LILY'S SPECIAL SUPPLY - PRESERVING THE GOOD

The LILY'S FACTORY and chef Waran are dedicated to conserving the essentials. Through modern preservation methods and carefully selected ingredients, we demonstrate processes that allow colour and flavour to be experienced in a natural and authentic way.

HYDRATION

	BERRY SHRUB Homemade essence made with wild berries, balsamic vinegar, Sichuan pepper and Thai holy basil, Demeter Prosecco from the Fidora winery, sparkling Appenzeller mineral water	non-alcoholic regular	7.50 12.50
	WILD YAM ICE TEA Air-dried Demeter Chinese yam, galangal, pellitory, root, masterwort, ginger, turmeric, gentian root, lightly sweetened with Swiss beet sugar	3dl 5dl	5.00 7.00
	SORGHUM HOT POT Infusion of roasted broomcorn millet from the canton of Solothurn	6dl	6.50

DISHES

	KAENG'S THAI ROLLS Crispy homemade bites filled with cryo-fermented organic mushrooms, chilli, fresh curry paste, kaffir lime leaves and broomcorn millet from the Flury family in Selzach, served with papaya and ginger pickles	13.50
	KŌJI GRAINS Swiss pearl barley from the fire wok, chanterelle mushrooms, broccolini, miso paste made with Swiss borlotti beans, fermented Kampot, pepper, sesame oil, chilli, served with kōji-fermented chicory and fried egg	25.50
	GOAT BIRYANI Marinated goat ragout from the Simmental, braised in garam masala, organic basmati rice, roasted onions, pickled beetroot and radish, served with yoghurt-coriander sauce, coriander	32.50
	MUSHROOM ADOBO Wok-fried Swiss mushrooms and shiitake, smoked organic tofu, chilli, green beans, bay leaves, scallions, adobo sauce, rice, coriander	23.50
	ANTO'S GULAI AYAM Indonesian curry, braised chicken thigh from Rheintal, chilli, candlenut seeds, home-fermented mushroom garum, rice	27.50

SIDE DISH

	KŌJI CHIC Chicory pickled in kōji from the Ferment brewery in Basel, micro greens	3.50

SWEETS

	WHITE MOUSSE White chocolate mousse refined with Earl Grey tea, crumble made with wild cardamom and candied organic citrus fruits		5.50
	KUWA MATCHA Yoghurt drink with ground organic mulberry leaves and green tea extract	3dl	7.50

spicy · vegan · vegetarian · approx. 15 - 20 minutes