



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 fare – a blend of local products suffused with the culinary diversity of Thailand.

COCON'S APÉRO RECOMMENDATION

Balance Hotels House Champagne

Fine, real, sparkling and excellent

1 dl Champagne Drappier, Carte d'Or, Balance Hotels	12.50
1 bottle Champagne Drappier, Carte d'Or, Balance Hotels	78

75% Pinot Noir, 15% Chardonnay, 10% Meunier

The Carte d'Or has an extraordinary wealth of aromas: pome fruit such as white peach, a spicy, powerful and complex flavour and a characteristic note of quince jelly.

Cocon spring cocktail

kiwi | lemongrass

with Champagne Drappier

with Rimus

13
9

SEEROSE BAR & LOUNGE

A large selection of drinks for an aperitif or "sundowner" offers our Seerose Bar & Lounge in the Classic Building, directly on the lake.



SELECTED WINES FOR YOUR MENU

WEISS	1 DL	FLASCHE
Balance Familie Cuvée Weiss Baumgartner Weinbau Tegerfelden Aargau CH 2017 Pinot Blanc Sauvignon Blanc Traminer	9	58
Cuvée Madame Rosmarie blanc AOC Adrian & Diego Mathier, Salgesch Wallis CH 2015 Petit Arvine, Pinot Blanc, RxS, Pinot Gris	10	64
Riesling Brauneberger Weingut Fritz Haag Brauneberg Mosel, DE 2014 Riesling	10	65
Pouilly-Fuissé MO Domaine Georges Faiveley Burgund FR 2014 Chardonnay	10	65
ROSÉ		
Whispering Angel Château D'Esclans Côte de Provence FR 2015 Cinsault Grenache Rolle Syrah Tibouren	9.5	62
ROT		
Passionato Barrique Assemblage d'Argovie AOC Weinkellerei Geb. Nauer Aargau CH 2012 Malbec Merlot Pinot noir Cabernet-Sauvignon	10	64
Il Pino di Biserno Tenuta di Biserno Toscana IT 2016 Cabernet Franc, Merlot, Cabernet Sauvignon	13	84
VERAN Finca Biniagual DO Binissalem Vinicola Biniagual Mallorca ES 2015 Manto Negro Cabernet Sauvignon Syrah	9.50	62
Château du Retout Cru bourgeois Château du Retout Haut-Médoc FR 2015 Cabernet Sauvignon Merlot Petit Verdot	9	59



COCON TO SPOIL

Asparagus salad

raw ham | tamarind | shallot | strawberry

Spicy coconut-lemongrass-soup

spring vegetables | mushroom | chili

Panaeng curry ragout

Simmental beef | jasmin rice | cauliflower |
Romanesco broccoli

or

Sliced fillet of pike-perch «tod grob»

from «Spielhofers FishingFarm» in Römerswil |
sweet-tamarind-chili-sauce | jasmine rice |
pineapple | sweet corn | bell pepper | courgette

Rolf Beeler's cheese specialities from the trolley

fruit cake | homemade jams and chutneys

or

Dark chocolate mousse

rum | exotic fruits | mango-limes sorbet

Four-course menu 85

Three-course menu 74



COCON SPRING MENU

Tuna Tatar

avocado | mango | chili | cress | enoki

or

Spring rolls

palm sugar- beetroot -chili-tamarind-sauce |
cauliflower

—

Potato soup

„Massaman“ scum | asparagus | bacon

—

Scallops

red curry sauce | tom yam bami | baby vegetables

—

Fillet of veal

thai marinade | peanut sauce | new potatoes |
carrots | cauliflower

or

Crispy fried fillet of char

from «Spielhofers FishingFarm» in Römerswil |
yellow curry | jasmine rice | Thai-mango |
spargoli | sweet corn

—

Rolf Beeler's cheese specialities from the trolley

fruit cake | homemade jams and chutneys

or

Cocon's « Romanoff »

strawberry | rhubarb | tonka bean ice-cream|
lemongrass| ginger

Five-course menu 103

Four-course menu 89



COCON VEGETARIAN MENU

Asparagus salad

strawberry | tamarind | shallot

Spicy coconut-lemongrass-soup

spring vegetables | mushroom | chili

Spring rolls

palm sugar- beetroot -chili-tamarind-sauce |
cauliflower

or

“Paneng“ Curry

vegetables -ragout | jasmin rice

Cocon's lemon grass crème brûlée

salty caramel | thai basil | passion fruit sorbet

Four-course menu 75

Three-course menu 64



STARTERS

- Salad from Thai mango** ⊗ ✓ 19
green- and yellow mango | chickpea | chilli | king prawn
- Tuna Tatar** ⊗ 21
avocado | mango | chili | cress | enoki
- Asparagus salad** ⊗ ✓ 18
raw ham | tamarind | shallot | strawberry
- Spring rolls** ✎ 19
palm sugar- beetroot -chili-tamarind-sauce | cauliflower
- “Paneng“ Curry** ⊗ ✎ 17
vegetables -ragout | potatoes

SOUPS

- Spicy coconut-lemongrass-soup** ⊗ ✎ 15
spring vegetables | mushroom | chili
- Potato soup** ⊗ 17
„Massaman“ scum | asparagus | bacon



VEGETARIAN DISH

Spring rolls	28
palm sugar-beetroot-chili-tamarind-sauce cauliflower	
“Paneng” Curry ☒	29
vegetables -ragout jasmin rice	

FISH AND SEAFOOD

Crispy fried fillet of char ☒	45
from «Spielhofers FishingFarm» in Römerswil yellow curry jasmine rice Thai-mango spargoli sweet corn	
Sliced fillet of pike-perch «tod grob»	48
from «Spielhofers FishingFarm» in Römerswil sweet-tamarind-chili-sauce jasmine rice pineapple sweet corn bell pepper courgette	
Scallops ☒	46
red curry sauce tom yam bami baby vegetables	



MEAT

Dry Aged beef Rib eye ☒	56
thai pepper-gingersauce new potatoes pak choi celery	
Fillet of veal ☒	58
thai marinade peanut sauce new potatoes carrots cauliflower	
Panaeng curry ragout ☒	48
Simmental beef jasmin rice cauliflower Romanesco broccoli	



CHEESE



Rolf Beeler's cheese specialities from the trolley
fruit cake | homemade jams and chutneys

3 varieties of cheese	18
5 varieties of cheese	24

DESSERT

Cocon's lemon grass crème brûlée   16
salty caramel | thai basil | passion fruit sorbet

Dark chocolate mousse   18
rum | exotic fruits | mango-limes sorbet

Cocon's « Romanoff »   14
strawberry | rhubarb | tonka bean ice-cream|
lemongrass| ginger

Homemade sorbets and ice-creams   per scoop 5
passion fruit | raspberry sorbet|
tonka bean ice-cream

Our waiter will help you by any questions.

 glutenfree dish

 lactosefree dish

 vegetarian dish

Prices are in Swiss Francs (CHF) and including 7.7 % VAT