ENGLISH

LILY'S SINCE 1999

HOMEMADE COLD TEAS & INFUSIONS

LEMONGRASS hybrid brew Organic lemongrass, wild cardamom, white tea buds, sweetened with birch sugar	3dl 5dl	4.80 6.80
PINK DRAGON cold brew (14h) Jasmine tea from Nepal, dragon fruit, lightly sweetened	3dl 5dl	4.80 6.80
BLOOD MOON Fresh peppermint, hibiscus flowers, chokeberry juice, medium-sweet	3dl 5dl	4.80 6.80
TONCA THAI Organic black tea, lemon juice, rooibos, tonka beans, sweet	3dl 5dl	4.80 6.80

HOMEMADE LEMONADES

DAYLIGHT Ginger, tumeric, organic lion's mane mushroom, Demeter Chinese yam, sparkling mineral water	3dl 5dl	4.80 6.80
PEPPERMINTA Nepal Timur pepper, peppermint, hibiscus flowers, sparkling mineral water	3dl 5dl	4.80 6.80
YUZU GINGER Yuzu juice, ginger, lemon, sparkling mineral water	3dl 5dl	4.80 6.80
BOTANICAL BANG Organic coffee cherries, tea from Nepal, yerba mate, sparkling mineral water	3dl 5dl	4.80 6.80

WATER & SOFT DRINKS

APPENZELLER MINERAL WATER Lightly sparkling or still	3,3dl 5dl	4.50 6.00
CHRÜSELER pro specie rara Organic spritzer made with high-stem apples from Untere Wanne Liestal	3,3dl	6.50
VIVI KOLA	3,3dl	5.50
VIVI KOLA ZÉRO	3,3dl	5.50

COFFEE

ESPRESSO / COFFEE Arabica Monsooned Malabar and Robusta, organic coffee beans from India	4.50

APERITIFS

DAYLIGHT SPRIZZ 12.50
Homemade essence made from ginger, tumeric, lion's mane mushroom and Chinese yam, Demeter Prosecco, sparkling mineral water

PEPPERMINTA SPRIZZ 12.50
Homemade essence made from Nepal Timur pepper, peppermint and hibiscus flowers, Demeter Prosecco, sparkling mineral water

YUZU GINGER SPRIZZ 12.50
Homemade essence made from yuzu juice, ginger and lemon, Demeter Prosecco, sparkling mineral water

BOTANICAL BANG SPRIZZ 12.50
Homemade essence made from organic coffee cherries, tea from Nepal and yerba mate, Demeter Prosecco, sparkling mineral water

LAGINORI TONIC 15.50
Dry Gin from Zurich, tonic water from Mendrisio

THAI MOJITO 13.50
Fresh passion fruit, peppermint, lime juice, white rum, mineral water

CIDER

CIDER HOPP NO.4 5%	2,75dl	6.50
Cider, Mosterei Kobelt, Marbach		

WINES

PROSECCO DOC BRUT, FIDORA 11%	1dl	8.50
Demeter sparkling wine, glera, Veneto	7,5dl	55.00
LE BLANC, KLUS 177 12,5%	1dl	8.50
Dry Demeter white wine, cuvée, Aesch	7,5dl	55.00
RIESLING RIED REISBERG, ZAHEL 12,5%	1dl	8.50
Dry Demeter white wine, riesling, Vienna	7,5dl	55.00
STOASS, PFITSCHER 13,5%	1dl	8.00
Fruity white wine, gewürztraminer, South Tyrol	7,5dl	53.00
ETTO CHARDONNAY, ETTO WINE 13,5%	1dl	8.00
Fruity organic white wine, chardonnay, Sanel Valley	7,5dl	53.00
LE ROSÉ, KLUS 177 12%	1dl	8.50
Fruity Demeter Rosé, cuvée, Aesch	7,5dl	55.00
LE ROUGE, KLUS 177 12,5%	1dl	8.50
Light Demeter red wine, cuvée, Aesch	7,5dl	55.00
SYRAH GAVÈL, CROS DE CALADES 12,5%	1dl	8.00
Organic red wine, syrah Vdf, Southern Rhone	7,5dl	53.00
ALMAGIA, GIANCARLO CECI 13,8%	1dl	8.50
Unsulfured Demeter red wine, nero di Troia, Montepulciano	7,5dl	55.00

