



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 Family House Champagne

Fine, real, sparkling and excellent

1 dl Champagne Drappier, Carte d'Or, Balance Family	12.50
1 bottle Champagne Drappier, Carte d'Or, Balance Family	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 autumn cocktail

Water Peach | Martini

Champagner Drappier

Tonic water

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

We serve these exclusive rarities at your table with the Coravin wine system. Enjoy our matured rarities "straight from the bottle and no compromises."

WHITE	1 DL	BOTTLE
Castello Luigi Bianco del Ticino DOC Luigi Zanini Besazio Tessin CH 2011 Chardonnay	24	145
Chassagne Montrachet Domaine Bernard Moreau Burgund FR 2016 Chardonnay	17	104
RED		
Grattamacco Rosso, Bolgheri Superiore DOC Podere Grattamacco Toscana IT 1999 Cabernet Sauvignon Merlot Sangiovese	19	115
Barbaresco Fausoni, Sottimano Az. Agr. Rivella Silvia Piemont IT 2015 Nebbiolo	16	98
Château Léoville-Poyferré 2 ^{ème} Cru Classé St. Julien FR 1998 Cabernet Sauvignon Merlot Petit Verdot Cabernet Franc	19	115
Almauiva Philippe de Rothschild-Concha y Toro CHL 1999 Cabernet Sauvignon Carmenère Cabernet Franc Petit Verdot	22	130



AVAILABLE BY THE GLASS

WHITE	1 DL	BOTTLE
Balance Famille Cuvée Weiss Baumgartner Weinbau Aargau CH 2019 Pinot Blanc Sauvignon Blanc Traminer	9	58
Heidegger Pinot Gris AOC Weingut Heidegg P. Schuler Luzern CH 2018 Pinot Gris	9	58
Château Fieuzal blanc, Pessac-Leognan AOC Château Fieuzal Graves FR 2013 Sauvignon blanc Sémillon Muscadelle	14	85
ROSÉ		
Balance Cuvée Rosé Domaine La Rouillère Côte de Provence FR 2019 Grenache Syrah Mourvèdre Vermentino Cinsault	7	46
RED		
Cuvée Gamarone Baumgartner Weinbau Aargau CH 2018 Gamaret Malbec	9.5	61
Brunello di Montalcino DOCG Tenuta Fanti Toscana Italien 2012 Sangiovese	13.5	87
Château Hannelot Grand Vin de Bordeaux Pessac-Léognan, Frankreich, 2016 Merlot Cabernet Sauvignon Cabernet Franc	10	65



COCON TO SPOIL

Veal filet «nam-tok»

shallots | mint | chili | limes |
poached quail egg

Coconut-lemongrass soup

vegetables | shimeji | silk tofu |
kaffir chili oil

Chop of beer pig «Sau-Gut» or

from Wandelerhof, Gunzwil
grilled in «Green Egg» |
nam jim jaew | chili | pumpkin |
root vegetables |
jasmin rice

Tom Yam filet of salmon

swiss salmon from Lostallo GR
vegetables | coriander |
jasmin rice

Pumpkin Cuts

dark chocolate | Baileys |
coconut milk |
mango limes sorbet

or

Rolf Beeler's chees

fruit cake |
home made chutneys

Four-course menu 90

Three-course menu 76



COCON AUTUMN MENU

lamb's lettuce ♻️ ✎

honey-sesame vinaigrette |
figs | goat cheese

or

Marinated Bio-Salmon ✎ ♻️

Ajad Chutney | chili | limes |
cucumbers | cress |
tapioca chip

Pumpkin soup

Coconut milk | bread |
Alpstein chicken-skewer

Fried Scallops ✎

avocado | chili

Venison stew

Massaman curry | peanuts |
kaffir oil | almonds |
Brussels sprouts |
jasmin rice

or

Crispy fried fillet of char ✎

«SpielhofersFishingFarm»
yello curry | thai mango |
root vegetables | jasmin rice

Sticky coconut rice roll ♻️

coconut cream |
tonka bean ice cream |
plums

or

Rolf Beeler's chees

fruit cake |
home made chutneys

Five-course menu 104

Four-course menu 90



COCON VEGETARIAN MENU

Oven vegetables

pumpkin | beetroot |
herb salad | tamarinds |
chili | almond oil

Coconut lemongrass soup

vegetables | shimeji |
silk tofu | kaffir chili oil

Spring rolls

Seetaler apple cider
vinegar -beetrootsauce |
Brussels sprouts | almonds

or

«Khao bund»

rice noodles | curry |
chili | vegetables |
peanuts | sprouts | jackfruit

Cocon's lemon grass crème brûlée

salty caramel | thai basil |
passion fruit sorbet




Four-course menu 75
Three-course menu 64



STARTERS




- Oven vegetables**   16
pumpkin | beetroot | herb salad |
tamarinds | chili | almond oil
- Marinated Bio-Salmon**   22
Ajad Chutney | chili | limes | cucumbers |
cress | tapioca chip
- Veal filet «nam-tok»**   21
shallots | mint | chili | limes |
poached quail egg
- Spring rolls**   19
Seetaler apple cider vinegar-beetrootsauce |
Brussels sprouts | almonds
- lamb's lettuce**   19
honey and sesame vinaigrette |
figs | goat cheese

SOUPS




- Spicy coconut-lemongrass soup**    19
vegetables | shimeji | silk tofu | kaffir chili oil
- Pumpkin soup** 17
coconut milk | bread | Alpstein chicken-skewer



VEGETARIAN DISH

Spring rolls 	35
Seetaler apple cider vinegar-beetroot sauce Brussels sprouts almonds	
«Khao bund» 	29
rice noodles curry chili vegetables peanuts sprouts jackfruit	
Barley 	28
Panaeng curry vegetables	

FISH AND SEAFOOD

Crispy fried fillet of char 	45
from «Spielhofers FishingFarm» in Römerswil yellow curry Thai-mango root vegetables jasmin rice	
Tom Yam filet of salmon  	48
swiss salmon from Lostallo GR vegetables coriander jasmin rice	
Fried Scallops & giant shrimp	46
Panaeng curry Thai fried potatoes savoy cabbage pumpkin	



MEAT

Fillet of veal «24 h»	58
Thai marinade peanut sauce pumpkin cauliflower Thai fried potatoes	
Chop of beer pig «Sau-Gut»	50
from Wandelerhof, Gunzwil grilled in «Green Egg» nam jim jaew chili pumpkin root vegetables jasmine rice	
Venison stew	46
Massaman curry peanuts kaffir oil Brussels sprouts almonds jasmine rice	



CHEESE

Rolf Beeler's cheese specialities

fruit cake | homemade 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

Sticky coconut rice roll

15

coconut cream | tonka bean ice cream |
plums

Pumpkin Cuts

14

dark chocolate | coconut milk | Baileys |
lemon grass ginger sorbet

Homemade sorbets and ice creams


per scoop


5

passion fruit sorbet |
lemon grass ginger sorbet |
tonka bean ice cream

Our waiter will help you by any questions.

vegetarian 

gluten free 

lactose-free 

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