COLLABORATION IN FOOD – LILY'S SPECIAL SUPPLY

With a deep sense of gratitude and a critical eye towards the excesses of our time,
we look towards a future that invites us to rediscover the beauty and greatness found in simplicity.
Food is always political, collaborative, and an act of peace.

HYDRATES

	CHOCOLATE ICE TEA Cocoa shells, Oolong from Nepal, Rooibos and orange peel, unsweetened	3dl 5dl	5.00 7.00
	SOLIDARITEA POT Brewed house blend with Bengali quince, black tea, cinnamon leaves from Nepal Tea Collective, lightly sweetened with licorice	6dl	7.50
	GOCHÁ KOMBUCHA X LILY'S <0.5% LILY'S Kombucha Summer Edition #2 with jasmine, ginkgo, sencha	3,3dl	7.50
	GOCHÁ KOMBUCHA X LILY'S <0.5% LILY'S Kombucha Winter Edition #3 with mandarin, Timur pepper, chilli	3,3dl	7.50

COLLAB FOOD

	BLACK COLLAB DUMPLINGS Black wheat dumplings, 7 pieces, made by PUCI'S in the Zurich Viadukt, filled with braised beef cheek and Swiss organic free-range beef, leek, umeboshi, sesame oil, served with black rice vinegar and ginger	13.50
❀	MALAY NOODLES Fried Malaysian tapioca noodles from the fire wok, organic tofu from Frutigen, ZOAculture-fermented gourmet mushrooms, bean sprouts, regional egg, garlic chives, chilli, sesame oil, coriander and roasted onion topping	25.50
	CLAYPOT SZECHUAN SOUP Spicy soup from Szechuan, served in a clay pot with veal tongue from the Schläppi family in the Simmental, sweet potato noodles, green vegetables, radish, pickled mustard greens, kombu seaweed, Szechuan chilli, sesame oil and spring onions	25.50
	TURBO TEMPEH Fried Swiss tempeh from Yumame with Indonesian Oseng sauce made from tamarind, red onions, Kecap Manis and chillies, served with green beans and rice	26.50
	DOUBLE FERMENTED CURRY Singapore Sayur Lemak with homemade paste made from candlenut and curry leaves, with kōji-fermentierted tofu from Puretaste in Basel, pumpkin, Romanesco, Brussels sprouts, served with rice and pickles made from parsnip and beetroot in vinegar shrub	26.50

SWEETS

	KUWA AMAZAKE Vegan ice cream made for us by PUCI'S at Stauffacher with Kuwa Matcha from organic mulberry leaves and our own rice amazake made from rice kōji, oat milk and coconut milk	4.50

2.7% of the proceeds go to ASYLEX LEGAL ADVISORY

spicy vegan ❀ vegetarian