BEERS ON TAP

SPRINT 5,2%	3dl	5.00
Lager, Turbinenbräu, Zurich	5dl	8.00
REKORD 5,2%	3dl	5.50
Amber, Turbinenbräu, Zurich	5dl	8.50
LILY'S GINGER BEER 5,2%	3dl	6.50
Lager with ginger juice, Turbinenbräu, Zurich	5dl	8.50

FREE BEERS

KIRIN FREE non-alcoholic 0,0%	3,3dl	6.50
Clear barley beer, Kirin Brewery, Bavaria		
PAUSE 0,5%	3,3dl	6.50
Lager, Turbinenbräu, Zurich		
PLACEBO 0,5%	3,3dl	7.50
Indian pale ale, Docteur Gab's, Puidoux		

CRAFT BEERS

GSÖFF WEST 4,5%	3,3dl	8.50
Community IPA, Braugenossenschaft Gsöff, Zurich		
LUCIPAN OERLIKON 4,5%	3,3dl	8.00
Session IPA, Brauerei Oerlikon, Zurich		
SPECIALINA BIRRA LUGANO 4,6%	3,3dl	8.50
Gluten free golden lager, Officina della birra, Bioggio		
VRENELISGÄRTLI 4,7%	2,9dl	7.50
Witbier, Brauerei Adler, Schwanden		
DR. BRAUWOLF BIO LAGER 5%	3,3dl	8.00
Organic lager, Dr. Brauwolf, Zurich		
UNSER BIER WEIZEN 5%	5dl	8.50
Unfiltered organic wheat beer, Unser Bier, Basel		
MOUNTAIN PALE ALE 5,3%	3,3dl	8.00
Pale ale, Simmentaler Braumanufaktur, Lenk		
LILY'S BREW 5,3%	3,3dl	7.50
White earl lager, Brauerei Oerlikon, Zurich		

ASIAN BEERS

LEO 5%	3,3dl	6.50
Lager, Boon Rawd Brewery, Thailand		
SINGHA 5%	3,3dl	6.50
Lager, Boon Rawd Brewery, Thailand		
TIGER 5%	3,3dl	6.50
Lager, Asia Pacific Brewery, Vietnam		
ASAHI 5%	3,3dl	6.50
Lager, Asahi Breweries, Ltd., Italy		

SMALL DISHES

EDAMAME 8.50
Steamed green soybeans, salt flakes

KIMCHI 5.50
Napa cabbage, carrots, ginger and chilli

SPRINGROLLS 15.50
Crispy homemade spring rolls with vegetables, 5 pieces,
leaves of lettuce and fresh mint to wrap, sweet and sour dip

SAMOSA 16.00
Homemade vegetable pockets according to Indian recipe, 5 pieces, yoghurt and plum dip

CRISPY MYCO BITES 13.50
Organic king oyster mushrooms from Kerns in crispy tempura batter, 7 pieces,
leaves of lettuce and fresh mint to wrap, sweet and sour dip

DUMPLINGS 9.50
Steamed dumplings, 4 pieces, ginger-vinegar-sesame dip

- Mokpo Shao Mai with vegetables and mushrooms
- Busan Tofu Gyoza with cabbage
- Gimpo Half Moons with kimchi
- Seoul BBQ Gyoza with vegetables

DUMPLING COMBINATION 18.50
Tasting set with all varieties, 2 pieces each, changes not possible

LILY'S STARTER SET VEGGIE 19.50
Spring rolls, 3 pieces, samosas, 3 pieces, crispy Myco Bites, 5 pieces, changes not possible

SATAY 16.50
Grilled homemade chicken skewers made from juicy thigh meat, 5 pieces,
coconut milk marinade, peanut sauce, Thai cucumber relish

CRISPY SHRIMPS 19.50
Crunchy shrimps, 7 pieces, leaves of lettuce and fresh mint to wrap, sweet and sour dip

PORK BELLY 11.50
Crispy pork belly by Thomas Volkert from Niederglatt, sweet soy sauce

