



Welcome To Vee's Bistro

A journey through diversity
Thai cooking can begin

Lee's Bistro










Thai Food
Restaurant - Kaffee - Take away

Soups		Starter	Main dish
1/101	TOM KHA GAI Aromatic soup with chicken, lemongrass, mushrooms and coconut milk	15	28
2/102	GIAU SOUP – VEE'S Clear, spicy soup with Thai ravioli filled with black tiger prawns and pork	15	28
3/103 	TOM YAM GUNG NAM SAI Spicy soup with prawns, lime, lemon grass, mushrooms	16	30
Starter			
10/110	SATAY GAI Grilled chicken with peanut sauce and sweet and sour sauce	16 4 pieces	23 6 pieces
11/111	SPRING ROLL PHAK Homemade vegetable spring rolls with a sweet and sour sauce	16 4 pieces	23 6 pieces
12/112	VEE'S FRESH SPRING ROLLS Homemade fresh vegetable spring rolls with a sweet and sour sauce	16 4 pieces	23 6 pieces
13/113	KUNG HOM PHA Baked giant black tiger prawns in a crispy rice batter with sesame oil and sweet and sour sauce	18 3 pieces	33 5 pieces
14/114	TOD MAN PLA Thai Fish Cakes with red curry paste, fresh kaffir lime leaves and cucumber relish	16 4 pieces	23 6 pieces
17	VEE'S FOUR SEASONS PLATTE (For two) With Satay Gai, Spring Roll Phak, Som Tam Phak and Tod Man Pla with Sauces	20 p.P.	

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Salads		Starter	Main dish
20/920 	SOM TAM PHAK Spicy green papaya salad with peanuts, tomatoes and green Thai beans in a tamarind sauce	15	26
21/921 	SOM TAM GUNG SOD Spicy green papaya salad with peanuts, tomatoes, shrimp and green Thai beans in a tamarind sauce	17	32
23/923 	NŪA NAM TOK Thai spicy salad with fresh herbs and grilled fillet of beef	21	37
26/926 	LAAB GAI OR LAAB MOO Original spicy chicken or pork salad with toasted rice powder, limes, chili and green onions	16	28
Fish / Seafood			
33 	PLA THOD SAM ROD Fried sea bass (loup de mer) with sweet and hot chili sauce and Thai basil (approx. 300-400 gr.) (approx. 30 minutes, only from 1 p.m. and while stocks last)		36
34 	PLA NEUNG MA NAO Whole sea bass (loup de mer) steamed in lime sauce, lemon grass, Chinese cabbage, garlic, chili and cilantro. Served in lime soup (about 300-400 gr.) (about 30 minutes, only from 13:00 and so long stock)		38
35 	KHAO PAD TOM YAM KUNG Fried jasmine rice with shrimp, eggs, scallions, tomatoes, broccoli and limes		33

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Wok		CHF
WE PREPARE OUR WOK DISHES OF YOUR CHOICE WITH		
xx1	Chicken	28
xx2	Pork	28
xx3	Beef fillet	37
xx4	Duck breast	33
xx5	Black Tiger - Prawns	33
xx6	Season fish	33
Xx7	Thai Tofu	26
20x	PAD MED MAMUANG Gently cooked cashew - dish topped off with broccoli, peppers, spring onions with Thai whiskey and steamed Thai rice	
21	PAD NAM MANHOY Fried dishes with mushrooms, broccoli, chili peppers and onions in an oyster sauce We serve jasmine rice as a side dish.	
22x	PAD KRA PRAO Spicy Thai basil stir fry with broccoli, onions, chili and steamed Thai rice	
23x	PAD THAI Fried rice noodles with eggs, scallions, bean sprouts, lime, peanuts (not recommended with fish)	
24x	KHAO PAD Fried jasmine rice with eggs, scallions, tomatoes, broccoli and limes (not recommended with fish)	
25x	THAI SWEET AND SOUR Roasted meat with your choice of sweet and sour sauce, pineapple, peppers, onions, tomatoes and steamed Thai rice	
26x	PAD SI EW Fried rice noodles with soya sauce, broccoli and eggs (not with fish)	

