignon, Merlot, Syrah, Apulien, ITA	1 dl 7.50 7.5 dl 46.50
Primitivo Gran Sasso, Primitivo, Apulien, ITA	1 dl 7.00 7.5 dl 46.00
Rossobastardo, Sangiovese, Cabernet Sauvignon, Merlot, Umbrien, ITA	1 dl 9.50 7.5 dl 62.50

APERITIF

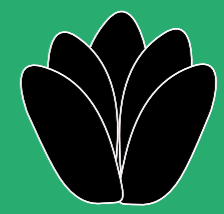
Aperol Spritz	11.00
Hugo	12.00
Spritzer white wine sweet or sour	9.00
Martini Bianco	15% 4 cl 8.50
Campari•	21% 4 cl 9.00

SPIRITS

Kizakura Premium Junmai Sake	15% 2.5dl 15.50
Umeshu Plum wine	10% 1 dl 7.00
Gin•: Bombay Sapphire	40% 4 cl 11.00
Gin•: Elephant Dry Gin	45% 4 cl 13.00
Gin•: Huckleberry	44% 4 cl 13.00
Vodka Koskenkorva Premium•	40% 4 cl 11.00
Whisky•: Johnnie Walker Black Label	40% 4 cl 17.00
Whisky•: Mekhong, Thailand	35% 4 cl 10.00
Rum•: Sang Som, Thailand	40% 4 cl 13.00
Grappa Amarone riserva, Villa de Varda	40% 2 cl 8.50
Grappa Moscato monovitigno, Villa de Varda	40% 2 cl 9.00
• as a Longdrink	+ 3.50



FOOD อาหาร



gluten free



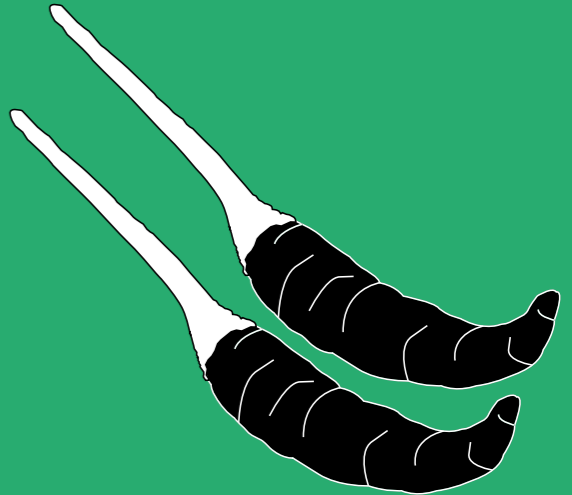
slightly hot

RICE FOR THE MAIN COURSE INCL. UNTIL 2:00 PM



vegetarian

vegan



medium hot



very hot

ORIGIN OF MEAT:

- beef: Switzerland
- pork: Switzerland
- chicken: Switzerland
- duck: China
- shrimps: Vietnam ASC
- fish: FISH CAKE: Thailand | TILAPIA: Vietnam
- eggs: Switzerland free-range eggs

Information about ingredients, that can cause allergies and / or other undesirable reactions can be obtained from our staff.

Duck: May have been produced with hormones and with antibiotics and/or other antimicrobial performance enhancers

All prices in CHF incl. 8.1% VAT.

STARTERS



BOO STARTER

Various starter plate: Crispy Shrimps, Spring Rolls, Fish Cakes, Satay and Som Tam 30.50

on request

SOM TAM

Green papaya salad with lime juice, fish sauce, peanuts and chili as a starter 11.00 main course 20.50

CRISPY SHRIMPS

Crispy fried shrimps served with a sweet and sour dip 15.00

SPRING ROLLS

Mini spring rolls filled with glass noodles and vegetables with a sweet and sour dip 14.00

FISH CAKES

Small freshwater fish cake, green beans, red curry and makrut lime leaves, with peanut-cucumber-coriander sauce 14.00

SATAY

Chicken skewers, marinated in coconut milk with peanut sauce 16.00

LAAB GAI SALAD

Lukewarm chicken salad with fresh culantro, chili, mint, fish sauce and lime juice as a starter 16.50 main course 25.00

