














## LILY'S SPECIAL SUPPLY - FAMILY TABLE ★

LILY'S FACTORY chef Waran invites you to our family table. Traditional dishes from his native Sri Lanka, paired with the secret recipes of his wife Yaso and ingredients from his chosen homeland of Switzerland. This special has the scent of wanderlust and tastes like home.



### APERITIF

-  **BOTANICAL BANG SPRIZZ** 12.50  
Homemade essence made with organic coffee cherries, Nepal tea and yerba mate. Demeter Prosecco from the Fidora winery, sparkling Appenzeller mineral water
-  **MYCO BITES** 4.50  
 Puffed fungi crisps made with shiitake stems and tapioca flour

### DISHES

-  **GOL GAPPA** 9.50  
 Crunchy pani puri balls, chickpea dip with coriander, mint and chilli, served with micro greens by UMAMI from Zurich
-  **PARUPPU SAMBOL** 13.50  
 Lentil salad with pineapple-carrot relish and red onions, served with a coconut-parsley topping and myco bites
-  **KAYKARI ROLLS** 16.50  
 Crispy baked vegetable rolls filled with potatoes, fennel, spinach and soy pops, served with chilli-tamarind dip
-  **KOTTU ROTI** 21.50  
 Tangy flatbread salad, roti strips, cabbage, limes, local egg, coriander, scallions, served with eggplant-chickpea curry
-  **KOTAI BOWL** 23.50  
 Seasoned rice, green asparagus, organic papaya kimchi, crispy fungi pockets, mint vinaigrette, served with micro greens by UMAMI from Zurich

### SWEETS

-  **ARIEL'S FAVOURITE** 4.50  
 Mini dessert in a glass, coconut cream with tapioca pearls and seasonal fruit compote

### SOBER DRINK CREATIONS

- TUYAMANA ICED TEA** hybrid brew (14h) 3dl 5.00  
White tea tips from Taiwan, first flush 2024, peppermint, lemon thyme, LILY'S SWEET MAKER for self-sweetening 5dl 7.00
- MASALA KAPI** cold brew (14h) 1.5dl 5.50  
Spiced coffee on the rocks, refined with cardamom

 spicy  vegan  vegetarian  climate à la carte  approx. 15 - 20 minutes