

LILY'S SPECIAL SUPPLY - SEVEN DAYS ★

The LILY'S MAXIM team got inspired by Arthur Hermes and took the planetary cuisine a step further. Each day of the week is dedicated to a particular planet and reflects its individual energy. These cosmic influences reveal themselves in the flavours and colours of the carefully chosen ingredients.


APERITIF

DAYLIGHT SPRIZZ	non-alcoholic	7.50
Homemade essence made with ginger, turmeric, lion's mane fungus by MANUfaktur and Demeter Chinese yam, Demeter Prosecco from the Fidora winery, sparkling Appenzeller mineral water	regular	12.50

PLANETARY DISHES

 MONDAY - MOON		14.50
 Homemade steamed rice flour buns filled with black salsify and organic white shimeji mushrooms from Kerns, 3 pieces, served with home-fermented mushroom garum		
 TUESDAY - MARS		28.50
Biángbiáng noodles by Pasta Mercato, Swiss lamb mince, red cabbage, carrots, red onion pickles, scaly hedgehog mushroom powder, tangy sesame-chilli sauce		
 WEDNESDAY - MERCURY	small	9.50
Brown miso soup, Swiss borlotti bean paste by Patrick Marxer, organic enoki mushrooms from Kerns, braised onions	regular	20.50
THURSDAY - JUPITER		29.50
Kare raisu, beef cheeks braised in beer and rye brandy, sweet potatoes, shiitake, fermented Kampot pepper, served with rice		
 FRIDAY - VENUS		12.50
Mushroom ceviche, finely chopped, limes, chilli peppers, micro greens by UMAMI, grape seed oil, served with lightly steamed okra pods, broccolini and cucumber		
 SATURDAY - SATURN		13.50
Crunchy kara-age with organic oyster mushrooms, 3 pieces, red cabbage and wasabi mayonnaise, served with homemade shichimi togarashi spice made with roasted chillies, lichen, sesame seeds, blue poppy seeds and seaweed		
 SUNDAY - SUN		6.50
Pickled papaya served with sunflower sprouts by UMAMI		

SWEETS

 EVERYDAY TREAT		6.50
Light tiramisù, mushroom crumble, citrus jelly, candied chanterelle mushrooms		

SOBER DRINK CREATIONS

DARK NIGHT ICE TEA hybrid brew (14h)	3dl	5.00
Black tea from Nepal, orange blossoms, fermented Kampot pepper, lightly sweetened with organic panela sugar	5dl	7.00
NINETEEN NINETY-NINE HOT POT	6dl	9.00
Dong Ding oolong tea, partially oxidized, first flush from 1999, Nantou, Taiwan		

 spicy  vegan  vegetarian  approx. 15 - 20 minutes