

MILL'FEUILLE

Food & Beverages



MILL'FEUILLE

means 1'000 sheets
stands for a great diversity:

a restaurant, a bar, a café, a meeting point.

we offer a large choice of newspapers,
make breakfast daily,
we serve appetisers, tapas, 5-course dinners,
we have homemade sodas & cakes,
cultivate coffee culture,
we are suitable for couples, lonely souls,
privates or business groups.



Food Menu

 dairy-free  gluten-free  vegan

dishes with signs are cooked with this kind of ingredients

All prices in CHF including 7.7% Vat.



Breakfast

from 8 till 12am (Weekend till 6pm)

Pastries	1.80 – 3.00
as long as available - croissant, brioche, pain au chocolat, ...	
Basic - à discretion (per person)	6.80
with butter & homemade jam or homemade hazelnut chocolate spread	
„Birchermüesli“	7.50
oat flakes, organic quark, fresh fruit & roasted hazelnuts	
Curd from the Napf region	7.50
with homemade granola with apple compote, ginger and cranberries	
Portion of cheese 🌿	7.50
from the lucerne market	
Portion of ham 🌿 🌿	7.50
with fresh horseradish	
Graved salmon bagel	8.50
scottish graved salmon with horse radish foam	
Waffle	8.00
freshly made with hot chocolate cherries or apple compote, ginger and cranberries	



Herbed cottage cheese 🌿	7.00
with sun dried tomatoes, cress and bread	
Leberkäse pretzel roll	7.00
meatloaf sandwich with herb mustard	
Egg MILL'FEUILLE	8.50
soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce	
Egg in a glass 🍷 🌿	6.50
two soft slow boiled eggs with chives & a piece of bread	
Oven-egg	8.20
in tomato sauce & bacon with bread 🍷 (🌿)	
in tomato sauce & grilled vegetables with bread 🍷 (🌿)	
in ham & cream with gruyère cheese and bread (🌿)	

Mill'Feuille Breakfast	27.00
a serving of bread à discretion with butter and homemade jam or homemade hazelnut chocolate spread + three breakfast meals of your choice (if shared, „basic“ will be charged)	



Mill`Feuille Menu

from
6.00

Lamb's lettuce 🌿

with baked egg yolk & french dressing

Apple red cabbage soup 🌿 🌱 🌾

with chestnut

Herb Gyoza

japanese dumplings filled with herbs and spätzle dough

Gratinated beef entrecôte 🌾

medium & gratinated with beef rillettes, potato gratin
& roasted vegetables

or

Potato cabbage strudel 🌿 🌱

with blue potatoes, cabbage, olives, dried tomatoes ,
roasted vegetables & ajvar sauce

Orange Crème Brûlée 🌾

with marinated mandarins & homemade gingerbread ice cream

5 course menu 75.00 // vegetarian 65.00

Aperitifs & Snacks

from
11.30

In a glass with bread

gruyère cheese 🍷 🌿	8.00
salametti 🍷 🌿	8.00
marinated olives 🍷 🌿 🍃	7.50
pickled balsamico vinegar onions 🍷 🌿 🍃	7.00
dried tomatoes 🍷 🌿 🍃	6.50
all 5 glasses	34.00

Mini-smörrebröd

Ajvar with feta (🍷 🍃)	3.00
Tzatziki with tomato & cress	3.00
Egg salad with shrimps	3.60
Cream cheese with herbs	2.80
Roastbeef with remulade sauce & roasted onions	3.60
Cottage cheese with salmon	3.20
all 6 mini-smörrebröd	18.50

Smörrebröd

Roastbeef with remulade sauce & roasted onions	11.50
Egg salad with shrimps	9.80
Cottage cheese with salmon	10.50



Starters

Herb Gyoza (5 Stk.)	12.50
japanese dumplings filled with herbs and spätzle dough	
Egg MILL'FEUILLE	8.50
soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce	
Albondigas (6 pieces) ☞	15.50
Angusbeef-meatballs in a smoky tomato sauce with grilled vegetables	
Herb-falafel (5 pieces) ☞ ☞ ☞	14.50
in a smoky tomato sauce with grilled vegetables	
Marinated king prawns ☞ ☞	16.50
king prawns with herbs-garlic oil, ginger, peperoncini and cherry-tomatoes	
Roasted cauliflower hummus ☞ ☞ ☞	11.80
with pita bread	
Tatar of raw free range young cow ☞ ☞	80 g 23.00
slightly spicy with cheese and a herb & onion relish	



