

DRINKS

SOFTDRINKS

Open: BooAqua sparkling water	3 dl 4.50 5 dl 5.50
Open: BooAqua still water	3 dl 4.50 5 dl 5.50
Open: Apple juice	3 dl 4.50 5 dl 6.00
Coca Cola / Zero	3,3 dl 4.80
Rivella red / blue	3,3 dl 4.80
Gazosa blueberry / lemon / raspberry	3,5 dl 5.50
Schweppes Tonic / bitter lemon	2 dl 4.80
Orangina	2,5 dl 4.80

BOO DRINKS

Hot ginger tea	3 dl 5.50
Hot mint tea	3 dl 5.50
Lemongrass ice tea	3 dl 4.00 5 dl 5.50
Thai special ice tea	3 dl 4.00 5 dl 5.50
Orange juice	2,5 dl 4.00
Mango juice, Gina	2,4 dl 4.80
Lychee juice	3,5 dl 4.80

TEA

The tee is served in a 5 dl-pot	
Green tea: Jasmin, China	6.50
Green tea: Sencha Fuji Bio, Japan	6.50
White tea: Pai Mu Tan, China	6.50
Black tea: Darjeeling, India	6.50
Black tea: Lapsang Suchong smoked tea, China	6.50
Black tea: Ceylon, Sri Lanka	6.50
Herbal tea: Moroccan Mint, Marokko	6.50
Herbal tea: Lemongras, Thailand	6.50
Herbal tea: Rooibos, South Africa	6.50
Herbal tea: Grisons organic-herbs, Switzerland	6.50
Fruits tea: Orange-Mango, India	6.50

COFFEE

Coffee cream	4.00
Espresso	4.00
Double espresso	5.50
Cappuccino	5.50
Latte macchiato	5.50
Vietnam coffee	4.50

BEER

Draught: Chopfab swiss blonde	3 dl 4.90 5 dl 6.80
Draught: Chopfab american red ale	3 dl 4.90 5 dl 6.80
Draught: Panaché	3 dl 4.90 5 dl 6.80
Chopfab belgien blanche, Switzerland	3,3 dl 5.50
Chopfab australian pale ale, Switzerland	3,3 dl 5.50
Chopfab irish stout, Switzerland	3,3 dl 5.50
Chopfab pale ale, non-alcoholic, Switzerland	3,3 dl 5.50
Singha, Thailand	3,3 dl 6.00
LEO, Thailand	3,3 dl 6.00
Chang, Thailand	3,3 dl 6.00
Tsing Tao, China	3,3 dl 6.00
Tiger Bier, Singapur	3,3 dl 6.00

SPARKLING WINE

Valdobbiadene Prosecco, Glera, Veneto IT	11% 1 dl 8.00 7,5 dl 56.00
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ROSÉ

Merlot Rosato, Abruzen IT	11,3% 1 dl 6.50 7,5 dl 45.00
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WHITE WINE

Perantonie, Chardonnay, Venezien IT	13% 1 dl 5.80 7,5 dl 40.00
Riesling Markus Molitor, Mosel DE	11,5% 1 dl 7.50 7,5 dl 52.00
Sauvignon Blanc Germanier, Wallis CH	13,8% 1 dl 6.60 7,5 dl 46.00
Barbarossa Vinicola Valdadige, Pinot Grigio, Trentino IT	13% 1 dl 5.60 7,5 dl 38.00

RED WINE

Primitivo Salento Cantalupi, Primitivo, Apulien IT	14% 1 dl 5.80 7,5 dl 40.00
Caro Dorum Issios, Tinta de Toro, Toro ESP	14,25% 1 dl 7.50 7,5 dl 52.00
Penley Estate Phoenix, Cabernet Sauvignon, South Australia AUS	15% 1 dl 7.20 7,5 dl 52.00
Barbera d'asti Orange Label, Barbera, Piemont IT	14% 1 dl 8.00 7,5 dl 55.00

APERITIF

Aperol Spritz	10.50
Hugo	11.50
Spritzer white wine sweet or sauer	8.50
Martini Bianco	15% 4 cl 8.00
Campari•	21% 4 cl 8.50
Padró & Co Vermouth, Blanco Reserva	18% 4 cl 8.50

SPIRITS

Kizakura Premium Junmai Sake	15% 2,5 dl 15.00
Umeshu Pflaumenwein	10% 1 dl 6.00
Gin•: Bombay Sapphire	40% 4 cl 10.50
Gin•: Elephant Dry Gin	45% 4 cl 12.50
Wodka•: Partisan	40% 4 cl 10.50
Whisky•: Johnnie Walker Black Label	40% 4 cl 16.50
Whisky•: Mekhong, Thailand	35% 4 cl 9.50
Rum•: Sang Som, Thailand	40% 4 cl 12.50
Rum•: Issan, Thailand	40% 4 cl 11.50
Pierre Ferrand Cognac	40% 2 cl 10.50
Williams	43% 2 cl 7.50
Grappa di Vermentino	42% 2 cl 8.00
Grappa di Amarone	45% 2 cl 8.50
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B O O

ENGLISH

STARTERS

INSECTS

Crispy grasshoppers on skewers **15.00**

SOM TAM

Green papaya salad with lime sauce, peanuts and chili **9.50**
main course 18.50

THAI SOMMER ROLLS

Salad leaves, vegetables rolled up with mint, and served with a soya dip **12.50**
-with shrimps **11.00**
-with vegetables **11.00**