LILY'S STARTER SET CLASSIC 19.50
Spring rolls, satay skewers, crispy shrimps, 3 pieces each, changes not possible

SALADS

THE RAW 11.50
Cucumber, radish, carrots, micro greens, crisps, wasabi-cherry-dressing

SOM TAM 16.50
Green papaya salad, Thai yard-long beans, carrots, peanuts, chilli, Krabi dressing
- with crispy Myco Bites + 5.50

BO LUC LAC 27.50
Beef tenderloin, watercress, tomatoes, scallions, Thai basil,
mint, lime juice, chilli, teriyaki sauce, sesame oil

spicy vegan vegetarian approx. 15 - 20 minutes

SOUPS

	MISO SOUP Miso soup with light pea miso from Wetzikon, silken tofu, wakame seaweed		8.50
	TOM KHA TOFU Coconut milk soup, galangal, lemon grass, kaffir lime leaves, organic tofu, Swiss mushrooms, shiitake, dried chillies, crispy soy pops	9.50	23.00
	TOM YAM HED Hot and sour soup, Swiss mushrooms, shiitake, tomatoes, lemon grass, kaffir lime leaves, onions, coriander and chilli		21.50
	UMI RAMEN Kombu dashi soup, ramen noodles, marinated bamboo shoots, baby spinach, ajitama egg, wakame seaweed, nori, soy sprouts		23.50
	PHO BO Beef stock, beef carpaccio by Ernst Bucher from Niederweningen, rice noodles, napa cabbage, soy sprouts, Thai basil, mint and coriander		25.00
	TOM KHA GAI Coconut milk soup, chicken, shiitake, galangal, lemon grass, kaffir lime leaves	10.50	23.50
	TOM YAM GAI Hot and sour soup, chicken, shiitake, tomatoes, lemon grass, kaffir lime leaves, onions, coriander and chilli		22.50

FISH

	SEA BASS Whole sea bass in lemon grass broth, coriander-chilli-garlic sauce		29.50
	SALMON TERIYAKI Grilled salmon, ginger-soy marinade, mustard and sesame seeds, salad of radish and soy sprouts, papaya and ginger pickles		27.50

spicy vegan vegetarian approx. 15 - 20 minutes

WOK & GRILL

TON-KATSUYA 25.50
Homemade mushroom patty in panko breading, yuzu-cashew potato salad with cucumber relish, bulldog sauce, horseradish mustard

SEITAN BAI KRAPAO 25.50
Fire-wok roasted organic Swiss seitan, green beans, cauliflower, onions, chilli, fried egg

PAD TAU HOO 21.50
Market vegetables from the fire wok, organic tofu, shiitake sauce

VEGGIE FRIED RICE 21.50
Fried rice, local egg, tomatoes, green vegetables, scallions, carrots

BUTA TONKATSU 27.50
Pork escalope by Thomas Volkert from Niederglatt in panko breading, yuzu-cashew potato salad with cucumber relish, bulldog sauce, horseradish mustard

ORANGE DUCK 27.50
Crispy duck, orange fillets, pak choi, chilli

CHICKEN CASHEW NUTS 25.00
Wok-fried chicken, roasted cashew nuts, bell peppers, onions, dried chillies

BAI KRAPAO 27.50
Fried beef by Ernst Bucher from Niederweningen, Thai basil, green beans, cauliflower, onions, chilli, fried local egg

CHICKEN FRIED RICE 24.00
Fried rice, chicken, local egg, tomatoes, green vegetables, scallions, carrots

NOODLES

PAD THAI VEGGIE 22.50
Fried rice noodles, organic tofu, market vegetables, local egg, scallions, peanuts, tamarind sauce, soy sprouts

YAKI SOBA 22.50
Fried Japanese wheat noodles, market vegetables, shiitake, local egg, soy sauce, nori, papaya and ginger pickles

SPICY GANDUM 24.50
Wok-fried udon noodles, cabbage, green vegetables, kōji-fermented carrots, shiitake, scallions, local egg, nori

CHIANG MAI NOODLES 28.00
Lukewarm dish with red-yellow chicken curry, wheat noodles, soy sprouts, green beans, papaya and ginger pickles, dried chillies, crispy noodles

