

ENGLISH

LILY'S SINCE 1999

HOMEMADE COLD TEAS & INFUSIONS

MACERATION hybrid brew (14h)	3dl	4.80
White tea from Nepal, Spanish saffron, unsweetened	5dl	6.80
PINK DRAGON cold brew (14h)	3dl	4.80
Jasmine tea from Nepal, dragon fruit, lightly sweetened	5dl	6.80
BLOOD MOON	3dl	4.80
Fresh peppermint, hibiscus flowers, chokeberry juice, medium-sweet	5dl	6.80
TONCA THAI	3dl	4.80
Organic black tea, lemon juice, rooibos, tonka beans, sweet	5dl	6.80

HOMEMADE LEMONADES

PEPPERMINTA	3dl	4.80
Nepal Timur pepper, calamint, hibiscus flowers, sparkling mineral water	5dl	6.80
YUZU GINGER	3dl	4.80
Yuzu juice, ginger, lemon, sparkling mineral water	5dl	6.80
BOTANICAL BANG	3dl	4.80
Organic coffee cherries, tea from Nepal, yerba mate, sparkling mineral water	5dl	6.80
SUBMARINE	3dl	4.80
Spirulina, sage, thyme, sparkling mineral water	5dl	6.80

WATER & SOFT DRINKS

APPENZELLER MINERAL WATER	3,3dl	4.50
Lightly sparkling or still	5dl	6.00
CHRÜSELER pro specie rara	3,3dl	6.50
Organic spritzer made with high-stem apples from Untere Wanne Liestal		
VIVI KOLA	3,3dl	5.00
VIVI KOLA ZÉRO	3,3dl	5.00

HOMEMADE LASSIS

SWEET	2dl	5.00
	3dl	6.50
MANGO	2dl	6.00
	3dl	7.50

COFFEE

ESPRESSO / COFFEE	4.50
Monsooned Malabar, coffee beans from India	

APERITIFS

PEPPERMINTA SPRIZZ Prosecco with Pepperminta essence	9.50
NORDÉS TONIC With fresh marsh samphire	15.50
THAI MOJITO With fresh passion fruit	13.50

CIDER

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

SPARKLING

PROSECCO DOC BRUT demeter 11% Fidora, Veneto	1dl 8.50 7,5dl 55.00
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WHITE

LE BLANC demeter 12% KLUS 177, Aesch	1dl 8.50 7,5dl 55.00
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RIESLING REISBERG organic 12% Zahel, Vienna	1dl 8.00 7,5dl 53.00
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GEWÜRZTRAMINER 13% Louis Sipp, Alsace	1dl 7.50 7,5dl 49.00
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ETTO CHARDONNAY organic 13.7% Sanel Valley, California	1dl 8.00 7,5dl 53.00
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ROSÉ

LE ROSÉ demeter 13.5% KLUS 177, Aesch	1dl 8.00 7,5dl 53.00
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RED

LE ROUGE demeter 12.9% KLUS 177, Aesch	1dl 8.50 7,5dl 55.00
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MENCIA 13.5% Bodegas Madai, Bierzo	1dl 7.50 7,5dl 49.00
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ALMAGIA unsulphured demeter 13% Nero di Troia, Montepulciano, Apulia	1dl 8.50 7,5dl 55.00
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SAKE & UMESHU

served cold

NOUVELLE 15.5% Junmai Ginjô, Kyoto	1dl 9.50
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UMESHU OHAKO 18% Japanese plum wine on the rocks	1dl 9.00
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BEERS ON TAP

UELI REVERENZ SPEZIAL 5.2% Pale cellar beer, naturally cloudy, unfiltered, Fischerstube, Basel	3dl 5.00 5dl 8.00
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UELI ROBUR 4.8% Dark lager, naturally cloudy, Fischerstube, Basel	3dl 5.50 5dl 8.50
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LILY'S GINGER BEER 5.2% Fischerstube, Basel	3dl 6.50 5dl 8.50
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CRAFT BEERS

LILY'S BREW 5.3% White Earl lager, Brauerei Oerlikon, Zurich	3,3dl 7.50
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UELI OLD SCHOOL HOPS 5.6% Cold IPA, Fischerstube, Basel	3,3dl 6.50
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UNSER BIER BLOND 5% Organic lager, Unser Bier, Basel	3,3dl 6.50
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UNSER BIER WEIZEN 5% Organic wheat beer, Unser Bier, Basel	5dl 8.50
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VRENELISGÄRTLI 4.7% Witbier, Brauerei Adler, Schwanden	2,9dl 7.50
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MOUNTAIN PALE ALE 5.3% Simmentaler Braumanufaktur, Lenk	3,3dl 8.00
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MANGO MOUNTAIN WHEAT ALE 5.5% Simmentaler Braumanufaktur, Lenk	3,3dl 8.50
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MOUNTAIN WHEAT BEER 5.8% Simmentaler Braumanufaktur, Lenk	3,3dl 7.50
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LOG-OUT & LIVE 5% American pale ale, White Frontier, Martigny	3,3dl 8.50
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DELOREAN 4.5% New England IPA, Docteur Gab's, Puidoux	3,3dl 8.50
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COLLABORATION NEIPA 5.6% New England IPA, Kitchen Brew, Allschwil	3,3dl 8.50
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PLACEBO 0.5% India pale ale, Docteur Gab's, Puidoux	3,3dl 7.50
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KIRIN FREE non-alcoholic 0.0% Clear barley beer, Kirin Brewery, Bavaria	3,3dl 6.50
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ASIAN BEERS