House salad 🌿 🥒 🥬 10.50
leaf salad with vegetable stripes, seeds & cress dressing

Lamb's lettuce 🥒 13.50
with baked egg yolk & french dressing
with fried wolly pig bacon 17.50

Chèvre Mill'Feuille 🌿 15.80
layered goat cheese with beetroot & served with watercress salad

Apple red cabbage soup 🍏 🥒 🌿 12.50
with chestnut

from
6.00

Barrley broth 12.50
with air-dried meat foam & raw ham chip

Cheese platter from the market, lucerne 13.50
with homemade fig mustard & fruit cake

Mains

Tatar of raw free range young cow (🌱 🌱) 160 g 32.00
slightly spicy with cheese and a herb & onion relish

Burger 26.00
medium grilled Angus-beef, coleslaw, tomato chutney,
dijon mustard & rocket with homemade fries or salad

Gratinated beef entrecôte 🌱 42.00
medium & topped with beef rillettes, potato gratin
& roasted vegetables

Pork Duo 36.00
pigling back & porc belly with lucerne wheat beer sauce, mashed
potatoes, caramelised onions & kale

Lucerne beef flank steak 🌱 35.80
medium cooked & carved with béarnaise sauce
parmesan-truffel-fries & roasted vegetables

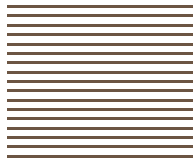
Pastry 28.00
buttery flaky pastry, homemade veal spheres with herbs,
veal & porc dices, champignons served with rice,
peas and carrots

Pulled Mill'Feuille 28.00
lasagne with pulled beef, tomato sauce, rocket salad & burrata

	„Knusperli“ (🌱)	27.00
	slices of trout in pankobreadcrumbs & sour cream; served with homemade fries or salad	
from 6.00	Codfish saltimbocca (NOR) 🌱	35.00
	with beetroot risotto, wasabi foam, kale & watercress salad	
	Momos 🌱 🍃	30.00
	filled with vegetables on red lentil dal & kale	
from 6.00	Potato cabbage strudel 🌱 🍃	29.00
	with blue potatoes, cabbage, olives, dried tomatoes, roasted vegetables & ajvarsauce	
from 6.00	Beetroot risotto 🌱	28.00
	with feta cheese & water cress salad	
	Salad plate 🌱 🌱 🍃	18.00
	various leaf & seasonal salads	
	with chicken breast stripes 🌱 🌱	27.00



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Beverages



Hot beverages

Coffee

Coffee, espresso, ristretto	4.50
Espresso macchiato	4.80
Double espresso	5.60
Cappuccino, milk coffee	5.00
Caffè latte, milk coffee with 2 espresso-shots	5.80
Latte macchiato	5.80
Caffè freddo, espresso with milk & ice	5.80
Affogato Mill'Feuille with yogurt ice cream & espresso-shot	6.50
Hot or cold chocolat or ovomaltine	4.50
Hot chocolate with whipped cream	5.20
Hot or cold milk	3.50
Coffee with plum, pomaceous fruit or herb schnaps, Holdrrio	6.50
Coretto Grappa, Chocolate or Tea & rum	6.50
Homemade mulled wine	6.50

Tea

Fresh mint	5.50
Ginger-tea with lemon and honey	5.50
Tea from L'art du thé	4.50
mint, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	
Hot apple juice	5.00
Matcha Latte hot / cold	6.50
Homemade chai latte hot / cold	6.50



Cold beverages

Water, lemonade & Juice

Still or sparkling water from Lucerne	30 cl/50 cl	3.50/5.00
Coke	30 cl/50 cl	4.50/6.00
Apple juice, apple juice with soda	30 cl/50 cl	4.50/6.00
Homemade ice tea	30 cl/50 cl	4.50/6.00
Vivi coke siro	33 cl bottle	5.00
Lori's roasted mate coffeinated	33 cl bottle	5.50
Bitter lemon fever tree / tonic fever tree	20 cl bottle	5.50
Lurisia chinotto	27.5cl bottle	5.50
Fresh orange juice	20 cl	6.00
Tomato juice	20 cl	5.00
Homemade soda lemon, ginger, blood orange, cranberry-cherry, seasonal soda	30 cl/50 cl	4.50/6.00

