

ENGLISH

**LILY'S SINCE 1999**

## HOMEMADE ICED TEAS

PINK DRAGON cold brew (14h)	3dl	4.80
Jasmine tea from Nepal, dragon fruit, lightly sweetened	5dl	6.80
SUNSHINE cold brew (14h)	3dl	4.80
Dried lemons, white tea tips, orange blossoms, birch sugar, 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	5.00
VIVI KOLA ZÉRO	3,3dl	5.00

## HOMEMADE LASSIS

SWEET	2dl	5.00
	3dl	6.50
MANGO	2dl	6.00
	3dl	7.50

## COFFEE

ESPRESSO / COFFEE	4.50
Arabica Monsooned Malabar and Robusta, organic coffee beans from India	

## APERITIFS

PEPPERMINTA SPRIZZ Prosecco with Pepperminta essence	9.50
NORDÉS TONIC With fresh marsh samphire	15.50
THAI MOJITO With fresh passion fruit	13.50

## CIDER

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

### SPARKLING

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

LE BLANC demeter 12% KLUS 177, Aesch	1dl 8.50 7,5dl 55.00
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RIESLING REISBERG organic 12% Zahel, Vienna	1dl 8.00 7,5dl 53.00
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GEWÜRZTRAMINER 13% Louis Sipp, Alsace	1dl 7.50 7,5dl 49.00
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ETTO CHARDONNAY organic 13.7% Sanel Valley, California	1dl 8.00 7,5dl 53.00
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### ROSÉ

LE ROSÉ demeter 13.5% KLUS 177, Aesch	1dl 8.00 7,5dl 53.00
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### RED

LE ROUGE demeter 12.9% KLUS 177, Aesch	1dl 8.50 7,5dl 55.00
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MENCIA 13.5% Bodegas Madai, Bierzo	1dl 7.50 7,5dl 49.00
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ALMAGIA unsulphured demeter 13% Nero di Troia, Montepulciano, Apulia	1dl 8.50 7,5dl 55.00
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## SAKE & UMESHU

served cold

NOUVELLE 15.5% Junmai Ginjô, Kyoto	1dl 9.50
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UMESHU OHAKO 18% Japanese plum wine on the rocks	1dl 9.00
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## BEERS ON TAP

SPRINT 5.2% Turbinenbräu, Zurich	3dl 5.00 5dl 8.00
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REKORD 5.2% Turbinenbräu, Zurich	3dl 5.50 5dl 8.50
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LILY'S GINGER BEER 5.2% Turbinenbräu, Zurich	3dl 6.50 5dl 8.50
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## CRAFT BEERS

LILY'S BREW 5.3% White Earl lager, Brauerei Oerlikon, Zurich	3,3dl 7.50
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UNSER BIER WEIZEN 5% Unfiltered organic wheat beer, Unser Bier, Basel	5dl 8.50
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VRENELISGÄRTLI 4.7% Witbier, Brauerei Adler, Schwanden	2,9dl 7.50
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MOUNTAIN PALE ALE 5.3% Simmentaler Braumanufaktur, Lenk	3,3dl 8.00
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MANGO MOUNTAIN WHEAT ALE 5.5% Simmentaler Braumanufaktur, Lenk	3,3dl 8.50
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MOUNTAIN WHEAT BEER 5.8% Simmentaler Braumanufaktur, Lenk	3,3dl 7.50
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LOG-OUT & LIVE 5% American pale ale, White Frontier, Martigny	3,3dl 8.50
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DELOREAN 4.5% New England IPA, Docteur Gab's, Puidoux	3,3dl 8.50
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OERLIK-IPA 6% India pale ale, Brauerei Oerlikon, Zurich	3,3dl 8.50
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LISBETH 7.5% American pale ale, Officina della Birra, Bioggio	7,5dl 19.00
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PLACEBO 0.5% India pale ale, Docteur Gab's, Puidoux	3,3dl 7.50
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KIRIN FREE non-alcoholic 0.0% Clear barley beer, Kirin Brewery, Bavaria	3,3dl 6.50
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## ASIAN BEERS

LEO Thailand 5%	3,3dl 6.50
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SINGHA Thailand 5%	3,3dl 6.50
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TIGER Singapore 5%	3,3dl 6.50
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COBRA India 5%	3,3dl 6.50
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ASAHI Japan 5%	3,3dl 6.50
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## SMALL DISHES

