



# Menu

**Rungruang Thai Restaurant & Takeaway**  
Dorfplatz 1, 6052 Hergiswil

041 630 15 50  
[www.rungruang.ch](http://www.rungruang.ch)

## **Business Hours:**

Tue-Thu	11:00 – 14:00 17:00 – 22:00
Friday	11:00 – 14:00 17:00 – 22:30
Saturday	11:00 – 22:30
Sunday	10:00 – 21:30
Montags	Closed

Our kitchen closes half an hour before restaurant closing.

**herzlich willkommen** 🇹🇭 ยินดีต้อนรับ 🇹🇭 **welcome**



## Starters

We make all our starters in-house. Each is served with our three dipping sauces: sweet & sour, peanut, spicy.

### 01 – Spring Rolls

We make our own spring rolls in-house. The filling includes cabbage, beansprouts, spring onions, spices and the meat of your choice – or just vegan.

	Small	Each		Large	Each
01.1	Vegan:	2.00	01.2	Vegan:	3.20
01.1B	With tofu:	2.20	01.2B	With tofu:	3.50
01.1C	With chicken:	2.25	01.2C	With chicken:	3.70
01.1D	With pork:	2.30	01.2D	With pork:	3.80
01.1E	With prawns:	2.50	01.2E	With prawns:	4.50
01.1H	With beef:	2.70	01.2H	With beef:	5.00

### 02 – Summer Rolls

We prepare our summer rolls freshly to order on the premises. They are made by wrapping lettuce, glass noodles, pickled cucumber, pickled carrot and coriander in rice paper. You can order them vegan, with tofu, or with the meat of your choice.

02.1	Vegan:	3.00	02D	With pork:	3.80
02B	With tofu:	3.50	02E	With prawns:	4.00
02C	With chicken:	3.60	02H	With beef:	4.50

### 03 – Specials

03.1	Goong Chub Peng Thod (filo-wrapped prawns, 3 pcs):	6.00
03.2	Gai Chub Peng Thod (Thai-style chicken Milanese, 3 pcs):	6.00
03.3	Pla Chub Peng Thod (batter fish pieces, 3 pcs):	6.00
03.4	Pla Muek Chub Peng Thod (battered squid pieces, portion for one):	10.00
03.5	Thod Mun Pla (Thai-style fishcakes, 3 pcs):	15.00

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## Starters

### 04 – Satay

We prepare our own satay skewers on the premises. We serve them with our three dipping sauces (sweet & sour, peanut, spicy).

<b>04C</b>	With chicken:	5.00	<b>04H</b>	With beef:	6.00
<b>04D</b>	With pork:	5.50			

### 05 – Rungruang Platter

Platter with a large serving of our starters for two or four people, served with our three dipping sauces (sweet & sour, peanut, spicy).

<b>05.1</b>	Small (for two):	30.00	<b>05.2</b>	Large (for four):	50.00
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## Hearty Soups

Thai soups are basically a main course without the rice, so the portions are very generous.

### 06 – Tom Kha Gai

Chicken soup with tomatoes, cauliflower, black fungus, coconut milk, lime leaves, galangal, lemongrass and tamarind. Garnished with coriander and spring onions. Mild.

<b>06.1</b>	Starter portion:	10.00	<b>06.2</b>	Large portion:	17.00
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### 07 – Tom Yum

Fish or prawn soup with tomatoes, cauliflower, black fungus, coconut milk, lime leaves, galangal, lemongrass and tamarind. Garnished with coriander and spring onions. Mild.

<b>07F</b>	With fish (pangasius):	20.00	<b>07E</b>	With prawns:	22.00
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### 08 – Guai Tiao

Thai-style noodle soup with rice noodles, vegetables, garlic and coriander root. It comes vegan (with or without tofu) or with the meat of your choice. Mild.

<b>08</b>	Vegan:	20.00	<b>08D</b>	With pork:	22.00
<b>08B</b>	With tofu:	21.00	<b>08H</b>	With beef:	23.00
<b>08C</b>	With chicken:	21.50	<b>08J</b>	With duck:	23.00



## Hearty Salads

### 09 – Som Tam

Thai-style papaya salad with vegetables and peanuts. Can be prepared with fish sauce and dried shrimps depending on your preference.