SINGHA Thailand 5%	3,3dl 6.50
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TIGER Singapore 5%	3,3dl 6.50
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ASAHI Japan 5%	3,3dl 6.50
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SMALL DISHES

 EDAMAME Steamed green soybeans, salt flakes	8.50
 KIMCHI Napa cabbage, carrots, ginger and chilli, fermented	5.50
 SPRINGROLLS Crispy homemade spring rolls with vegetables, 5 pieces, leaves of lettuce and fresh mint to wrap, sweet and sour dip	15.50
 SAMOSA Homemade vegetable pockets according to Indian recipe, 5 pieces, yoghurt and plum dip	16.00
 CRISPY MYCO BITES Organic king oyster mushrooms from Kerns in crispy tempura batter, 7 pieces, leaves of lettuce and fresh mint to wrap, sweet and sour dip	13.50
 MEI CHAI GAI Crunchy organic nuggets by Luya from Bern, 7 pieces, Love Maker mayonnaise	16.50
 DUMPLINGS Steamed dumplings, 4 pieces, ginger-vinegar-sesame dip	9.50
 - Mokpo Shao Mai with vegetables and mushrooms	
 - Busan Tofu Gyoza with cabbage	
 - Gimpo Half Moons with kimchi	
 - Seoul BBQ Gyoza with vegetables	
 DUMPLING COMBINATION Tasting set with all varieties, 2 pieces each, changes not possible	18.50
 LILY'S STARTER SET VEGGIE Spring rolls, 3 pieces, samosas, 3 pieces, crispy Myco Bites, 5 pieces, changes not possible	19.50
SATAY Grilled homemade chicken skewers made from juicy thigh meat, 5 pieces, coconut milk marinade, peanut sauce, Thai cucumber relish	16.50
CRISPY SHRIMPS Crunchy shrimps, 7 pieces, leaves of lettuce and fresh mint to wrap, sweet and sour dip	19.50
PORK BELLY Crispy pork belly by Thomas Volkert from Niederglatt	11.50
LILY'S STARTER SET CLASSIC Spring rolls, satay skewers, crispy shrimps, 3 pieces each, changes not possible	19.50



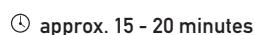
spicy



vegan







vegetarian











approx. 15 - 20 minutes

SALADS

 THE RAW	11.50
Cucumber, radish, carrots, micro greens by UMAMI, crisps, wasabi-miso 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
Tips of beef tenderloin, watercress, tomatoes, scallions, Thai basil, mint, lime juice, chilli, teriyaki sauce, sesame oil	

SOUPS

 MISO SOUP	8.00
Miso soup, silken tofu, wakame seaweed	
 THAI VEGI SOUP	19.50
Vegetable stock with smoked organic tofu, glass noodles, baby corn, napa cabbage, Thai celery, carrots, wakame seaweed, marsh samphire, coriander	
 OKARA TOM KHA	9.50 22.00
Coconut milk soup with galangal, lemon grass, kaffir lime leaves, king oyster mushrooms, shiitake, snow fungus, organic chunks by Luya from Bern, dried chillies, served with crispy soy pops	
  TOM YAM HED	21.50
Hot and sour soup, snow fungus, king oyster mushrooms, shiitake, tomatoes, lemon grass, kaffir lime leaves, onions, coriander and chilli	
 UMI RAMEN	23.50
Kombu dashi soup, ramen noodles, marinated bamboo shoots, baby spinach, ajitama egg, dried seaweed strips, soy sprouts	
 PHO BO	25.00
Beef stock, beef carpaccio, rice noodles, napa cabbage, soy sprouts, Thai basil, mint and coriander	
TOM KHA GAI	10.50 22.50
Coconut milk soup, chicken, shiitake, galangal, lemon grass, kaffir lime leaves	
 TOM YAM GAI	22.00
Hot and sour soup, chicken, shiitake, tomatoes, lemon grass, kaffir lime leaves, onions, coriander and chilli	



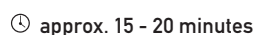
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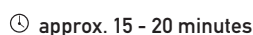
approx. 15 - 20 minutes

