



THE FOREIGN IN THE FAMILIAR

Serving up surprises, the restaurant's motto is 'finding the foreign in the familiar': you'll find this in the Cocon décor as well as in the cuisine, where the focus is on Swiss Thai treats- 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	16
1 bottle Champagne Drappier, Millesimé Exception	105

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 winter cocktail

Kardamon and pineapple



Champagner Drappier 15

Ginger ale 10



COCON SIGNATURE MENU

Swiss Alpin salmon 24
Chili cream cheese | lemongras broth | limes
spinach | truffle foam

“Geang jud Gai”-soup 18  
Thai-broth | “Alpstein”-chicken
carrot | shi take mushroom | tofu

Apple-pork knuckle “Moo tund” 26  
sweet sojasauce | 7 spices
flower sprout

“Nung pla” poached char fillet 52 
Curry- mango sauce | onion-galangal
Parsnips


or


Filet of veal “Nean`s special marinated” 60
Seetaler apple sauce | wirz
red cabbage | potato croquettes


Jumi cheese specialities 24
fruit bread | homemade chutney


Flan caramel 18 
lemongras
kiwi- sorbet | pistachio creme

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

vegetarian 

vegan 

gluten free 

lactose free 

Our prices are in Swiss Francs (CHF) inkl- 7.7 % VAT



COCON WINTERMENU

Smoked duck breast ✖ 🐷 26
pumpkin | baby leaf salad | orange-thymecreme
maple syrup-pumpkin vinaigrette

Spicy pumpkin soup ✖ 🐷 🌱 ✓ 18
cocos milk | curry | chili | basil
cashew nuts

Scallops 24
shrimps crumble | panang
pineapple chutney

Pike perch & Black Tiger Shrimps 🐷 58
fishcake | roasted chilisauce
fennel | beetroot | jasmin rice
or

Roasted beef 54
Singha-beersauce | smoked bacon
Potatoes croquette | dried beans

Jumi cheese specialities 24
fruit bread | homemade chutney

Gingerbread-mousse 🌱 18
winter-punchsauce | tangerinesorbet
thai fresh fruits

Men in 5 courses 112
Menü in 4 courses 102
Menü in 3 courses 90

vegetarian 🌱

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COCON VEGAN MENU

Vegan mushroom tatar ✓✓✳️🌱	24
Thai-herb pumpkin chili limes lamb lettuce maple syrup pumpkin vinaigrette	
—	
Spicy pumpkin soup ✓✓✳️🌱	18
cocos milk curry chili basil cashew nuts	
—	
Parsnips ✓✓🌱	24 32
Rolled barley peanut-sauce Lemongras-tomatosauce	
or	
Curry aubergine ✓✓🌱	38
Planted chicken chickpeas Roasted sweetcorn yellow curry	
—	
White Chocolatcake ✓✓🌱	16
caramelized chestnut tamarinde Applesorbet	
Menü in 5 courses	94
Menü in 4 courses	86
Menü in 3 courses	78

vegetarian 🌱

vegan ✓

gluten free ✳️

lactose free 🌱

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