<b>09.1</b>	Starter portion:	15.00	<b>09.2</b>	Large portion:	22.00
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### 10 – Laab

Warm meat salad with finely chopped meat, fresh herbs, shallots, toasted rice and spring onions. Served with sticky rice or jasmine rice, depending on preference. Very spicy.

<b>10C</b>	With chicken:	22.50	<b>10H</b>	With beef:	28.90
<b>10D</b>	With pork:	23.50	<b>10J</b>	With duck:	28.90

### 11 – Nam Tok

Warm meat salad with sliced meat, fresh herbs, shallots, toasted rice and spring onions. Served with sticky rice or jasmine rice, depending on preference. Very spicy.

<b>11D</b>	With pork:	23.50	<b>11H</b>	With beef:	28.90
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### 12 – Yum Woon Sen

Warm glass noodle salad with vegetables, black fungus and fresh herbs. Mild to medium-spicy.

<b>12</b>	Vegan:	16.00	<b>12C</b>	With chicken:	21.00
<b>12.1</b>	Vegan with three small vegetable spring rolls:	19.00	<b>12H</b>	With beef:	22.00
			<b>12E</b>	With prawns:	23.00



## Main Courses

### 13 – Kaeng Ka Ti (Red Thai Curry)

Red Thai curry with vegetables (white Thai aubergines, zucchini, broccoli and cauliflower, green beans, carrots, pea aubergines, sliced bamboo shoots) – vegan or with the meat of your choice. Mild to medium-spicy. Served with jasmine rice.

<b>13</b>	Vegan:	18.90	<b>13F</b>	With fish (pangasius):	24.90
<b>13B</b>	With tofu:	20.90	<b>13G</b>	With squid:	24.90
<b>13C</b>	With chicken:	22.40	<b>13H</b>	With beef:	28.90
<b>13D</b>	With pork:	22.90	<b>13J</b>	With duck:	28.90
<b>13E</b>	With prawns:	23.90			

### 14 – Kaeng Kiao Wan (Green Thai Curry)

Green Thai Curry with vegetables, white Thai aubergines and coconut milk – vegan or with the meat of your choice. Medium-spicy. Served with jasmine rice.

<b>14</b>	Vegan:	18.90	<b>14F</b>	With fish (pangasius):	24.90
<b>14B</b>	With tofu:	20.90	<b>14G</b>	With squid:	24.90
<b>14C</b>	With chicken:	22.40	<b>14H</b>	With beef:	28.90
<b>14D</b>	With pork:	22.90	<b>14J</b>	With duck:	28.90
<b>14E</b>	With prawns:	23.90			

### 15 – Kaeng Kari (Yellow Thai Curry)

Yellow Thai curry with vegetables (including potatoes and carrots) and coconut milk – vegan or with the meat of your choice. Mild. Served with jasmine rice.

<b>15</b>	Vegan:	18.90	<b>15F</b>	With fish (pangasius):	24.90
<b>15B</b>	With tofu:	20.90	<b>15G</b>	With squid:	24.90
<b>15C</b>	With chicken:	22.40	<b>15H</b>	With beef:	28.90
<b>15D</b>	With pork:	22.90	<b>15J</b>	With duck:	28.90
<b>15E</b>	With prawns:	23.90			



## Main Courses

### 16 – Massaman

Massaman curry with potatoes, carrots, fried onions, coconut milk, peanuts, spices – vegan or with the meat of your choice. Mild. Served with jasmine rice.

<b>16</b>	Vegan:	18.90	<b>16F</b>	With fish (pangasius):	24.90
<b>16B</b>	With tofu:	20.90	<b>16G</b>	With squid:	24.90
<b>16C</b>	With chicken:	22.40	<b>16H</b>	With beef:	28.90
<b>16D</b>	With pork:	22.90	<b>16J</b>	With duck:	28.90
<b>16E</b>	With prawns:	23.90			

### 17 – Panaeng

Panaeng curry with potatoes, carrots, fried onions, coconut milk, zucchini, cauliflower, peanuts, spices – vegan or with the meat of your choice. Mild. Served with jasmine rice.

<b>17</b>	Vegan:	18.90	<b>17F</b>	With fish (pangasius):	24.90
<b>17B</b>	With tofu:	20.90	<b>17G</b>	With squid:	24.90
<b>17C</b>	With chicken:	22.40	<b>17H</b>	With beef:	28.90
<b>17D</b>	With pork:	22.90	<b>17J</b>	With duck:	28.90
<b>17E</b>	With prawns:	23.90			

### 18 – Pad Prik (Gung Pao)

Gung pao dish with peppers, sliced bamboo shoots, zucchini, green beans, carrots, cashews – vegan or with the meat of your choice. Spicy. Served with jasmine rice.