EDAMAME

Steamed japanese green soy beans with sea salt 10.00

on request

GLASS NOODLE SALAD

Lukewarm glass noodle salad with shrimps, cherry tomatoes, shallots, chilis and fish sauce as a starter 16.00 main course 26.00

DIM SUM

Steamed dumplings served with a ginger-sesame-dip
 - DIM SUM COMBI 3 PIECES EACH 20.50
 - WITH VEGETABLES 10.50
 - WITH CHICKEN 12.00
 - WITH SHRIMPS 12.00

GYOZA

Fried dumplings served with a ginger-sesame-dip 13.50

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THAI VEGETABLE SOUP

Vegetable soup with glass noodles,
tofu, coriander, seaweed,
chinese cabbage and pak choi
22.50

TOM YAM GUNG

Hot and sour soup with shrimps,
fresh mushrooms, tomatoes, lemongrass,
makrut lime leaves, coriander and chili
as a starter 12.00
main course 24.00



TOM KHA GAI

Coconut milk soup
with chicken,
fresh mushrooms,
tomatoes, coriander,
makrut lime leaves
and lemongrass
as a starter 11.00
main course 24.00



BEEF NOODLE SOUP

Beef broth with rice noodles,
sliced beef, beef balls, bean sprouts
and coriander
26.50



NOODLES

Rice noodles with tofu, egg, garlic chives, fresh bean sprouts and peanuts, stir-fried in a sweet and sour tamarind sauce

- ONLY TOFU 24.00
- WITH VEGETABLES AND TOFU 24.00
- WITH PLANTED CHICKEN AND TOFU 26.00
- WITH CHICKEN AND TOFU 25.00
- WITH SHRIMPS AND TOFU 26.00



PAD THAI

ผัดไทย



FISH



Whole crispy fried red tilapia + 6.00 + BIG FISH ON REQUEST



WITH CASHEW, CHILI AND MANGO SAUCE 31.00



PLA LAD PRIK



OR WITH SWEET AND SOUR SAUCE 31.00

NOODLES

Wide rice noodles with beef, garlic and egg, stir-fried in a black soy sauce, fresh bean sprouts



26.00



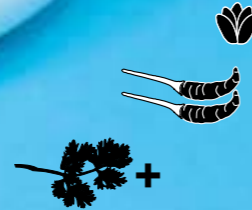
PAT SI YU

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PANANG CURRY

Red panang curry with beef and long beans

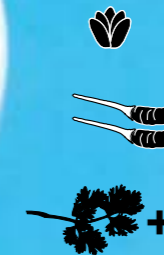
27.00



GREEN THAI CURRY

Green curry, zucchini, bamboo sprouts and Thai basil in coconut milk

- VEGETARIAN	23.00
- WITH TOFU	23.00
- WITH PLANTED CHICKEN	25.00
- WITH CHICKEN	24.00
- WITH PORK	23.00
- WITH BEEF	26.00
- WITH SHRIMPS	26.00



RED THAI CURRY

Red curry, zucchini, bamboo sprouts and Thai basil in coconut milk

- VEGETARIAN	23.00
- WITH TOFU	23.00
- WITH PLANTED CHICKEN	25.00
- WITH CHICKEN	24.00
- WITH PORK	23.00
- WITH BEEF	26.00
- WITH SHRIMPS	26.00

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CURRYS

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GENG PED PED

Red curry with duck, cherry tomatoes, pineapple, bamboo sprouts, thai basil in coconut milk 28.00



SPICY PEANUT CURRY

Planted Chicken, peanuts, bell peppers, makrut lime leaves and coconut milk

26.00



MASSAMAN CURRY

Peanut curry with braised beef, onions and potatoes

26.00

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CASHEW NUTS

Roasted cashew nuts, dried chili, onions and bell peppers

- WITH TOFU 24.00
- WITH PLANTED CHICKEN 25.50
- WITH CHICKEN 25.00

on request



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FRIED DUCK

Roasted duck with vegetables in dark oyster sauce 28.00

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CHICKEN SWEET AND SOUR

Stir-fried chicken with vegetables and sweet and sour sauce 24.50

FRIED RICE

Fried rice with egg, tomatoes, pak choy and carrots

- VEGETARIAN 23.00
- WITH TOFU 23.00
- WITH PLANTED CHICKEN 25.00
- WITH CHICKEN 24.00
- WITH PORK 23.00
- WITH BEEF 26.00
- WITH SHRIMPS 26.00