WOK & GRILL

	TON-KATSUYA Crunchy organic escalope by Luya from Bern, yuzu-cashew potato salad with cucumber relish, bulldog sauce, horseradish mustard	24.50
	 FIRE PEA BAI KRPAO Fire-wok roasted pulled peas by Planted, green beans, cauliflower, onions, chilli, fried egg	25.50
	PAD TAU HOO Market vegetables from the fire wok, smoked organic tofu, shiitake sauce	21.50
	VEGGIE FRIED RICE Fried rice, local egg, tomatoes, green vegetables, scallions, carrots	21.50
	BUTA TONKATSU Pork escalope by Thomas Volkert from Niederglatt, fried in panko breading, yuzu-cashew potato salad with cucumber relish, bulldog sauce, horseradish mustard	27.50
	ORANGE DUCK Crispy duck, orange fillets, chilli	27.50
	CHICKEN CASHEW NUTS Wok-fried chicken, roasted cashew nuts, bell peppers, onions, dried chillies	24.50
	BAI KRPAO Fried beef, Thai basil, green beans, cauliflower, onions, chilli, fried local egg	27.50
	CHICKEN FRIED RICE Fried rice, chicken, local egg, tomatoes, green vegetables, scallions, carrots	23.00

CURRIES

	DAAL Spicy lentil curry, yoghurt-coriander sauce, served with poppadom and rice	19.50
	PANJI POP Tamil vegetable curry, aubergines, courgettes, tomatoes, cauliflower, green beans, radish, coconut milk, curry leaves, served with daal, rice, poppadom and crispy soy pops	24.50
	 GREEN THAI OKARA CURRY Green curry, organic chunks by Luya from Bern, coconut milk, Thai and bitter aubergines, Thai basil	24.00
	 GREEN THAI VEGGIE CURRY Green curry, market vegetables, coconut milk, Thai and bitter aubergines, Thai basil	23.00
	RED THAI TOFU CURRY Red curry, organic tofu cubes, coconut milk, Thai and bitter aubergines, grapes, Thai basil	26.00
	YELLOW THAI CURRY Yellow curry, market vegetables, coconut milk, Thai basil	23.00







CURRIES

	CHICKEN TIKKA MASALA Chicken braised in yoghurt with Indian spices, yoghurt-cucumber dip, served with naan and rice	26.50
	TAMIL CHICKEN CURRY Coriander-coconut-milk curry, chicken, mango pickles, tomatoes, onions, yoghurt, served with naan and rice	24.50
	LAMB CURRY Pakistani curry with organic lamb, daal, yoghurt-coriander sauce, served with poppadom and rice	31.50
	MASSAMAN CURRY Beef braised in peanut-tamarind curry, onions, potatoes, Thai cucumber relish	28.00
🍲	GREEN THAI CURRY Green curry, chicken, coconut milk, Thai and bitter aubergines, Thai basil	24.00
	RED THAI CURRY Red curry, thigh meat from organic cockerel raised in the Rheintal, coconut milk, Thai and bitter aubergines, grapes, Thai basil	29.00






NOODLES


🌿	PAD THAI VEGGIE Fried rice noodles, organic tofu, market vegetables, local egg, scallions, peanuts, tamarind sauce, soy sprouts	22.50
🌿	YAKI SOBA Fried Japanese wheat noodles, market vegetables, shiitake, local egg, soy sauce, nori, ginger	22.50
🍲 🌿	SPICY GANDUM Wok-fried udon noodles, cabbage, green vegetables, baby corn, shiitake, scallions, local egg, cabbage chips	24.50
	CHIANG MAI NOODLES Lukewarm dish with red-yellow chicken curry, tagliatelle by Pasta Mercato, soy sprouts, green beans, napa cabbage, dried chillies, crispy noodles	27.00
	PAD THAI GAI Fried rice noodles, chicken, organic tofu, local egg, scallions, peanuts, tamarind sauce, soy sprouts	23.50
	PAD SI YU Fried rice noodles, beef, green vegetables, garlic, local egg, black soy sauce, soy sprouts	27.50
🍲	SPICY UDON Wok-fried udon noodles, chicken, cabbage, baby corn, shiitake, scallions, local egg, bonito fish flakes	26.50

FISH

-   **SEA BASS** 28.50
Whole sea bass in lemon grass broth, coriander-chilli-garlic sauce
-  **SALMON TERIYAKI** 26.50
Grilled salmon, ginger-soy marinade, mustard and sesame seeds, salad of radish and soy sprouts
-  **PLA LAD PRIK** 28.50
Whole deep-fried sea bass marinated with curry paste, green beans, Thai aubergines, chilli, green pepper and Thai basil

SIDE DISHES

-  **NAAN** 3.50
-  **FRAGRANT RICE** 3.50
-  **MINI DAAL** 5.00
-  **POPPADOM** 2.50
-  **DIPS (Thai cucumber relish, yoghurt-coriander or yoghurt-cucumber)** 2.00

-  **MENU CHANGES** + 3.50

We are endeavoured 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 butcheries in Basel and the region. Beef, chicken, lamb and pork are from Switzerland, the duck breast from Hungary. The thigh meat from Swiss cockerel and all fish are supplied by the family business Bianchi. The salmon was caught in Norway, the sea bass in Greece and the shrimps are from Vietnam, all from sustainable aquacultures. Our eggs come from the Baselland region. Detailed pieces of information: lilys.ch/sources.



ALLERGIES & INTOLERANCES

Scan the QR code with your smartphone to get detailed information on the allergens contained.

all prices in Swiss francs, VAT included