

ENGLISH

LILY'S SINCE 1999

HOMEMADE COLD TEAS & INFUSIONS

AQUA SKY cold brew (14h)	3dl	4.80
White tea tips, green tea, wild cardamom, spirulina, 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	5.50
VIVI KOLA ZÉRO	3,3dl	5.50

COFFEE

ESPRESSO / COFFEE		4.50
Arabica blend with organic coffee beans from Brazil, Papua New Guinea and Peru, roasted by La Columbiana in Basel		

APERITIFS

LILY'S SPRIZZ SUPPLY 11.50
Homemade essence topped up with
Demeter Prosecco from the Fidora winery
and sparkling Appenzeller mineral water

- PEPPERMINTA
- YUZU GINGER
- BOTANICAL BANG
- SUBMARINE

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

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

CIDER

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

WINES

SPARKLING

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

WHITE

LE BLANC demeter 12% 1dl 8.50
KLUS 177, Aesch 7,5dl 55.00

RIESLING REISBERG demeter 12% 1dl 8.50
Zahel, Vienna 7,5dl 55.00

GEWÜRZTRAMINER STOASS 13% 1dl 8.00
Pfitscher, South Tyrol 7,5dl 53.00

ETTO CHARDONNAY organic 13.7% 1dl 8.00
Sanel Valley, California 7,5dl 53.00

ROSÉ

LE ROSÉ demeter 13.5% 1dl 8.50
KLUS 177, Aesch 7,5dl 55.00

RED

LE ROUGE demeter 12.9% 1dl 8.50
KLUS 177, Aesch 7,5dl 55.00

EL TIEMPO QUE NOS UNE organic 14% 1dl 8.00
Bodega Cerrón, Jumilla, Murcia 7,5dl 53.00

ALMAGIA unsulphured demeter 13% 1dl 8.50
Nero di Troia, Montepulciano, Apulia 7,5dl 55.00

BEERS ON TAP

UELI REVERENZ SPEZIAL 5.2% 3dl 5.00
Pale cellar beer, naturally cloudy,
unfiltered, Fischerstube, Basel 5dl 8.00

UELI ROBUR 4.8% 3dl 5.50
Dark lager, naturally cloudy,
Fischerstube, Basel 5dl 8.50

LILY'S GINGER BEER 5.2% 3dl 6.50
Fischerstube, Basel 5dl 8.50

CRAFT BEERS

LILY'S BREW 5.3% 3,3dl 7.50
White Earl lager, Brauerei Oerlikon, Zurich

UELI OLD SCHOOL HOPS 5.6% 3,3dl 6.50
Cold IPA, Fischerstube, Basel

UNSER BIER BLOND 5% 3,3dl 6.50
Organic lager, Unser Bier, Basel

UNSER BIER WEIZEN 5% 5dl 8.50
Organic wheat beer, Unser Bier, Basel

VRENELISGÄRTLI 4.7% 2,9dl 7.50
Witbier, Brauerei Adler, Schwanden

MOUNTAIN PALE ALE 5.3% 3,3dl 8.00
Simmentaler Braumanufaktur, Lenk

BERGWEIFEN 5.8% 3,3dl 7.50
Simmentaler Braumanufaktur, Lenk

DELOREAN 4.5% 3,3dl 8.50
New England IPA, Docteur Gab's, Puidoux

COLLABORATION NEIPA 5.6% 3,3dl 8.50
New England IPA, Kitchen Brew, Allschwil

PLACEBO 0.5% 3,3dl 7.50
India pale ale, Docteur Gab's, Puidoux

PAUSE 0.5% 3,3dl 6.50
Lager, Turbinenbräu, Zurich

KIRIN FREE non-alcoholic 0.0% 3,3dl 6.50
Clear barley beer, Kirin Brewery, Bavaria

