
LEMONGRASS

CHINA · VIETNAM · THAILAND · CAMBODIA

ORIGIN OF OUR MEAT AND FISH

Beef (CH), pork (CH), chicken (CH), duck (DE), fish (GRC), prawns (Vietnam)

* spicy · ** very spicy · All prices in Swiss francs, incl. VAT.

A Warm Welcome to Lemon Grass

Dear Guests

Food connects. It tells stories, awakens memories and brings people together.

Ever since my childhood, the scent of herbs and spices has filled our home early in the morning. In our family, traditional recipes have been passed down through the generations — from mothers to daughters and sons. To this day, every dish carries a piece of our story and a great deal of heart.

Dishes such as Cambodian fish amok, grilled aubergine with basil and chilli, lobster gan shao, soft-shell crab or prawns in tamarind sauce combine this tradition with fresh, modern cooking.

We warmly invite you to discover the flavours and variety of Asia. Enjoy a culinary journey full of taste, culture and special moments.

We are delighted to have you here.

Your host

Lien

Soups

1	Szechuan soup*	7.50
	Hot and sour soup from an old family recipe with chicken, tofu, mushrooms, bamboo shoots, glass noodles and egg	
2	Wonton soup	8.50
	Dumplings filled with prawns	
3	Cambodian vegetable soup with chicken and lemongrass	7.50
4	Vietnamese hot and sour soup with prawns*	10.50
	With pineapple, tomatoes, bean sprouts and chilli	
5	Tom ka gai – Thai coconut soup with chicken	9.50
	Sweet and spicy Thai soup with chicken, chilli, mushrooms, lemongrass and coconut milk	
6	Thai hot and sour soup with chicken*	8.50
	Carrots, courgette, lemongrass, chilli and coriander	
7	Sweetcorn soup with crab meat	12.50
	With egg and spring onions	

Starters

11	Chinese spring roll (vegetable)	6.50
	With cabbage and carrots, deep-fried	
12.1	Vietnamese spring rolls with vegetables	13.50
	Deep-fried, served with lettuce, cucumber and herbs for wrapping at the table	
12.2	Vietnamese spring rolls with chicken	13.50
13	Vietnamese summer rolls	
	Fresh hand-rolled summer rolls (not fried) of rice paper, lettuce, fresh herbs and rice noodles	
	With chicken	11.50
	Prawns	15.50
	Tofu	12.50

Starters

14	Thai spring rolls with chicken and vegetables Deep-fried with chicken, carrots and cabbage	7.50
15	Fried wontons Deep-fried wonton dumplings with prawn filling	15.50
16	Fried prawns Battered prawns in a crispy coating	15.50
17	Crispy fried soft-shell crab, Cambodian style*	21.50
18	Khmer tempura with vegetables Battered deep-fried vegetables, Cambodian style	16.50
19	Chicken skewers with satay sauce* Bamboo skewers of marinated chicken breast with a satay sauce from an old family recipe	13.50
20	Steamed edamame	8.50

Salads

21	Vietnamese salad* Cabbage salad with carrots, bean sprouts, peanuts and Vietnamese dressing	8.50
22	Thai papaya salad* Cherry tomatoes, snake beans, chilli, garlic, peanuts, chilli-lime-tamarind dressing	13.50
23	Tofu salad with mango, Cambodian style*	16.50
24	Prawn salad with mango, Cambodian style*	19.50
25	Glass noodle salad with prawns, Thai style* With cherry tomatoes, celery and chilli-lime dressing	19.50
26	Thai beef salad* Beef entrecôte, cherry tomatoes with chilli-lime dressing	22.50

Dim Sum

Please allow around 10 minutes of steaming time for our dim sum

31	Wor tip with vegetable filling	13.50
	Wor tip dumplings are first steamed and then pan-fried, giving them a crispy golden base and a tender top.	
32	Wor tip with pork filling	13.50
33	Ha gao – delicate dumplings filled with prawns	14.50
34	Shao mai with pork filling	13.50
35	Lemongrass dim sum mix for 1 person	16.50
36	Lemongrass dim sum mix for 2 persons	29.50



Main Courses

Your Individual Choice

Choose your favourite from the options below and combine it with the preparation of your choice

1	Chicken	26.50
2	Beef	29.50
3	Pork	27.50
4	Prawns	33.50
5	Tofu	27.50

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| 41 | Sweet and sour sauce |
| | Pineapple, onion, peppers |
| 42 | Szechuan Style* |
| | Leek, onion, chilli and bamboo |
| 43 | Satay sauce served on a sizzling platter* |
| | Peanut sauce from an old family recipe |
| 44 | Chop suey – mixed vegetables stir-fried in the wok |
| 45 | Kung Pao* |
| | With chilli, bamboo, peppers, carrots and courgette |
| 46 | Stir-fried with Thai basil and chilli |
| | Beans, aubergine, peppers, ginger, spring onions and lemongrass |
| 47 | Stir-fried with basil, Cambodian style* |
| | Hot and aromatic, with beans, aubergine, mushrooms, chilli peppers, broccoli and lemongrass |
| 48 | With cashew nuts, Thai style |
| | Cashew nuts, peppers, onions, broccoli |
| 49 | Stir-fried with ginger, Thai style* |
| 50 | Red Thai curry* |
| 51 | Green Thai curry** |

Specialities

The Lemongrass duck (shao ya) is our speciality and a highlight of Chinese cuisine.

