





Welcome To Vee's Bistro

A journey through diversity
Thai cooking can begin

Soups		Starter	Main dish
1/101	TOM KHA GAI Spicy soup with chicken, lemongrass, mushrooms and coconut milk	15	27
2/102	TOM KHA PHAK Spicy soup with vegetable, lemongrass, mushrooms and coconut milk	13	24
3/103 	TOM YAM GUNG NAM SAI Spicy soup with prawns, lime, lemon grass, mushrooms	16	30
Starter			
10/110	SATAY GAI Grilled chicken with peanut sauce and sweet and sour sauce	15 4 pieces	23 6 pieces
11/111	SPRING ROLL PHAK Homemade vegetable spring rolls with a sweet and sour sauce	15 4 pieces	23 6 pieces
12/112	VEE'S FRESH SPRING ROLLS Homemade fresh vegetable spring rolls with a sweet and sour sauce	16 4 pieces	23 6 pieces
13/113	TUNG THONG Baked bag with Shrimps- and pork stuffing	16 6 pieces	23 10 pieces
14/114	TOD MAN PLA Thai Fish Cakes with red curry paste, fresh kaffir lime leaves and cucumber relish	16 4 pieces	23 6 pieces
15/115	POO JA Stuffed crab Thai style with crab farce and pork farce with sweet and sour plum sauce	16 1 piece	28 2 pieces
16/116	TUNA SALAD THAI STYLE Fresh thon salad with pomelo, onions and lemongrass	16	30
17	VEE'S FOUR SEASONS PLATTE (For two) With Satay Gai, Spring Roll Phak, Som Tam Pak and Tung Tong	19 p.P.	

Salads		Starter	Main dish
20/920 	SOM TAM PAK Spicy green papaya salad with peanuts, tomatoes and green Thai beans in a tamarind sauce	14	25
21/921 	SOM TAM GUNG SOD Spicy green papaya salad with peanuts, tomatoes, shrimp and green Thai beans in a tamarind sauce	16	30
22/922 	YAM WOON SEN TALAY Thai spiced glass noodles salad with Seafood, spring onions and tomatoes	17	30
23/923 	NŪA NAM TOK Thai spicy salad with fresh herbs and grilled fillet of beef	18	34
26/926 	LAAB GAI Original spicy chicken salad with toasted rice powder, limes, chili and green onions	16	28
Fish / Seafood			
31	HOMOK TALAY MAPRAO ON Seafood red curry in Coconut with eggs and basil		35
32 	VEE'S GUNG SAMUNPRAI Grilled Black Tiger Giant Prawns with Summer Salad, Apples, Thai Herbs and Ginger		35
33 	PAD CHA PLA Fried cod fillet with Thai herbs, green pepper, finely chopped galangal root and basil		33
34 	PLA NEUNG MA NAO Whole sea bass (loup de mer) steamed in lime sauce, lemon grass, Chinese cabbage, garlic, chili and cilantro. Served in lime soup (about 300-400 gr.) (about 30 minutes, only from 17:30 and so long stock)		38
32	GANG PAD PRIG KÄNG Barbecued lobster with Panang curry paste, Thai beans and Thai eggplant		46

Vee's Bistro

Thai Food
Restaurant - Kaffee - Take away


Wok			
WE PREPARE OUR WOK DISHES OF YOUR CHOICE WITH			
xx1	Chicken		28
xx2	Pork		28
xx3	Beef Tenderloin		34
xx4	Duck breast		32
xx5	Black Tiger - Prawns		32
xx6	Thai Tofu		26
20X	PAD MED MAMUANG Gently cooked cashew - dish topped off with broccoli, peppers, spring onions with Thai whiskey		
21X	PAD PAK RUAM Roasted seasonal vegetables with bean sprouts on oyster sauce		
22X	PAD KRA PRAO Spicy Thai basil stir fry with broccoli, onions and chili		
23X	PAD THAI Fried rice noodles with eggs, scallions, bean sprouts, lime, peanuts		
24X	KHAO PAD Fried jasmine rice with eggs, scallions, tomatoes, broccoli and limes		
25X	THAI SWEET AND SOUR Roasted meat with your choice of sweet and sour sauce, pineapple, peppers, onions and tomatoes		
26X	PAD SI EW Fried rice noodles with soya sauce, broccoli and eggs		

Thai Curry's

WE PREPARE OUR CURRY OF YOUR CHOICE WITH


xx1	Chicken	28
xx2	Pork	28
xx3	Beef Tenderloin	34
xx4	Duck breast	32
xx5	Black Tiger - Prawns	32
xx6	Season fish	32
xx7	Thai Tofu	26

30X  **RED CURRY WITH COCONUT MILK**
Curry of shallots, garlic, Thai ginger, lemon grass, coriander root, shrimp paste, roasted cumin seeds and green peppercorns

31X  **GREEN CURRY WITH COCONUT MILK**
Hot curry from Thai green chili, garlic, shallots, Thai ginger, toasted coriander seeds, coriander root, grated lemon peel, lemon grass and shrimp paste

