

LILY'S SPECIAL SUPPLY - ARCHIVE 99 ★

Since 1999, we have been in a continuous process of creating, transforming, and exchanging. In the fast pace of time, it remains important to reflect on what we have created. Together with the Maxim team, we bring our treasures out of the archive and recreate them in new ways – without losing their original character.


HYDRATES

LEMONGRASS ICE TEA hybrid brew	3dl	5.00
Homemade iced tea made from lemongrass and young white tea buds, lightly sweetened with birch sugar	5dl	7.00
GOCHÁ KOMBUCHA X LILY'S <0.5% LILY'S Kombucha Summer Edition #2 with jasmine, ginkgo, and sencha	3.3dl	7.50
GOCHÁ KOMBUCHA ORIGINAL <0.5% Raw kombucha brewed from black and green tea	3.3dl	7.50
THAI RUM KOLA 40% Sang Som Special Thai Rum with Vivi Kola	4cl	13.50

ARCHIVED FOOD

 BACK TO THE FUTURE 2027 Homemade rengginang rice crunchies, 5 pieces, served with a flaxseed dip fermented with ZOA Cultures, nori, and microgreens		6.50
LAAB PED 2005 Duck salad with plantain herb, toasted rice, red onions, and lime juice, Zürisee fish sauce from Wetzikon, lemongrass, galangal, mint and dried chilli, served with hand-rolled crispy rice rolls		23.50
 SEITAN SILVER LINES 2025 Salad bowl with shirataki noodles, organic seitan from Tofurei Engel, fresh spinach, carrots, chilli, bean sprouts, basil, mint, and pink pepper, served with a spicy dressing made from house-aged mushroom garum		24.50
CHICKEN NEST 2016 Pan-fried Alpstein chicken thigh marinated in lemongrass, served with papaya salad, tomatoes, long beans, carrots, chilli, peanuts, and chicken skin crackling		26.50
 FIRE BEEF 2014 Spicy beef strips from the fire wok with aged ssamjang chilli marinade, green vegetables, and sesame oil, served with pointed cabbage kimchi fermented with ZOA Cultures and rice		29.50

SWEETS

 LILY'S x PUCI'S R-ICE CREAM 2026 Vegan ice cream with mango, coconut, and fermented rice, produced at PUCI'S Stauffacher		4.50
---	--	------