61	Whole Peking duck (2 persons – 3 courses)	145
	Duck with pancakes for wrapping · Stir-fried duck with bean sprouts · Duck soup to finish	
62	Crispy duck – our signature dish with pancakes	45.50
	Duck from an old family recipe, served with cucumber, leek and pancakes.	
63	Chinese roast duck, Cantonese style	35.50
64	Chinese roast duck with satay sauce*	36.50
65	Chinese roast duck with orange sauce	36.50
66	Roast duck with a fresh Cambodian mango sauce	36.50
67	Roast duck with Cambodian curry sauce and young coconut*	36.50
68	Chicken in lemon sauce, Chinese style	26.50
69	Bun – grilled chicken, Vietnamese style, served with rice noodles and salad*	32.50
70	Crispy gan shao chicken, Chinese style*	28.50
71	Grilled aubergine in a hot and sour sauce, Cambodian style, with chicken*	28.50
72	Stir-fried kernel nuts with chicken, Chinese style	28.50
73	Crispy gan shao beef, Chinese style*	31.50
74	Xiao chao beef*	31.50
	Thinly sliced beef, chilli, garlic, pepper, coriander and spring onions	
75	Grilled aubergine in a hot and sour sauce, Cambodian style, with beef*	31.50
76	Bo la lot – grilled beef rolls in betel leaves	33.50
	Vietnamese speciality served with rice noodles and salad for wrapping at the table	
77	Grilled pork, Vietnamese style	32.50
	Vietnamese speciality, served with rice noodles and salad for wrapping at the table	
78	Pork ribs fried with garlic, spring onions and chilli*	29.50

Seafood

81	Grilled aubergine in a hot and sour sauce, Cambodian style, with prawns*	36.50
82	Grilled prawns in a fresh young tamarind-chilli sauce, Cambodian style*	36.50
83	Cambodian curry with grilled prawns and young coconut*	36.50
84	Gan shao prawns, Chinese style, served on a sizzling platter*	36.50
85	Fried calamari with spring onions and young green pepper, Cambodian style*	32.50
86	Cambodian fish «amok» (cod)	44.50
87	Fried fillet of loup de mer in a fresh young tamarind-chilli sauce, Cambodian style*	42.50
88	Fried fillet of loup de mer in a ginger-chilli sauce, Cambodian style*	42.50
89	Fried fillet of loup de mer with mango in a chilli sauce, Cambodian style*	42.50
90	Gan shao lobster, served on a sizzling platter*	64.50
91	Lobster fried with spring onions and ginger, served on a sizzling platter	64.50
92	Crispy fried soft-shell crab, Cambodian style*	36.50

Side Dishes

101	Fried rice, Cantonese style (egg, peas and ham)	12.50
102	Fried rice with vegetables	12.50
103	Fried noodles with vegetables	12.50
104	Fried glass noodles with vegetables	13.50
105	Jasmine rice	4.00

Vegetables (Sides)

111	Chop suey (mixed vegetables) stir-fried in the wok	15.50
112	Pak choi stir-fried in the wok	16.50
113	Water spinach stir-fried in the wok (morning glory)	17.50
114	Fried aubergine, yu xiang style*	16.50

Noodle Dishes as Main Course

121	Pad Thai with tofu	25.50
122	Fried egg noodles with vegetables and chicken	25.50
123	Pad Thai with chicken	25.50
124	Lemongrass-fried chicken*	28.50
	Vietnamese classic served on rice noodles	
125	Singapore noodles*	29.50
	Rice noodles with chicken, prawns and bean sprouts	
126	Lemongrass-fried beef*	31.50
	Vietnamese classic served on rice noodles	

Rice Dishes as Main Course

131	Cantonese fried rice	21.50
	Egg, peas and ham	
132	Fried rice with chicken	26.50
133	Fried rice with chicken and satay sauce	26.50

Large Noodle Soups

141	Noodle soup with Cantonese duck and pak choi	34.50
142	Pho bo – Vietnamese rice noodle soup with beef entrecôte	28.50
143	Phnom Penh noodle soup	28.50
	Rice noodles with seafood and chicken, Cambodian style	



Thank You for Your Visit

We look forward to taking you on another culinary journey through
Asia soon.

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Our service team will be happy to advise you on ingredients in our dishes that may
trigger allergies or intolerances.