🌶️	<b>EDAMAME</b> Steamed green soybeans, salt flakes	8.50
🌶️	<b>KIMCHI</b> Napa cabbage, carrots, ginger and chilli, fermented	5.50
🌿	<b>SPRINGROLLS</b> Crispy homemade spring rolls with vegetables, 5 pieces, leaves of lettuce and fresh mint to wrap, sweet and sour dip	15.50
🌿	<b>SAMOSA</b> Homemade vegetable pockets according to Indian recipe, 5 pieces, yoghurt and plum dip	16.00
🌶️	<b>MEI CHAI GAI</b> Crunchy organic nuggets by Luya from Bern, 7 pieces, Love Maker mayonnaise	16.50
🕒	<b>DUMPLINGS</b> 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	
🕒	<b>DUMPLING COMBINATION</b> Tasting set with all varieties, 2 pieces each, changes not possible	18.50
🌿	<b>LILY'S STARTER SET VEGGIE</b> Spring rolls, 3 pieces, samosas, 3 pieces, Mei Chai Gai, 4 pieces, changes not possible	19.50
	<b>SATAY</b> Grilled homemade chicken skewers made from juicy thigh meat, 5 pieces, coconut milk marinade, peanut sauce, Thai cucumber relish	16.50
	<b>CRISPY SHRIMPS</b> Crunchy shrimps, 7 pieces, leaves of lettuce and fresh mint to wrap, sweet and sour dip	19.50
	<b>PORK BELLY</b> Crispy pork belly by Thomas Volkert from Niederglatt	11.50
	<b>LILY'S STARTER SET CLASSIC</b> Spring rolls, satay skewers, crispy shrimps, 3 pieces each, changes not possible	19.50



spicy



vegan









vegetarian











approx. 15 - 20 minutes

## SALADS

 THE RAW	Cucumber, radish, carrots, micro greens by UMAMI, crisps, wasabi-miso dressing	11.50
 SOM TAM	Green papaya salad, Thai yard-long beans, carrots, peanuts, chilli, Krabi dressing	16.50
 - with Mei Chai Gai + 5.00		
 GADO GADO	Indonesian salad dish, homemade LILY'S fried egg, cucumber, green beans, soy sprouts, tomatoes, carrots and peanuts, served with Rizal's Sumatra dressing	18.50
 - with hard boiled local egg + 1.00		
 BO LUC LAC	Tips of beef tenderloin, watercress, tomatoes, scallions, Thai basil, mint, lime juice, chilli, teriyaki sauce, sesame oil	27.50

## SOUPS

 MISO SOUP	Miso soup, silken tofu, wakame seaweed	8.00
 THAI VEGI SOUP	Vegetable stock with smoked organic tofu, glass noodles, baby corn, napa cabbage, Thai celery, carrots, wakame seaweed, marsh samphire, coriander	19.50
 OKARA TOM KHA	Coconut milk soup with galangal, lemon grass, kaffir lime leaves, king oyster mushrooms, shiitake, snow fungus, organic chunks by Luya from Bern, dried chillies, served with crispy soy pops	9.50 22.00
  TOM YAM HED	Hot and sour soup with snow fungus, king oyster mushrooms and 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 by Ernst Bucher from Niederweningen, 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 22.50
 TOM YAM GAI	Hot and sour soup, chicken, shiitake, tomatoes, lemon grass, kaffir lime leaves, onions, coriander and chilli	22.00



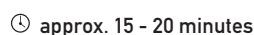
spicy



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approx. 15 - 20 minutes


## WOK & GRILL

 	<b>TON-KATSUYA</b> Crunchy organic escalope by Luya from Bern, yuzu-cashew potato salad with cucumber relish, bulldog sauce, horseradish mustard	24.50
 	<b>FIRE PEA BAI KRAPAO</b> Fire-wok roasted pulled peas by Planted, green beans, cauliflower, onions, chilli, served with homemade LILY'S fried egg	25.50
	<b>PAD TAU HOO</b> Market vegetables from the fire wok, smoked organic tofu, shiitake sauce	21.50
	<b>VEGGIE FRIED RICE</b> Fried rice, local egg, tomatoes, green vegetables, scallions, carrots	21.50
	<b>BUTA TONKATSU</b> Pork escalope by Thomas Volkert from Niederglatt, fried in panko breading, yuzu-cashew potato salad with cucumber relish, bulldog sauce, horseradish mustard	27.50
	<b>ORANGE DUCK</b> Crispy duck, orange fillets, chilli	27.50
	<b>CHICKEN CASHEW NUTS</b> Wok-fried chicken, roasted cashew nuts, bell peppers, onions, dried chillies	24.50
	<b>BAI KRAPAO</b> Fried beef by Ernst Bucher from Niederweningen, Thai basil, green beans, cauliflower, onions, chilli, fried local egg	27.50
	<b>CHICKEN FRIED RICE</b> Fried rice, chicken, local egg, tomatoes, green vegetables, scallions, carrots	23.00