<b>18</b>	Vegan:	18.90	<b>18F</b>	With fish (pangasius):	24.90
<b>18B</b>	With tofu:	20.90	<b>18G</b>	With squid:	24.90
<b>18C</b>	With chicken:	22.40	<b>18H</b>	With beef:	28.90
<b>18D</b>	With pork:	22.90	<b>18J</b>	With duck:	28.90
<b>18E</b>	With prawns:	23.90			



## Main Courses

### 19 – Pad Kra Pao (with Holy Basil)

Dish with holy basil, peppers, sliced bamboo shoots, zucchini, green beans and carrots – vegan or with the meat of your choice. Medium-spicy to spicy. Served with jasmine rice.

<b>19</b>	Vegan:	18.90	<b>19F</b>	With fish (pangasius):	24.90
<b>19B</b>	With tofu:	20.90	<b>19G</b>	With squid:	24.90
<b>19C</b>	With chicken:	22.40	<b>19H</b>	With beef:	28.90
<b>19D</b>	With pork:	22.90	<b>19J</b>	With duck:	28.90
<b>19E</b>	With prawns:	23.90			

### 20 – Pad Pak (stir-fried vegetables)

Stir-fry with zucchini, carrots, cauliflower, Chinese lettuce, sliced bamboo shoots, green beans, black fungus and broccoli – vegan or with the meat of your choice. Mild. Served with jasmine rice.

<b>20</b>	Vegan:	18.90	<b>20F</b>	With fish (pangasius):	24.90
<b>20B</b>	With tofu:	20.90	<b>20G</b>	With squid:	24.90
<b>20C</b>	With chicken:	22.40	<b>20H</b>	With beef:	28.90
<b>20D</b>	With pork:	22.90	<b>20J</b>	With duck:	28.90
<b>20E</b>	With prawns:	23.90			

### 21 – Pad Thai (stir-fried rice noodles)

Stir-fried rice noodles with chinese lettuce, beansprouts, cabbage and carrots in our home-made sauce – vegan, vegetarian with egg, or with the meat of your choice. Mild.

<b>21</b>	Vegan:	18.90	<b>21E</b>	With prawns:	23.90
<b>21A</b>	With egg:	19.90	<b>21F</b>	With fish (pangasius):	24.90
<b>21B</b>	With tofu:	20.90	<b>21G</b>	With squid:	24.90
<b>21C</b>	With chicken:	22.40	<b>21H</b>	With beef:	28.90
<b>21D</b>	With pork:	22.90	<b>21J</b>	With duck:	28.90





## Main Courses

### 22 – Pad Briao Wan (Sweet & Sour)

Sweet & sour with our home-made sauce, peppers, pineapple and cucumber – vegan or with the meat of your choice. Mild. Served with jasmine rice.

22	Vegan:	18.90	22F	With fish (pangasius):	24.90
22B	With tofu:	20.90	22G	With squid:	24.90
22C	With chicken:	22.40	22H	With beef:	28.90
22D	With pork:	22.90	22J	With duck:	28.90
22E	With prawns:	23.90			

### 23 – Kao Pad (Fried Rice)

Fried rice with vegetables and spices – vegan, vegetarian with egg, or with the meat of your choice. Mild.

23	Vegan:	18.90	23E	With prawns:	23.90
23A	With egg:	19.90	23F	With fish (pangasius):	24.90
23B	With tofu:	20.90	23G	With squid:	24.90
23C	With chicken:	22.40	23H	With beef:	28.90
23D	With pork:	22.90	23J	With duck:	28.90

### 24 – Seafood Specials

24.1	<b>Thod Pla</b> Whole fried fish (red tilapia). Served with vegetables and optionally with dried shrimps:	25.90
24.2	<b>Pla Rad Prik</b> Fried fish fillets with sweet & sour chili sauce. Served with jasmine rice. Mild to medium-spicy:	24.90
24.3	<b>Goong Thod Kratiem Prik Thai</b> Prawns fried with garlic and black pepper, served with fried vegetables and jasmine rice:	23.90