CRISPY SHRIMPS

Crispy baked shrimps served with a sweet and sour dip **12.50**

SPRING ROLLS

Mini spring rolls filled with glass noodles and vegetables with a sweet and sour dip **11.50**

FISH CAKES

Small freshwater fish cake, green beans, red curry and lemon leaves, with peanut-cucumber-coriander sauce **12.50**

SATAY

Chicken skewers, marinated in coconutmilk with peanut sauce **14.50**

LAAB GAI SALAD

lukewarm chicken salad with fresh herbs plantain, chili, mint and lime juice **15.00**
main course 21.50

EDAMAME

Japanese green soy beans streamed with sea salt **7.50**

GLASS NOODLE SALAD

lukewarm glass noodle salad with shrimps, cherry tomatoes, shallots and chillis **13.50**
main course 20.50

DIM SUM

Steamed dumplings served with a ginger-sesame-dip **18.00**
- DIM SUM Combi 3 pieces each **9.00**
-with vegetables **9.00**
-with chicken **9.00**
-with shrimps **9.00**

GYOZA

Fried dumplings served with a ginger-sesame-dip **10.00**

SOUPS

TOM YAM GUNG

Hot and sour soup with shrimps, fresh mushrooms, tomatoes, lemongrass, lime leaves, coriander and chilli **8.50**
main course 20.00

TOM KHA GAI

Coconut milk soup with chicken, fresh mushrooms, lime leaves and lemongrass **8.50**
main course 20.00

BEEF NOODLE SOUP

beef broth with fine rice noodles, sliced beef, beef balls, bean sprouts and coriander **20.50**

THAI VEGETABLE SOUP

Vegetables soup with glass noodles, coriander, seaweed and tofu **18.00**

WAN TAN SOUP

Vegetable broth with shrimps wan tan, chinese cabbage, pak choi and carrots **21.50**

NOODLES

PAD THAI

Fried rice noodles with tofu, egg, spring garlic, fresh bean sprouts and peanuts, on sweet and sour tamarind sauce **21.50**
-only tofu **22.50**
-with chicken and tofu **22.50**
-with shrimps and tofu **22.50**

PAT SI YU

Fried wide rice noodles with beef, garlic and egg, on black soy sauce, fresh bean sprouts **22.50**

FISH

PLA - SALMON - SALAD

Fresh salmon with ginger honey marinade, grilled with sesame seeds and served with a mixed salad **21.00**

PLA LAD PRIK

Whole crispy grilled red tilapia **29.50**
- with sweet and sour sauce **29.50**
- with Cashews, chilli and mango sauce **29.50**

CURRYS

GREEN THAI CURRY

Green curry, cooked vegetables, bamboo sprouts and thai basil in coconut milk **19.50**
-with tofu **20.50**
-with chicken **20.50**
-with pork **22.50**
-with beef **22.50**
-with shrimps **22.50**

RED THAI CURRY

Red curry, cooked vegetables, bamboo sprouts and thai basil in coconut milk **19.50**
-with tofu **20.50**
-with chicken **20.50**
-with pork **22.50**
-with beef **22.50**
-with shrimps **22.50**

MASSAMAN CURRY

Peanut curry with braised beef, onions and potatoes **20.50**

GENG PED PED

Red curry with duck, cherry tomatoes, pineapple, bamboo sprouts, thai basil in coconut milk **23.50**

PANANG CURRY

Red panang curry with beef and thai long beans **22.00**

WOK

BAI KAPAO

Thai basil, fresh thai long beans, onions, garlic, and a fried egg **20.50**
-with chicken **20.50**
-with pork **21.50**
-with beef **22.50**
-with shrimps **22.50**

FRIED RICE

Fried rice with egg, tomatoes, pak choi and carrots **18.00**
-vegetarian **19.50**
-with chicken **20.50**
-with pork **21.50**
-with beef **22.50**
-with shrimps **22.50**

PAD TAO HOO

Seasonal vegetables and tofu with shiitake sauce cooked in the fire wok **18.50**

CHICKEN CASHEW-NUTS

Chicken with roasted cashew nuts, dry chilli, onions and peppers **20.50**

PAT GAI KHING

Roasted chicken with ginger, baby corn and peppers **19.50**

CHICKEN SWEET AND SOUR

Roasted chicken with vegetables and sweet and sour sauce **20.50**

FRIED DUCK

Roasted duck with vegetables on a dark oyster sauce **24.50**

SIDE ORDERS

RICE

-Perfume rice **3.00**
-Sticky rice **5.50**
-Fried rice with egg **5.50**

NOODLE

-Rice noodle **5.50**

SWEETS

MANGO STICKY RICE

Fresh Mango and sticky rice with coconut sauce **14.50**

FRIED BANANAS

Crispy fried bananas and honey with your choice of ice cream **13.00**


BOO - BROWNIE

Warm brownie with your choice of ice cream **10.50**

ICE - CREAM

Sorbets: mango, lychee **6.50**
Ice-cream: vanille, chocolate, coconut, green tea, honey ginger


 vegetarian

 + vegan upon request

 slightly hot

 medium hot

 very hot

 gluten free upon request

 10-15 min.

ORIGIN OF MEAT

beef: Switzerland
pork: Switzerland
chicken: Switzerland
duck: China
shrimps: Thailand / Vietnam
fish: Thailand
Eggs: Switzerland free-range eggs

All prices in CHF including 7,7% VAT