

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

Our staff will advise you for further information about food intolerances

We are using swiss meat & fish if possible regional

All prices in CHF including 7.7% VAT



Breakfast

from 9am till 12am (Weekend 9am 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 curd, fresh fruit & roasted hazelnuts | |
| Curd | 7.50 |
| with homemade granola with plum & cranberry compote | |
| Portion of cheese 🌿 | 7.50 |
| variation from the lucerne market | |
| Portion of ham 🌿 🌿 | 7.50 |
| with fresh horseradish | |
| Graved salmon bagel | 8.80 |
| scottish graved salmon with horse radish foam | |
| Waffle | 8.50 |
| freshly made with hot chocolate cherries or plum & cranberry compote | |



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|--|------|
| Leberkäse pretzel roll | 7.00 |
| meatloaf sandwich with herb mustard | |
| Fruity hummus ☞ ☞ ☞ | 8.00 |
| chickpeas, coconut- & soyamilk, nuts, cranberry, fruits, amaranth- & quinoapops | |
| Egg MILL'FEUILLE | 8.50 |
| soft slow boiled egg, leaf spinach, toast & hollandaise sauce | |
| Egg in a glass ☞ ☞ | 6.50 |
| two soft slow boiled eggs with chives & a piece of bread | |
| Oven-egg | 8.70 |
| in tomato sauce & bacon with bread ☞ ☞ | |
| in tomato sauce & grilled vegetables with bread ☞ ☞ | |
| in ham & cream with parmesan cheese and bread ☞ | |
| Oven-falafel ☞ ☞ ☞ | 9.00 |
| quinoa falafel in tomato sauce & grilled vegetables | |

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|--|-------|
| 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 at 6.80“ will be charged for each additional person) | |

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 |











all
day

| | |
|---|-------|
| Cheese platter from the market, lucerne with homemade fig mustard & fruit cake | 14.50 |
|---|-------|



Starters

warm kitchen from 11.30am till 14.00pm & from 18.00pm
(saturday/sunday served all day)

| | | | |
|--|---|------|-------|
| | Gyoza (5 Stk.) | | 12.50 |
| | japanese dumplings filled with brie de meaux, wild garlic, spinach & sunflower seeds | | |
| | Egg MILL'FEUILLE | | 8.50 |
| | soft slow boiled egg, leaf spinach, toast & topped off with hollandaise sauce | | |
| | Albondigas (6 pieces) | | 15.50 |
| | angusbeef-chorizo-meatballs in a smoky tomato sauce with grilled vegetables & manchego cheese | | |
| | Baked cauliflower florets    | | 12.50 |
| | served with a barbecue marinade & cole slaw salad | | |
|  | Tatar of raw free range young cow   | 80 g | 23.00 |
| | slightly spicy with cheese and a herb & onion relish | | |
|  | House salad    | | 9.60 |
| | leaf salad with cress dressing | | |
|  | Soup of the day | | 9.50 |
| | changes daily, please ask our staff for more information | | |

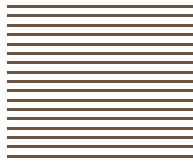
Mains

warm kitchen from 11.30am till 14.00pm & from 18.00pm
(saturday/sunday served all day)

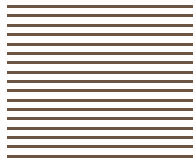
| | | |
|---|---|---------------------------|
| <div style="border: 1px solid black; border-radius: 50%; width: 40px; height: 40px; display: flex; align-items: center; justify-content: center;"> <p style="font-size: 8px; margin: 0;">all day</p> </div> | <p>Tatar of raw free range young cow (Ø) (🌱)</p> <p>slightly spicy with cheese and a herb & onion relish</p> | <p>160 g</p> <p>33.00</p> |
| | <p>Burger</p> <p>medium grilled Angus-beef, coleslaw, tomato chutney, dijon mustard & rocket with homemade fries or salad</p> | <p>26.00</p> |
| | <p>Lucerne beef flank steak</p> <p>medium cooked & carved, served with béarnaise sauce, parmesan-truffel-frites & vegetables</p> | <p>38.00</p> |
| | <p>Pastry</p> <p>buttery flaky pastry, homemade veal spheres with herbs, veal & porc dices, champignons served with rice, peas & carrots</p> | <p>29.00</p> |
| | <p>Pulled Mill'Feuille</p> <p>lasagne with pulled beef, tomato sauce, rocket salad & burrata</p> | <p>28.00</p> |
| | <p>„Knusperli“ (Ø)</p> <p>slices of trout in pankobreadcrumbs, sour cream; served with homemade fries or salad</p> | <p>28.00</p> |
| | <p>Panfried seabass (GRC) (🌱) (Ø)</p> <p>with vegetables salad, thin potatoe straws, wild garlic-sour cream & purslane</p> | <p>36.00</p> |



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|---|-------|
| Ravioli 🌿 🍷 | 28.00 |
| filled with carrots, celery, cabbage, fermented garlic & amaranth, served with spinach, pine nuts & salsa verde | |
| Sweet potatoes & quinoa balls 🌿 🍷 | 30.00 |
| with vegetables salad, thin potatoe straws & wasabi-almond-mayonnaise & purslane | |