### Extras

• Fried egg	5.00	• Fried rice instead of jasmine rice	5.00
• Jasmine rice, extra portion		• Fried noodles instead of rice	
• Sticky rice, extra Portion		• Fried vegetables instead of rice	

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## Sweets

### 25 – Ice Creams / Sorbets

25.1	Coconut ice cream, scoop:	5.00	25.3	Pineapple sorbet, scoop:	5.00
25.2	Mango sorbet, scoop:	5.00	25.4	Specials:	5.00

### 26 – Sticky Rice with Mango

26.1	Portion for one:	20.00	26.3	Portion for three:	50.00
26.2	Portion for two:	35.00			

### 27 – Fruit

27.1	Mango, freshly sliced:	8.00	27.4	Longan (tinned):	5.00
27.2	Pineapple, freshly sliced:	5.00	27.5	Lychees (tinned):	5.00
27.3	Rambutan (tinned):	5.00			



## Hot Drinks

### Coffee

COFFEE / ESPRESSO	FR.	4.20
DOUBLE ESPRESSO	FR.	6.00
CAPPUCCINO	FR.	5.00
LATTE MACCHIATO	FR.	5.50
COFFEE WITH SCHNAPS ("Zwetschgen," "Träsch," "Chrüter" or Kirsch)	FR.	6.00

### Tea

TEA BY THE CUP (black, rosehip, peppermint, fruit tea, etc.)	FR.	4.20
POT OF THAI GREEN TEA	FR.	6.00
POT OF THAI JASMIN TEA	FR.	6.00
TEA WITH SCHNAPS ("Zwetschgen")	FR.	6.50
HOLDRIO	FR.	6.50

### Milk drinks

CHOCOLATE MILK (hot or cold)	FR.	4.50
OVALTINE (hot or cold)	FR.	4.50
MILK (hot or cold)	FR.	4.00



## Mineral Waters & Soft Drinks

<b>Mineral waters</b>	<b>30 cl</b>	<b>0.5 l</b>	<b>1 l</b>
ST PELLEGRINO (SPARKLING)	FR. 4.00	FR. 6.00	FR. 11.00
ACQUA PANNA (STILL)	FR. 4.00	FR. 6.00	FR. 11.00
<b>Michel juices</b>			<b>20 cl</b>
ORANGE JUICE			FR. 5.00
TOMATO JUICE			FR. 5.00
<b>Soft drinks by the glass</b>	<b>20 cl</b>	<b>30 cl</b>	<b>50 cl</b>
COCA COLA	FR. 3.60	FR. 4.00	FR. 5.00
LEMONADE	FR. 3.60	FR. 4.00	FR. 5.00
<b>Soft drinks by the bottle (PET)</b>			<b>45 / 50 CL</b>
COCA COLA (ORIGINAL, ZERO) 45 CL			FR. 5.00
FANTA 45 CL			FR. 5.00
RIVELLA (Red, Blue) 50 CL			FR. 5.00
APPLE SPRITZER (Schorle) 50 CL			FR. 5.00
ICE TEA 50 CL			FR. 5.00
<b>Soft drinks by the bottle (glass)</b>			<b>33 cl</b>
VIVIKOLA CLASSIC			FR. 4.00
VIVIKOLA ZERO			FR. 4.00
<b>Asian soft drinks</b>			
OISHI TEA (Original or Lemon & Honey)	PET BOTTLE		FR. 5.00
MANGO DRINK FOCO		CAN	FR. 5.00
COCONUT WATER		TETRA	FR. 5.00
LYCHEE DRINK FOCO		CAN	FR. 5.00