Beer & cider

Einsiedler lager on tap	30 cl/50 cl	5.00/7.00
Luzerner beer on tap	30 cl/ 50cl	5.80/ 7.80
Shandy with lemonade or soda	30 cl/50 c	5.00/7.00
Shandy with homemade ginger lemonade	30 cl/50 c	5.00/7.00
Wheat beer, Lucerne	50 cl bottle	8.00
India pale ale, Lucerne	33 cl bottle	6.50
Oak wood red ale doppelu	33 cl bottle	7.50
Belgian triple doppelu	33 cl bottle	7.50
Alcohol-free beer	33 cl bottle	5.00
Ramseier cider with alcohol	50 cl bottle	6.50



Aperitif

Ricard	45%	4 cl	7.00
Montanaro, Vermouth di Torino Bianco / Rosso	16%	4 cl	7.00
Campari	23%	4 cl	7.00
Cynar	16%	4 cl	7.00
Ramazotti	30%	4 cl	7.00
Aperol	11%	4 cl	7.00
+ Orange juice		10 cl	2.00
+ Soda		10 cl	1.00
Aperol Spritz / Veneto		20 cl	9.50
White wine with soda or lemon lemonade		20 cl	7.50

Spirits

DER KÜHNE. Organic London Dry Gin, Switzerland	43%	4 cl	9.00
Gin Modernist Switzerland	44%	4 cl	10.00
Gin Monkey 47	47%	4 cl	12.00
Rum Havana Club Añejo	40%	4 cl	9.00
Rum Havana Club Añejo 3 Años	40%	4 cl	9.00
Rum Diplomatico	40%	4 cl	11.00
Vodka Absolut	40%	4 cl	9.00
Vodka Belvedere	40%	4 cl	11.00
Whisky Johnny Walker Red Label	40%	4 cl	9.00
Whisky Oban 14y	43%	4 cl	12.00
Whisky Two Ravens Switzerland	43%	4 cl	12.00
Whisky Nikka from the Barrel Japan	51%	4 cl	12.00
Whisky Vit Hund Sweden	46%	4 cl	12.00
Amaretto di Saronno	28%	4 cl	8.00
Baileys	17%	4 cl	8.00



Drinks

Rebujito Sherry, homemade lemon lemonade, mint	10.00
Pimmger Pimm's No1, homemade ginger lemonade, orange & cucumber	12.00
Port & Tonic white port, tonic, lime & mint	10.00
Rum & Orange Rum, homemade blood orange lemonade, passionfruit, lime	12.00
Cranberry Lillet Lillet blanc, homemade cranberry-cherry soda, lime, mint	10.00
Rosé wine with lemon lemonade Rosé, homemade lemon lemonade, lime	7.50
Rosso Prosecco Vermouth rosso, prosecco, ginger lemonade	10.00
Cranberry-Passionfruit (alcohol-free) Cranberry-cherrysoda, passionfruit, lime, mint	7.50

Digestive & liqueur

Grappa di Arneis, Marolo	42%	2cl	8.50
Grappa di Moscato Après, Marolo	42%	2cl	9.00
Grappa di Barolo, Marolo	50%	2cl	12.50
Alte Birne, Haldihof (pear)	37%	2cl	8.50
Alte Quitte, Haldihof (quince)	39%	2cl	8.50
Alte Zwetschge, Haldihof (plum)	38%	2cl	9.00
Parfait Amour Aquavitas, Haldihof	30%	2cl	7.50
Waldhonig Chrüterbrand, Hecht	32%	4cl	9.00
Homemade egg liqueur	18%	4cl	8.00



Wine by glass

Sparkling wine

Prosecco Spumante DOC Treviso

Glera, Veneto, Italy

dl
8.50

White wine

Blanc de noir «Corbeau»

Pinot Noir, Freienbach, Switzerland

2017 6.50

Grüner Veltliner, Bründlmayer

Kamptal DAC, Austria

2017 7.70

Verdejo, Val de Vid

Rueda, Spain

2017 7.00

iL Disperato Bianco delle Venezie IGT

Garganega, Venetien, Italy

2017 7.50



Rosé & Federweiss

		dl
Coteaux du Pont du Gard, Domaine Chabrier Grenache, South of France	2017	6.50
Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Switzerland	2017	7.50