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Thai Curry's		CHF
WE PREPARE OUR CURRY OF YOUR CHOICE WITH		
xx1	Chicken	28
xx2	Pork	28
xx3	Beef fillet	37
xx4	Duck breast	33
xx5	Black Tiger - Prawns	33
xx6	Season fish	33
xx7	Thai Tofu	26
30x 	RED CURRY WITH COCONUT MILK Curry of shallots, garlic, Thai ginger, lemon grass, coriander root, shrimp paste, roasted cumin seeds and green peppercorns	
31x 	GREEN CURRY WITH COCONUT MILK Hot curry from Thai green chili, garlic, shallots, Thai ginger, toasted coriander seeds, coriander root, grated lemon peel, lemon grass and shrimp paste	
32x	YELLOW CURRY WITH COCONUT MILK Mild Curry from dried Thai chilli, turmeric, shrimp paste, shallots, lemon grass, garlic, cumin seeds, coriander seeds, cinnamon and cloves	
33x	MASSAMAN CURRY WITH COCONUT MILK Aromatic Curry paste from South-Thailand with shallots, Thai ginger, coriander, cumin, lemon grass, dried Thai chilli, cloves, green peppercorns and salt	
34x 	KAENG PA WITHOUT COCONUT MILK Also known as forest or jungle curry. A variety of Thai curries from forest areas of Thailand. Very aromatic, spicy and piquant curry.	
35x	KAENG PANANG Panang curry is a dish of classic Thai cooking. Not spicy curry with Thai eggplant	
36x 	KAENG DAENG LYCHEE Red curry with coconut milk, Thai basil, tomatoes and lychee. The best meat choice for this dish is duck.	

We serve our curries with a serving Khao Hom Ma-Ri - Steamed Thai Rice.

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Vee's Bistro – Specialties			CHF
52 	KANA MOO KROB Crispy pork belly with Thai broccoli, soy sauce, oyster sauce, chili and fresh garlic		32
53 	PAD PHED TALAY Black Tiger giant prawns, mussels and squid on red curry paste with green pepper, chili peppers and Thai beans		35
55	KHAO SOI Fried beef fillet strips with rice noodles with Chiang Mai sauce, crispy noodles and bean sprouts. Served with Thai sour vegetables.		38
57 	KHA MOO TOD KRPAO Crispy pork shank thai style with spinach and thai basil		32

We serve our curries with a serving Khao Hom Ma-Ri - Steamed Thai Rice.

Side dishes			
700	KHAO PHAT Fried rice with vegetables		6
701	KhAO HOM MA-RI - Steamed Thai Jasmin rice		5
702	FRIED EGG Thay style - Crispy fried egg Thai style		5
703	THAI ROTI BREAD		5
Children menu			
710	PAD THAI Fried rice noodles with chicken, eggs, scallions, bean sprouts, limes		18
711	SATAY GAI Grilled chicken with peanut sauce and Sweet and sour Sauce		16 4 piece

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Dessert		CHF
800	PANACOTA MIT MANGOCREAM Homemade panna cotta with mango cream	12
802	MOUSSE AU CHOCOLATE WITH CHILI Homemade sweet and spicy mousse with red chillies	12
803	SWEET STICKY RICE WITH FRESH MANGO Homemade sweet stick rice with coconut milk and fresh Thai mango (only if fresh Thai mango available)	12
809	VEE'S CREME BRULEE Homemade Creme Brulle mit coconut -puree	12
803	FRIED BANANAS WITH HONEY, sesame and vanilla dream ice cream	11
804	FRIED ANANAS WITH HONEY, sesame and Coconut & Chocolate Ice Cream	11
807	COFFEE TIME Enjoy a scoop of Mövenpick Ice Cream along with a coffee	9
808	COLONEL Lemon & Lime Sorbet with Vodka	12
Mövenpick Ice Cream		
810	Coconut & Chocolate	5
811	Pistachio	5
813	Swiss Chocolate	5
814	Vanilla Dream	5
Mövenpick Sorbet		
815	Lemon & Lime	5
816	Mango & Cream	5
817	Passion Fruit & Mango	5
850	Portion whipped	2





Guest Information

FOR OUR DISHES WE USE THE FOLLOWING PRODUCTS

- Beef, pork and chicken from Switzerland, duck from EU
- Our Thai vegetable supplier only supplies us with certified products Production Companies (GMP, Good Manufacturing Practices and Global G.A.P.)
- Cod from Canada, Sea Bass (Loup de mer) from Greece, Wild- and Sea-Salmon from China, Tilapia Fats from Indonesia, Red Snapper from Vietnam
- Black Tiger Giant Prawns and Seafood from Vietnamese, Shells from New Zealand

Allergens and intolerances:

In this regard, we ask you to inform our employees. (Only available in German)

OUR PARTNERS

THAI - SPECIALTIES, THAI VEGETABLES	
George Weiss Food Querstrasse 17 8951 Fahrweid	The Asia Company SA Frankfurt-Strasse 38, 4142 Münchenstein / Basel
VEGETABLES AND DRY GOODS Transgourmet Schweiz AG Industriestrasse 10, 6010 Kriens	
MEAT, POULTRY, FISH AND SEAFOOD Mérat AG, Viandes & Comestibles Murtenstrasse 121, 3008 Bern	
WINES AND CHAMPAGNE Landolt Weine AG Uetlibergstrasse 130, 8045 Zürich	
COFFEE Nestlé Nespresso SA Avenue de Rhodanie 40, 1007 Lausanne	
TEA Schwarzenbach Kolonialwaren Münstergasse 19, 8001 Zürich	
BEVERAGES AND SPIRITS Heineken Switzerland AG Obergrundstrasse 110, 6002 Luzern	