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## Aperitifs

### Alcohol-free

SCHWEPPE TONIC	Bottle 19 CL	FR. 5.00
SANBITTER	Bottle 10 CL	FR. 5.00

### With alcohol

PROSECCO	1 DL	FR. 5.00
WHITE WINE SPRITZER		FR. 6.00

### Aperol

APEROL ON THE ROCKS	4 CL	FR. 5.00
APEROL SODA		FR. 5.50
APEROL SPRITZ		FR. 6.50

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## Beers & Spirits

<b>Beer on tap</b>	<b>20 cl</b>	<b>30 cl</b>	<b>50 cl</b>
EICHHOF LAGER	FR. 3.70	FR. 4.40	FR. 5.80
SHANDY	FR. 3.60	FR. 4.30	FR. 5.60
<b>Beers in bottles / cans</b>		<b>33 cl</b>	<b>50 cl</b>
EICHHOF LAGER		-	FR. 5.50
EICHHOF ALCOHOL-FREE		FR. 5.00	-
ERDINGER WEISSBIER		-	FR. 7.50
<b>Thai beers</b>			<b>Bottle 33 cl</b>
SINGHA			FR. 5.00
CHANG			FR. 5.00
LEO			FR. 5.00
<b>Whisky</b>			
ARDBEG 10		4 CL	FR. 10.00
GLENFIDDICH 12		4 CL	FR. 10.00
JAMESON IRISH WHISKEY		4 CL	FR. 8.00
<b>Cognac</b>			
RÉMY MARTIN		2 CL	FR. 8.00
HENNESSY		2 CL	FR. 8.00
<b>GRAPPA</b>		4 CL	FR. 7.00

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## Wines

### Our house wines

10 cl 75 cl

#### WHITE WINE, ARGENTINA

Torrentés Colomé Vallée Calchaquí, Bodegas Colomé, Molinos  
Grape variety: 100 % Torrentés

FR. 5.50 FR. 38.00

#### RED WINE, PUGLIA, ITALY

Salento IGT Primitivo amabile Patio, Cave des Moines  
Grape variety: Primitivo

FR. 5.00 FR. 36.00

### Wines by the glass

10 cl 50 cl

#### WHITE

Féchy AOC La Côte, Cave des Moines, VD, CH  
Grape variety: Chasselas

FR. 4.00 FR. 20.00

#### ROSÉ

Gamay Rosé de Romandie VDP, Cave des Moines, CH  
Grape variety: Gamay

FR. 3.00 FR. 15.00

#### RED

Dôle AOC Valais, Cave des Moines, VS, CH  
Grape varieties: Pinot Noir, Gamay

FR. 3.50 FR. 18.00

### Prosecco Spumante DOC

10 cl 75 cl

#### CONTESSA GIULIA

Grape variety: 100 % Glera

FR. 5.00 FR. 10.00 FR. 35.50

### Wines by the bottle

75 cl

#### WHITE

Venetia, Italy  
Pinot Grigio delle Venezie IGP, Santa Dorotea. Grape variety: Pinot Grigio

FR. 36.00

USA, California  
Chardonnay California Woodhaven, Woodhaven Cellars. Grape variety: 100%  
Chardonnay

FR. 35.50

#### RED

Veneto, Italy  
Rosso Veronese IGT Monplaisir, Giacomo Montresor.  
Grape varieties: Corvina veronese, Merlot

FR. 41.00

California, USA  
Cabernet Sauvignon Woodhaven, Woodhaven Cellars.  
Grape variety: 100% Cabernet Sauvignon

FR. 35.50

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## Thai Specialities

### Wines

**10 cl**      **75 cl**

#### **COLOMBARD WHITE MONSOON VALLEY**

Origin: Thailand

Grape variety: 100 % Colombard

**FR. 5.00**    **FR. 35.00**

#### **SHIRAZ ROSÉ MONSOON VALLEY**

Origin: Thailand

Grape variety: 100 % Shiraz

**FR. 5.00**    **FR. 35.00**

#### **SHIRAZ RED MONSOON VALLEY**

Origin: Thailand

Grape variety: 100 % Shiraz

**FR. 5.00**    **FR. 35.00**

**2 cl**      **4 cl**

### Spirits

#### **MEKHONG**

Known as the "Spirit of Thailand"

Type: spiced rum

**FR. 4.00**    **FR. 7.00**

#### **SANGSOM**

Special Thai rum

Type: Molasses rum

**FR. 5.00**    **FR. 8.50**

#### **REGENCY**

Thai V.S.O.P Brandy

**FR. 6.00**    **FR. 10.00**

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## Declaration of Origin

<b>BEEF:</b>	<b>SWITZERLAND</b>
<b>PORK:</b>	<b>SWITZERLAND</b>
<b>CHICKEN:</b>	<b>SWITZERLAND</b>
<b>DUCK:</b>	<b>THAILAND</b>
<b>EGGS:</b>	<b>SWITZERLAND</b>
<b>PRAWNS:</b>	<b>VIETNAM / THAILAND</b>
<b>FISH:</b>	<b>VIETNAM / THAILAND</b>

## Allergens

Please feel free to ask the staff if you need further information on allergens in the individual dishes.

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