



THE UNFAMILIAR IN THE FAMILIAR

Serving up surprises, the restaurant's motto is 'finding the unfamiliar in the familiar': you'll find this in the Cocon décor as well as in the cuisine, where the focus is on Swiss Thai flair- a blend of local products suffused with the culinary diversity of Thailand.

COCON'S APÉRO RECOMMENDATION

Balance Family House Champagne
Fine, real, sparkling and excellent

1 dl Champagne Drappier, Millesimé Exception	14.50
1 bottle Champagne Drappier, Millesimé Exception	95

Pinot Noir and Chardonnay

The Millesime Exception has an extraordinary wealth of aromas: pome fruit such as white peach, a spicy, powerful and complex flavour and a characteristic note of vanilla.

Cocon summer cocktail

Water-melon | lemongras

Champagner Drappier

Tonic Water

13
9



COCON SIGNATURE MENU

Swiss Alpin salmon 24
Pha dip | pomegranate south
fermented red onions | dill cracker

Coconut-lemongrass soup   18
vegetables | chicken

“Cherry-Garden”    26
two things cherry | assam-lang pepper |
tamarindesauce | pad pak choi

Crispy fried char fillet  52
mango-chutney | carrots
chilisauce | jasmin rice


or


Filet of veal  58
curry-peanut sauce
baked potato with sour cream
bacon | cheese


Jumi cheese specialities 24
fruit bread | homemade chutneys


Cocons Crème Brûlée   18
refined with thai green tea
salted caramel | pear sorbet

menu in 5 courses 118
menu in 4 courses 108
menu in 3 courses 96

vegetarian 



vegan 


gluten free 

lactose free 






COCON SUMMMERMENU

“Gai BBQ” Pouletskewers grilled in Green Egg   24
cucumber salad | peannuts
thai curry marinated


Chilled vegetables soup    18
tomato | cucumber | garlic
ginger | herb foam

Honey melon   26
marinted with herb | melon sorbet
raw ham | crumble | feta | holapa

Lobster   60
roasted chili sauce | summer vegetables
onions | jasmin rice
or

Highland beef Rib grilled in the Green Egg  54
wok-vegetables
baked potato with sour cream
bacon | cheese


Jumi cheese specialities 24
fruit bread | homemade chutneys


Thai Blacktea Cheese cake  16
chocolate | cream cheese
plum |raspberry sauce


Menü in 5 Gängen 112


Menü in 4 Gängen 102

Menü in 3 Gängen 80

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COCON VEGAN MENU

“Fremde im Vertrautem”   26
water melon sashimi | rolled barley
edamame beans | ginger-soja sesam sauce

Coconut-lemongrass soup   18
vegetables


Vegan tatar    28
green zebra-tomato | water-melon
basil oil and sorbet


or


Sweetpotato gnocchi   38
baby spinach | tomato-chili sauce
courgette-vegetables

Baked nectarine   16
cherry | lemongras sorbet
almond crumble

Menü in 5 Gängen 94
Menü in 4 Gängen 86
Menü in 3 Gängen 78

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