กระเทียมไฟ



PAD TAO HOO

Seasonal vegetables and tofu with shiitake sauce cooked in the fire wok 23.00



BAI KAPAO

Thai basil, long beans, onions, garlic, and a fried egg

- VEGETARIAN 23.00
- WITH TOFU 24.00
- WITH PLANTED CHICKEN 25.00
- WITH CHICKEN 24.00
- WITH PORK 23.00
- WITH BEEF 26.50
- WITH SHRIMPS 26.00
- WITH DUCK 28.00

SIDE ORDER

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JASMINE RICE 3.00



FRIED RICE WITH EGG 5.50



STICKY RICE 5.50



RICE NOODLES 5.50



on request

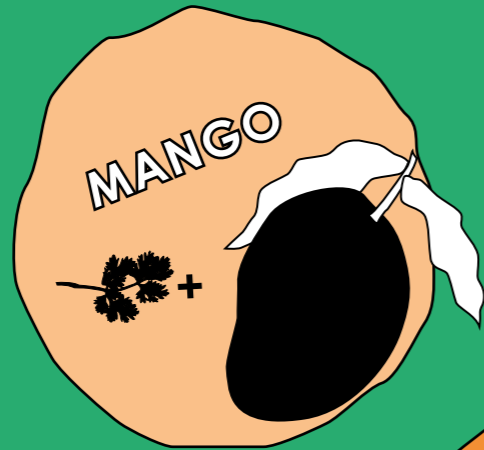
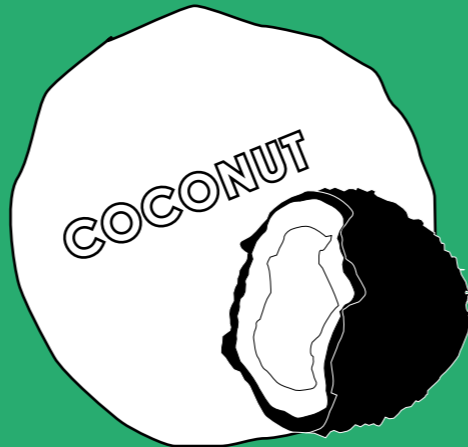
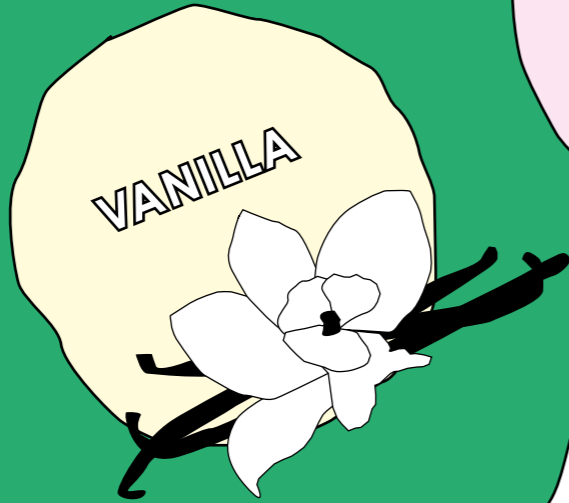
on request

FRIED VEGETABLES 8.00



SWEETS บอกรหวาน

ICE CREAM
 - 1 SCOOPS 3.50
 - 2 SCOOPS 6.50
 - WITH WHIPPED CREAM 1.00



BOO ICE CREAM
 - BOO LEMONGRASS SORBET 4.00
 - BOO THAI-TEA ICE CREAM 4.00



FRIED BANANAS
 Crispy fried bananas and honey with
 your choice of ice cream 15.50

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MANGO STICKY RICE
 Fresh mango and sticky rice with
 coconut sauce 17.50

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BOO CHOCOLATE CAKE
 Warm brownie with vanilla ice cream 14.50