## CURRIES

	<b>DAAL</b> Spicy lentil curry, yoghurt-coriander sauce, served with poppadom and rice	19.50
	<b>SISAN CURRY</b> Orange masala curry, organic chunks by Luya from Bern, tomatoes, chickpeas, green beans	23.50
 	<b>GREEN THAI OKARA CURRY</b> Green curry, organic chunks by Luya from Bern, coconut milk, Thai and bitter aubergines, Thai basil	24.00
 	<b>GREEN THAI VEGGIE CURRY</b> Green curry, market vegetables, coconut milk, Thai and bitter aubergines, Thai basil	23.00
	<b>RED THAI TOFU CURRY</b> Red curry, organic tofu cubes, coconut milk, Thai and bitter aubergines, grapes, Thai basil	26.00
	<b>YELLOW THAI CURRY</b> Yellow curry, market vegetables, coconut milk, Thai basil	23.00

## CURRIES

	<b>CHICKEN TIKKA MASALA</b> Chicken braised in yoghurt with Indian spices, yoghurt-cucumber dip, served with naan and rice	26.50
	<b>TAMIL CHICKEN CURRY</b> Coriander-coconut-milk curry, chicken, mango pickles, tomatoes, onions, yoghurt, served with naan and rice	24.50
	<b>LAMB CURRY</b> Pakistani curry with mountain lamb from the butchery Schläppi in Lenk, daal, yoghurt-coriander sauce, served with poppadom and rice	30.50
	<b>MASSAMAN CURRY</b> Beef by Ernst Bucher from Niederweningen, braised in peanut-tamarind curry, onions, potatoes, Thai cucumber relish	28.00
	<b>GREEN THAI CURRY</b> Green curry, chicken, coconut milk, Thai and bitter aubergines, Thai basil	24.00
	<b>RED THAI CURRY</b> Red curry, thigh meat from organic cockerel raised in the Rheintal, coconut milk, Thai and bitter aubergines, grapes, Thai basil	29.00

## NOODLES

	<b>PAD THAI VEGGIE</b> Fried rice noodles, organic tofu, market vegetables, local egg, scallions, peanuts, tamarind sauce, soy sprouts	22.50
	<b>YAKI SOBA</b> Fried Japanese wheat noodles, market vegetables, shiitake, local egg, soy sauce, nori, ginger	22.50
 	<b>SPICY GANDUM</b> Wok-fried udon noodles, cabbage, green vegetables, baby corn, shiitake, scallions, local egg, coffee flakes	24.50
	<b>CHIANG MAI NOODLES</b> Lukewarm dish with red-yellow chicken curry, tagliatelle by Pasta Mercato, soy sprouts, green beans, napa cabbage, dried chillies, crispy noodles	27.00
	<b>PAD THAI GAI</b> Fried rice noodles, chicken, organic tofu, local egg, scallions, peanuts, tamarind sauce, soy sprouts	23.50
	<b>PAD SI YU</b> Fried rice noodles, beef by Ernst Bucher from Niederweningen, green vegetables, garlic, local egg, black soy sauce, soy sprouts	27.50
	<b>SPICY UDON</b> Wok-fried udon noodles, chicken, cabbage, baby corn, shiitake, scallions, local egg, bonito fish flakes	26.50

## FISH

- 🕒 **SALMON TERIYAKI** 26.50  
Grilled salmon, ginger-soy marinade, mustard and sesame seeds, salad of radish and soy sprouts
- 🕒 **PLA LAD PRIK** 28.50  
Whole deep-fried sea bass marinated with curry paste, green beans, Thai aubergines, chilli, green pepper and Thai basil

## SIDE DISHES

- 🌿 **NAAN** 3.50
- 🌿 **FRAGRANT RICE** 3.50
- 🌿 **MINI DAAL** 5.00
- 🌿 **POPPADOM** 2.50
- 🌿 **LILY'S FRIED EGG** 4.50
- 🌿 **DIPS (Thai cucumber relish, yoghurt-coriander or yoghurt-cucumber)** 2.00

- 🕒 **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 the butchery Ziegler in Oerlikon. Beef, chicken, lamb and pork are from Switzerland, the duck breast from Hungary. The thigh meat from Swiss cockerel 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 poultry farm Inauen in the Zurich Oberland. Detailed pieces of information: [lilys.ch/sources](https://lilys.ch/sources).



## ALLERGIES & INTOLERANCES

Scan the QR code with your smartphone to get detailed information on the allergens contained.

all prices in Swiss francs, VAT included