PAD THAI GAI 24.50
Fried rice noodles, chicken, organic tofu, local egg, scallions, peanuts, tamarind sauce, soy sprouts

PAD SI YU 27.50
Fried rice noodles, beef by Ernst Bucher from Niederweningen, green vegetables, garlic, local egg, black soy sauce, soy sprouts

SPICY UDON 27.00
Wok-fried udon noodles, chicken, cabbage, kōji-fermented carrots, shiitake, scallions, local egg, bonito fish flakes

spicy vegan vegetarian approx. 15 - 20 minutes

CURRIES

DAAL 19.50
Spicy curry, chickpeas, lentils, yoghurt-coriander sauce, served with poppadom and rice

PANJI POP 24.50
Tamil vegetable curry, aubergines, courgettes, tomatoes, cauliflower, green beans, radish, coconut milk, curry leaves, served with daal, rice, poppadom and crispy soy pops

YELLOW THAI CURRY 23.50
Yellow curry, coconut milk, Thai basil
- with market vegetables
- with organic tofu +1.50
- with chicken +2.50

GREEN THAI CURRY 23.50
Green curry, coconut milk, Thai and bitter aubergines, Thai basil
- with market vegetables
- with organic tofu +1.50
- with chicken +2.50

RED THAI CURRY 23.50
Red curry, coconut milk, Thai and bitter aubergines, Thai basil, chilli
- with market vegetables
- with organic tofu +1.50
- with chicken +2.50

CHICKEN TIKKA MASALA 27.50
Chicken braised in yoghurt with Indian spices, yoghurt-cucumber dip, served with Indian naan and rice

TAMIL CHICKEN CURRY 25.50
Coriander-coconut-milk curry, chicken, mango pickles, tomatoes, onions, yoghurt, served with Indian naan and rice

LAMB CURRY 31.50
Pakistani Curry with herb lamb from Appenzell, daal, yoghurt-coriander sauce, served with poppadom and rice

MASSAMAN CURRY 28.50
Beef by Ernst Bucher from Niederweningen, braised in peanut-tamarind curry, onions, potatoes, Thai cucumber relish

SIDE DISHES

INDIAN NAAN 3.50

PERFUME RICE 3.50

MINI DAAL 5.00

POPPADOM 2.50

DIPS (Thai cucumber relish, yoghurt-coriander or yoghurt-cucumber) 2.00

spicy vegan vegetarian approx. 15 - 20 minutes

SWEETS

❀	LILY'S CHOCOLATE CAKE The all-time favorite since 1999, homemade at Friesenberg - with a scoop of ice cream +2.50		7.50
❀	GLACÉ Manufactured by KALTE LUST in Olten - Vegan sorbets: mango, chocolate - Ice creams: vanilla, matcha		5.50
❀	FROSTY LITTLE THING Refreshing sakura or yuzu mochi		3.50
♨	COCO COTTA Coconut milk custard, passion fruit		8.50
❀	MANGO LASSI Yoghurt drink with mango pulp	2dl 3dl	6.00 7.50

MENU CHANGES + 3.50

We are endeavored to serve our dishes as quickly as possible for the benefit of all guests. Therefore, menu changes are only possible to a limited extent. Thanks for your understanding.

FOOD DECLARATION

We receive our meat from the butchery Ziegler in Oerlikon. Beef, chicken and pork are from Switzerland, the duck from Hungary. The herb lamb from Appenzell, all fish and the Indian naan are supplied by Bianchi. The salmon was caught in Norway, the sea bass in Greece and the shrimps are from Vietnam. Our eggs come from the poultry farm Inauen in the Zurich Oberland. The chocolate cake is made in our production in Friesenberg.

Detailed pieces of information: lilys.ch/sources.

ALLERGIES & INTOLERANCES

Comprehensive information is available by scanning the QR code. Please note that we do not offer specialised dietary meals. Consequently, cross-contamination cannot be completely excluded. We reserve the right to make changes to the allergen declaration at short notice. If you have any questions, please contact our team.

all prices in Swiss francs, VAT included

spicy ♨ vegan ❀ vegetarian approx. 15 - 20 minutes