32X **YELLOW CURRY WITH COCONUT MILK**
Mild Curry from dried Thai chilli, turmeric, shrimp paste, shallots, lemon grass, garlic, cumin seeds, coriander seeds, cinnamon and cloves





33X **MASSAMAN CURRY WITH COCONUT MILK**
Spicy curry paste from South-Thailand with shallots, Thai ginger, coriander, cumin, lemon grass, dried Thai chilli, cloves, green peppercorns and salt

34X  **KAENG PA WITHOUT COCONUT MILK**
Also known as forest or jungle curry. A variety of Thai curries from forest areas of Thailand. Very aromatic, spicy and piquant curry.

35X **KAENG PANANG**
Panang curry is a dish of classic Thai cooking. Not spicy curry with Thai eggplant

36X **KAENG PHED**
Red curry with lychee, grapes, pineapple and cherry tomatoes

We serve our curries with a serving Khao Hom Ma-Ri - Steamed Thai Rice.

Vee's Bistro – Specialties		Starter	Main dish
50	SI KHRONG MOO PALO Marinated pork ribs cooked in spicy red wine sauce with Thai broccoli and shiitake mushrooms		29
52	 KANA MOO KROB Crispy pork belly with Thai broccoli, soy sauce, oyster sauce, chili and fresh garlic		29
55	 GUNG THOD SOD MAKHAM Roasted black tiger prawns with sweet and sour tamarind sauce		32
54	 KAENG KHIA WAN ROTI Green curry with Beef Tenderloin, Thai vegetables and Roti bread		36
55	GAI OB TAKRAI Fresh Spring chicken in the oven roasted with lemon grass, ginger and rosemary marinated		
	- garlic / chilli sauce		36
	- Panang sauce		36
	- Peanut sauce		36
	- All three sauces		38
	Served with fried jasmine rice or steamed rice. <i>(about 30 minutes, only from 17:30 and so long stock)</i>		

We serve our curries with a serving Khao Hom Ma-Ri - Steamed Thai Rice.

Side dishes		
700	KHAO PHAT - Fried rice with vegetables	5
701	KhAO HOM MA-RI - Steamed Thai Jasmin rice	4
702	FRIED EGG Thay style - Crispy fried egg Thai style	5
703	THAI ROTI BREAD	5

Children menu		
710	PAD THAI Fried rice noodles with chicken, eggs, scallions, bean sprouts, limes	18
711	SATAY GAI Grilled chicken with peanut sauce and Sweet and sour Sauce	16 4 piece
Dessert		
800	KHANOM PLA KRIM GLUAY Homemade coconut milk variants with bananas	12
802	HOMEMADE MANGO MOUSSE	12
803	SWEET STICKY RICE WITH FRESH MANGO "Homemade" with coconut milk	12
803	FRIED BANANAS WITH HONEY, sesame and vanilla dream ice cream	10
804	FRIED ANANAS WITH HONEY, sesame and Coconut & Chocolate Ice Cream	10
807	COFFEE TIME Enjoy a scoop of Mövenpick Ice Cream along with a coffee	8
808	COLONEL Lemon & Lime Sorbet mit eisgekühltem Wodka	12
809	PROSECCO MANGO COCKTAIL Mango sorbet with Prosecco	12
		
		
Mövenpick Ice Cream		
810	Coconut & Chocolate	4
811	Pistachio	4
813	Swiss Chocolate	4
814	Vanilla Dream	4
Mövenpick Sorbet		
815	Lemon & Lime	4
816	Mango & Cream	4
817	Passion Fruit & Mango	4
850	Portion whipped	1.50



Guest Information

FOR OUR DISHES WE USE THE FOLLOWING PRODUCTS

- Beef, pork and chicken from Switzerland, duck from EU
- Our Thai Vegetable supplier supplies us with products from certified Production establishments (GMP, Good Manufacturing Practices and Global G.A.P.)
- Cod from Canada from Tomboy
- Black Tiger prawns and red snapper from Vietnam

OUR PARTNERS

THAI – SPECIALTIES

The Asia Company SA
Frankfurt-Strasse 38, 4142 Münchenstein / Basel

VEGETABLES AND DRY GOODS

Transgourmet Schweiz AG
Industriestrasse 10, 6010 Kriens

MEAT, POULTRY, FISH AND SEAFOOD

Mérat AG
Viandes & Comestibles
Murtenstrasse 121, 3008 Bern

WINES AND CHAMPAGNE

Nauer Weine AG
Weinkellerei, 5620 Bremgarten

COFFEE

Nestlé Nespresso SA
Avenue de Rhodanie 40, 1007 Lausanne

TEA

Schwarzenbach Kolonialwaren
Münstergasse 19, 8001 Zürich

BEVERAGES AND SPIRITS

Heineken Switzerland AG
Obergrundstrasse 110, 6002 Luzern