ASIAN BEERS

SINGHA 5% 3,3dl 6.50
Boon Rawd Brewery, Thailand

TIGER 5% 3,3dl 6.50
Asia Pacific Brewery, Vietnam

ASAHI 5% 3,3dl 6.50
Asahi Breweries, Ltd., Italy








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
🕒	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, sweet soy sauce	11.50
	LILY'S STARTER SET CLASSIC Spring rolls, satay skewers, crispy shrimps, 3 pieces each, changes not possible	19.50





SALADS

🌿	THE RAW Cucumber, radish, carrots, micro greens, crisps, wasabi-cherry-dressing	11.50
🌿	SOM TAM Green papaya salad, Thai yard-long beans, carrots, peanuts, chilli, Krabi dressing	16.50
🌿	- with crispy Myco Bites + 5.50	
🍴	BO LUC LAC Beef tenderloin, watercress, tomatoes, scallions, Thai basil, mint, lime juice, chilli, teriyaki sauce, sesame oil	27.50

SOUPS

	MISO SOUP Miso soup with dark miso from borlotti beans by Patrick Marxer, silken tofu, wakame seaweed	8.50
	THAI VEGI SOUP Vegetable stock, smoked organic tofu, glass noodles, Swiss mushrooms, napa cabbage, celery, carrots, wakame seaweed, marsh samphire, coriander	19.50
	OKARA TOM KHA Coconut milk soup, galangal, lemon grass, kaffir lime leaves, shiitake, Swiss mushrooms, organic okara by Luya, 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, dried seaweed strips, soy sprouts	23.50
	PHO BO Beef stock, beef carpaccio, 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
	PLA LAD PRIK Whole deep-fried sea bass marinated with curry paste, green beans, Thai aubergines, chilli, green peppercorns, Thai basil	29.50








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 vegan

 vegetarisch

 ca. 15 - 20 Minuten

WOK & GRILL

 TON-KATSUYA	25.50
Homemade mushroom patty in panko breading, yuzu-cashew potato salad with cucumber relish, bulldog sauce, horseradish mustard	
  FIRE PEA BAI KRAPAO	25.50
Fire-wok roasted pulled peas by Planted, green beans, cauliflower, onions, chilli, fried egg	
 PAD TAU HOO	21.50
Market vegetables from the fire wok, smoked 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, 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, cabbage chips	
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, 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	










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CURRIES

	DAAL Spicy curry, chickpeas, lentils, 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 okara by Luya, coconut milk, Thai and bitter aubergines, Thai basil	24.50
		GREEN THAI VEGGIE CURRY Green curry, market vegetables, coconut milk, Thai and bitter aubergines, Thai basil	23.50
	RED THAI TOFU CURRY Red curry, organic tofu cubes, coconut milk, Thai and bitter aubergines, Thai basil	26.50	
	YELLOW THAI CURRY Yellow curry, market vegetables, coconut milk, Thai basil	23.50	
	CHICKEN TIKKA MASALA Chicken braised in yoghurt with Indian spices, yoghurt-cucumber dip, served with Indian naan and rice	27.50	
	TAMIL CHICKEN CURRY Coriander-coconut-milk curry, chicken, mango pickles, tomatoes, onions, yoghurt, served with Indian naan and rice	25.50	
	LAMB CURRY Pakistani Curry with herb lamb from Appenzell, daal, yoghurt-coriander sauce, served with poppadom and rice	31.50	
	MASSAMAN CURRY Beef by Ernst Bucher from Niederweningen, braised in peanut-tamarind curry, onions, potatoes, Thai cucumber relish	28.50	
	GREEN THAI CURRY Green curry, chicken, coconut milk, Thai and bitter aubergines, Thai basil	25.00	
	RED THAI CURRY Red curry, Alpstein chicken, coconut milk, Thai and bitter aubergines, Thai basil	29.50	

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

SWEETS

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

🕒 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 surrounding region. Beef, chicken and pork are from Switzerland, the duck from Hungary. The Alpstein chicken, the herb lamb from Appenzell, the Indian naan 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. 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