



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 summer cocktail

limes | ginger

with Champagne Drappier

with Tonic

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

WHITE	1 DL	BOTTLE
Balance Familie Cuvée Weiss Baumgartner Weinbau Aargau CH 2018 Pinot Blanc Sauvignon Blanc Traminer	9	58
Gewürztraminer AOC Küttigen Wehrli ^{ts} Weinbau Küttigen Aargau CH 2016 Gewürztraminer	8	52
Chardonnay Ueken AOC Aargau Fehr & Engeli Ueken Aargau CH 2018 Riesling	8.5	55
Château Carbonnieux blanc, Cru Classé Château Carbonnieux Bordeaux FR 2013 Muscadelle Sauvignon Blanc Sémillon	12	78
ROSÉ		
Balance Cuvée Rosé Domaine La Rouillère, Côte de Provence FR 2018 Grenache Syrah Mourvèdre Vermentino Cinsault	7	46
La Piscine Balance Cuvée Rosé auf Eis	2 dl	11
RED		
Klosterhof Abt Dominikus Weingut Klosterhof Aesch Luzern CH 2017 Diolo noir Pinot Noir Gamaret	9	59
Il Pino di Biserno Tenuta di Biserno Toscana IT 2016 Cabernet Franc Merlot Cabernet Sauvignon	13	84
Aalto Ribera del Duero DO Mariano Garcia Ribera del Duero ES 2016 Tempranillo	12.5	82
Château Monbrison Château Monbrison Margaux FR 2011 Cabernet Sauvignon Merlot Cabernet Franc Petit Verdot	12	76



COCON TO SPOIL

Papaya salad

green papaya | chilli | lettuce | king prawn

Spicy coconut-lemongrass-soup

vegetables | chives | chili

Crispy «Alpstein» chicken legs

curry marinade | peach sauce |
sweet potatoes fries or Jasmin rice | vegetables

or

Crispy fried fillet of char

from «Spielhofers FishingFarm» in Römerswil |
yellow curry | Jasmine rice | Thai-mango |
broad beans | sweet corn

Rolf Beeler's cheese specialities from the trolley

fruit cake | homemade jams and chutneys

or

«Cocon's cherries»

cherries | blackberry | tonka bean ice-cream

Four-course menu 87

Three-course menu 76



COCON SUMMER MENU

Summer salad

melon | cherry tomatoes | fresh goat chees

or

Tuna Tatar

avocado | mango | sesame

—

Cold avocado cucumber soup

salmon | bread

—

Scallops

roasted chili sauce | pineapple | sweet corn

—

Fillet of veal

thai marinade | peanut sauce | Jasmin rice |
carrots | cauliflower

or

Sliced fillet of pike-perch «tod grob»

from «Spielhofers FishingFarm» in Römerswil |
sweet-tamarind-chili-sauce |
cucumbers | pepperoni | shallots
sweet potatoes fries or Jasmin rice

—

Rolf Beeler's cheese specialities from the trolley

fruit cake | homemade jams and chutneys

or

Thai cake

caramel | taro | moh geang | peach sorbet

Five-course menu 108

Four-course menu 94



COCON VEGETARIAN MENU

Papaya salad ✓

green papaya | chilli | limes | lettuce

Spicy coconut-lemongrass-soup ✓

vegetables | chives | chili

Spring rolls

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

or

“Panaeng“ Curry

vegetables -ragout | sweet potatoes

Cocon's lemon grass crème brûlée

salty caramel | Thai basil | passion fruit sorbet

Four-course menu 75

Three-course menu 64



STARTERS


Papaya salad ⊗ ✓	19
green papaya chilli lettuce king prawn	
Tuna Tatar ⊗ ✓	21
avocado mango sesame	
Summer salad ⊗ ✓	17
melon cherry tomatoes fresh goat chees	
Spring rolls ⊗ ✎	19
palm sugar- beetroot -chili-tamarind-sauce cauliflower	

SOUPS



Spicy coconut-lemongrass-soup ⊗ ✓ ✎	15
vegetables chives chili	
Cold avocado cucumber soup ⊗	17
salmon bread	



VEGETARIAN DISH

- Spring rolls** 28
palm sugar-beetroot-chili-tamarind-sauce |
cauliflower
- “Panaeng” Curry**  29
vegetables -ragout | sweet potatoes

FISH AND SEAFOOD

- Crispy fried fillet of char**  45
from «Spielhofers FishingFarm» in Römerswil |
yellow curry | Jasmine rice | Thai-mango |
broad beans | sweet corn
- Sliced fillet of pike-perch «tod grob»** 48
from «Spielhofers FishingFarm» in Römerswil |
sweet-tamarind-chili-sauce |
cucumbers | pepperoni | shallots
sweet potatoes fries or Jasmin rice
- Scallops**  46
roasted chili sauce | pineapple | sweet corn |
Jasmine rice



MEAT

Dry Aged beef Rib eye ☒	56
Thai pepper-ginger sauce sweet potatoes fries chanterelles zucchetti egg plants	
Fillet of veal ☒	58
Thai marinade peanut sauce Jasmin rice carrots cauliflower	
Crispy «Alpstein» chicken legs ☒	46
curry marinade peach sauce sweet potatoes fries or Jasmin rice vegetables	



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

Thai cake  15
caramel | taro | moh geang | peach sorbet

« Cocon's cherries »   14
cherries | blackberry | tonka bean ice-cream

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

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