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Beverages



Hot beverages

Coffee

| | |
|---|------|
| Coffee, espresso, ristretto | 4.70 |
| Espresso macchiato | 4.90 |
| Double espresso | 5.60 |
| Cappuccino / milk coffee | 5.20 |
| Caffè latte, milk coffee with 2 espresso-shots | 5.90 |
| Latte macchiato | 5.80 |
| Caffè freddo, espresso with milk & ice | 5.80 |
| Affogato Mill'Feuille with yogurt ice cream & espresso-shot | 7.50 |
| Hot or cold chocolat or ovomaltine | 4.70 |
| Hot chocolate with whipped cream | 5.50 |
| Hot or cold milk | 3.80 |
| | |
| 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 | 4.70 |
| 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 |
| Homemade turmeric latte hot / cold | 6.50 |



Cold beverages

Water, lemonade & Juice

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|--|---------------|-----------|
| Still or sparkling water from Lucerne | 30 cl/50 cl | 3.50/5.00 |
| Coke | 30 cl/50 cl | 4.70/6.30 |
| Apple juice / apple juice with soda | 30 cl/50 cl | 4.70/6.30 |
| Homemade ice tea | 30 cl/50 cl | 4.70/6.30 |
| Vivi coke zero | 33 cl bottle | 5.00 |
| Lori's roasted mate coffeinated | 33 cl bottle | 5.50 |
| Bitter lemon / tonic from J.GASCO | 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 | 4.70/6.20 |

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 soda | 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 |
| Chopfab bleifrei, alcohol-free pale ale | 33 cl bottle | 6.50 |
| Ramseier cider with alcohol | 50 cl bottle | 6.50 |
| Ale, Sutton, Dallenwil | 33 cl bottle | 7.80 |
| Hill of Angels, Laib & Seele, Keimling | 33 cl Flasche | 7.80 |

New-
comer



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 | | 10cl | 2.00 |
| + Soda | | 10cl | 1.00 |
| | | | |
| Aperol Spritz / Veneto | | 20cl | 9.70 |
| White wine with soda or lemon soda | | 20cl | 7.50 |
| Rosé wine with soda or lemon soda | | 20cl | 7.50 |

Spirits

| | | | |
|---|-----|------|-------|
| Kühne Organic London Dry Gin, Weggis, Switzerland | 43% | 4 cl | 9.00 |
| Gin Modernist, Basel, Switzerland | 44% | 4 cl | 11.00 |
| RIVO Gin, Lago di Como, Switzerland | 43% | 4 cl | 12.00 |
| Rum Havana Club Añejo 3 Años | 40% | 4 cl | 9.00 |
| Rum Diplomatico | 40% | 4 cl | 11.00 |
| Hanz Vodka, Bern, Switzerland | 40% | 4 cl | 9.00 |
| 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

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| Seasonal drink | 13.50 |
| Hanz vodka or Kühne gin mixed with homemade lemonade | |
| Pimmger | 12.00 |
| Pimm's No1, homemade ginger soda, orange & cucumber | |
| Port & Tonic | 12.00 |
| white port, tonic, lime & mint | |
| Rosso Orange | 10.00 |
| homemade blood orange soda, vermouth rosso & lime | |
| Cranberry Lillet | 10.00 |
| Lillet blanc, homemade cranberry-cherry soda, lime, mint | |
| Giselle Spritz | 9.70 |
| Lime-, quince- & gingerliqueur, prosecco, soda & lime | |
| Cranberry-Passionfruit (alcohol-free) | 7.50 |
| Cranberry-cherry soda, passionfruit, lime, mint | |

Digestive & liqueur

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|-----------------------------------|-----|-----|-------|
| 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

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|--------------------------------------|--|------|
| Prosecco Spumante DOC Treviso | | dl |
| Glera, Veneto, Italy | | 8.50 |

White wine

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| Blanc de noir «Corbeau» | 2018 | 6.50 |
| Pinot Noir, Freienbach, Switzerland | | |
| Grüner Veltliner, Bründlmayer | 2018 | 7.70 |
| Kamptal DAC, Austria | | |
| Verdejo, Val de Vid | 2018 | 7.00 |
| Rueda, Spain | | |
| Château d'Antugnac, Terres Amoureuses | 2017 | 8.00 |
| Chardonnay, Mauzac, Languedoc-Roussillon, France | | |
| iL Disperato Bianco delle Venezie IGT | 2018 | 7.50 |
| Garganega, Venetien, Italy | | |



Rosé & Federweiss

| | | dl |
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| Coteaux du Pont du Gard, Domaine Chabrier Grenache, South-France | 2018 | 6.50 |
| Fläscher Federweiss, Fam. Heinz Kunz Pinot Noir, Fläsch, Switzerland | 2018 | 7.80 |

Red wine

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| Akkurat Rot Pinot Noir, Staatskellerei Zürich, Switzerland | 2018 | 7.00 |
| Merlot del Ticino «Al Giardinetto» Merlot, Gialdi Vini, Ticino, Switzerland | 2017 | 7.80 |
| Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain | 2016 | 9.80 |
| Fita de Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal | 2017 | 8.00 |



