

## LILY'S SPECIAL SUPPLY - A SOULFUL FUTURE ★

How will we take the roots gained from 25 years of LILY'S into the future? And which new dishes will put down new roots in the coming years? LILY'S ORIGINAL chef Thanin and his team developed a series of social dishes in which authentic flavours are rediscovered and reinterpreted with more sustainable ingredients. To share, combine and discuss.

### APERITIF

**SMASHED SPRIZZ** 12.50  
Demeter Prosecco from the Fidora winery and sparkling Appenzeller mineral water with homemade hemp and echinacea essence

### DISHES

 **POT OF GOODNESS** 16.50  
Stew with green lentils and chickpeas from the Leimenhof farm in Oberbaselbiet, served with lentil crunchies and coriander

**BROTHERHOOD** 21.50  
Grilled thigh meat from organic cockerel raised in the Rheintal, tandoori marinade, served with cucumber raita salad and mint

 **LUSTY JACK** 21.50  
Yellow jackfruit curry based on a Malaysian recipe, fresh curry leaves, dried tomatoes, served with kimchi made from local vegetables

 **RENDANG FIRE** 22.50  
Lamb curry with mushrooms, kaffir lime leaves and chilli, served with pickled organic mushrooms from Switzerland

### SIDE DISHES

 **COSY WITH ROTI** 3.50  
Buttery flatbread made with white flour

 **FUNKY WITH SORGHUM** 3.50  
Broomcorn millet from the Flury family in Selzach

 **CLASSY WITH RICE** 3.50  
White Jasmine rice

### SWEETS

 **CASSAVA BOOST** 5.50  
Manioc mini cake with tonka beans, milk caramel topping, sprinkled with Swiss mountain flowers

### SOBER DRINK CREATIONS

**THE PURE ICED INFUSION** cold brew (14h) 3dl 5.00  
Peppermint, dragon fruit and spirulina essence, 5dl 7.00  
LILY'S SWEET MAKER for self-sweetening

**BRIGHT EYES HOT POT** 6dl 8.50  
Smoked oolong tea from Nepal, partially oxidized, monsoon flush 2023

 spicy  vegan  vegetarian  approx. 15 - 20 minutes