Red wine

Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Switzerland	2017	6.50
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2014	9.10
Big John Cuvée Reserve Zweigelt, Cabernet Sauvignon, Pinot Noir Burgenland, Austria	2016	7.60
Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot, Puglia, Italy	2016	7.50
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Venetien, Italien	2015	8.50



Wine by the bottle

Sparkling wine

	Fl.
Prosecco Spumante DOC Treviso Glera, Veneto, Italy	54.00
Champagner Brut Réserve, Pol Roger Chardonnay, Pinot Noir, Pinot Meunier, Champagne, France	90.00

White wine

Pinot Blanc, Brunner Weinmanufaktur Hitzkirch, Switzerland	2017	55.00
Blanc de noir «Corbeau» Pinot Noir, Freienbach, Switzerland	2017	46.00
Grüner Veltliner, Bründlmayer Kamptal DAC, Austria	2017	52.00
Chablis 1er Cru Beauroy Chardonnay, Burgund, France	2017	62.00
Aligoté Doré, Bouzeron, Olivier Chanzy Burgund, France	2016	54.00
Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett Pfalz, Germany	2016	54.00



Pomino Bianco DOC, Marchesi de Frescobaldi Chardonnay, Pinot Bianco, Toscana, Italy	2017	47.00
Arneis Roero DOCG, Bruno Giacosa Arneis, Piemont, Italy	2017	59.00
iL Disperato Bianco delle Venezie IGT Garganega, Venetien, Italy	2017	52.00
Verdejo, Val de Vid Rueda, Spain	2017	49.00

Rosé & Federweiss

Coteaux du Pont du Gard, Domaine Chabrier Grenache, South of France	2017	45.00
Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Switzerland	2017	51.00



Red wine

Pinot Merlot, Brunner Weinmanufaktur Hitzkirch, Switzerland	2017	52.00
Sottoroccia Tenuta San Giorgio Cabernet Franc, Cabernet Sauvignon, Merlot Tessin, Switzerland	2016	58.00
Sassi Grossi, Gialdi Merlot, Tessin AOC, Switzerland	2012	88.00
Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Switzerland	2017	45.00
Big John Cuvée Reserve, Erich Scheiblhofer Zweigelt, Cabernet Sauvignon, Pinot Noir, Burgenland, Austria	2016	52.00
Legends Perfection, Erich Scheiblhofer Cabernet Sauvignon, Burgenland, Austria	2016	78.00
JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, France	2014	53.00
Châteauneuf-du-Pape Clos Saint Jean von den Gebrüder Maurel Grenache, Syrah, Mourvèdre, Cinsault, Vaccherese Côtes du Rhône, France	2015	88.00
Château de Lussac Merlot, Cabernet-Franc St. Emillion, Bordeaux, France	2009	72.00
Baron de Brane, 2ème vin du Château Brane Cantenac Cabernet-Sauvignon, Merlot, Cabernet-Franc, Carmenère Margaux, Bordeaux, France	2010	90.00



Tour des Trois Lunes Cabernet-Sauvignon, Merlot, Bordeaux Supérieur, France		2016	49.00
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Venetien, Italy	75 cl	2015	59.00
Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italy		2014	56.00
Barbera d'Alba MonBirone DOC Piemont, Italy		2016	68.00
Bolgheri Rosso, Le Macchiole Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Toscana, Italy		2016	58.00
Sentieri, Marchesi dei Frescobaldi Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Toscana, Italy		2012	51.00
Leone Rosso IGT, Il Poggione Brunello, Cabernet Sauvignon, Merlot Toscana, Italy	300 cl	2015	189.00
Chianti Riserva Le Baròncole DOCG (BIO) Sangiovese, Canaiolo, Toscana, Italy		2014	74.00
I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Toscana, Italy		2013	98.00
Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot, Apulien, Italy		2016	52.00
Frappato Carolina Marengo, Feudi del Pisciotto Frappato, Sizilien, Italy		2014	57.00



Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spain	2011	49.00
Baigorri Reserva Tempranillo, Rioja DOCa, Spain	2009	73.00
Martin Pescador Tempranillo, Graciano Rioja DOCa, Spain	2016	52.00
Alión, Bodegas y Viñedos Alión Tempranillo, Ribera dl Duero DO, Spain	2014	102.00
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2014	63.00
La Basseta, Bodegas Mas Alta Grenache Noir, Carignan Priorat, Katalonien, Spain	2013	108.00