Wine by the bottle

Sparkling wine

| | Fl. |
|--|-------|
| Prosecco Spumante DOC Treviso Glera, Veneto, Italy | 58.00 |
| Champagne Réserve Brut 1er Cru, Edouard Brun Pinot Noir, Chardonnay, Champagne, France | 85.00 |

White wine

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| Pinot Blanc, Brunner Weinmanufaktur Hitzkirch, Switzerland | 2018 | 55.00 |
| Blanc de noir «Corbeau» Pinot Noir, Freienbach, Switzerland | 2018 | 46.00 |
| Grüner Veltliner, Bründlmayer Kamptal DAC, Austria | 2018 | 54.00 |
| Château d'Antugnac, Terres Amoureuses Chardonnay, Mauzac, Languedoc-Roussillon, France | 2017 | 56.00 |
| Aligoté Doré, Bouzeron, Olivier Chanzy Bourgogne, France | 2017 | 55.00 |
| Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett Pfalz, Germany | 2017 | 64.00 |



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| Pomino Bianco DOC, Marchesi de Frescobaldi Chardonnay, Pinot Bianco, Tuscany, Italy | 2017 | 52.00 |
| Arneis Roero DOCG, Bruno Giacosa Arneis, Piedmont, Italy | 2018 | 67.00 |
| iL Disperato Bianco delle Venezie IGT Garganega, Veneto, Italy | 2018 | 52.00 |
| Verdejo, Val de Vid Rueda, Spain | 2018 | 49.00 |

Rosé & Federweiss

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| Coteaux du Pont du Gard, Domaine Chabrier Grenache, South of France | 2018 | 45.00 |
| Fläscher Federweiss, Fam. Heinz Kunz Pinot Noir, Fläsch, Switzerland | 2018 | 54.00 |



Red wine

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|---|------|-------|
| Pinot Merlot, Brunner Weinmanufaktur Hitzkirch, Switzerland | 2018 | 52.00 |
| Sottorocchia Tenuta San Giorgio Cabernet Franc, Cabernet Sauvignon, Merlot Ticino, Switzerland | 2017 | 63.00 |
| Merlot del Ticino «Al Giardinetto» Merlot, Gialdi Vini, Ticino, Switzerland | 2017 | 60.00 |
| Sassi Grossi, Gialdi Merlot, Ticino AOC, Switzerland | 2012 | 92.00 |
| Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Switzerland | 2018 | 45.00 |
| Akkurat Rot Pinot Noir, Staatskellerei Zürich, Switzerland | 2018 | 48.00 |
| Legends Perfection, Erich Scheiblhofer Cabernet Sauvignon, Burgenland, Austria | 2017 | 64.00 |
| The Wine Cuvée Rot, Erich Scheiblhofer Zweigelt, Merlot, Cabernet Sauvignon Burgenland, Austria | 2017 | 55.00 |
| JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, France | 2015 | 58.00 |
| Etoile du Sud Grenache, Carignan Côtes du Roussillon Villages AOC, Domaine Thunevin-Calvet, France | 2017 | 51.00 |



| | | |
|---|----------------|--------|
| Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie Grenache, Syrah, Mourvèdre, Côtes du Rhône, France | 2016 | 83.00 |
| Baron de Brane, 2ème vin du Château Brane Cantenac Cabernet-Sauvignon, Merlot, Cabernet-Franc, Carmenère Margaux, Bordeaux, France | 2010 | 90.00 |
| Château Lagrange Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France | 2012 | 96.00 |
| Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy | 2016 | 59.00 |
| Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella Veneto, Italy | 2016 | 56.00 |
| Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italy | 2014 | 56.00 |
| Barbera d'Alba MonBirone DOC Piedmont, Italy | 2016 | 72.00 |
| Imeneo Bolgheri DOC, Villanoviana Merlot, Cabernet Franc, Tuscany, Italy | 2016 | 63.00 |
| Sentieri, Marchesi dei Frescobaldi Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Tuscany, Italy | 2012 | 51.00 |
| Cesanese IGT Lazio rosso Cesanese, Lazio, Italy | 2013 | 83.00 |
| Leone Rosso IGT, Il Poggione Brunello, Cabnert Sauvignon, Merlot, Tuscany, Italy | 300 cl 2016 | 189.00 |



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| Chianti Riserva Le Baròncole DOCG (BIO) Sangiovese, Canaiolo, Tuscany, Italy | 2014 | 74.00 |
| I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Tuscany, Italy | 2013 | 98.00 |
| Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spain | 2014 | 49.00 |
| Baigorri Reserva Tempranillo, Rioja DOCa, Spain | 2011 | 73.00 |
| Martin Pescador Tempranillo, Graciano Rioja DOCa, Spain | 2016 | 49.00 |
| Alión, Bodegas y Viñedos Alión Tempranillo, Ribera dl Duero DO, Spain | 2014 | 108.00 |
| Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain | 2016 | 67.00 |
| Fita da Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal | 2017 | 56.00 |