

MILL'FEUILLE

# Food & Beverages



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## 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.



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## Breakfast

from 8 till 12am (Weekend till 6pm)

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



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

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

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## Mill`Feuille Menu

from  
6.00

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### Cesar salad

baby lettuce, cherry tomatoes, parmesan, soft slow boiled egg  
bacon & croutons with ceasar dressing

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### Sunroot pear soup

with chestnut

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### Veal duo

calf's head cheek & loin cut, potato parsley puree  
soffritto vegetables, red wine balsamic vinegar gravy  
or

### Wild garlic risotto

with burrata, cherry tomatoes & starweed

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### Cheese cake

with blueberries & honey port wine sauce

4 course menu 66.00 // vegetarian 56.00

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## 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
<b>all 5 glasses</b>	<b>34.00</b>

### 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
<b>all 6 mini-smörrebröd</b>	<b>18.50</b>

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### Smörrebröd

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

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## Starters

<b>Herb Gyoza (5 Stk.)</b>		12.50
japanese dumplings filled with herbs and spätzle dough		
<b>Egg MILL'FEUILLE</b>		8.50
soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce		
<b>Albondigas (6 pieces)</b> ☞		15.50
Angusbeef-meatballs in a smoky tomato sauce with grilled vegetables		
<b>Herb-falafel (5 pieces)</b> ☞ ☞ ☞		14.50
in a smoky tomato sauce with grilled vegetables		
<b>Muhammara</b> ☞ ☞ ☞		11.80
red pepper dip with walnuts & pita bread		
<b>Tatar of raw free range young cow</b> (☞ ☞)	80 g	23.00
slightly spicy with cheese and a herb & onion relish		
<b>House salad</b> ☞ ☞ ☞		10.50
leaf salad with vegetable stripes, seeds & cress dressing		
<b>Cesar salad</b>		15.50
baby lettuce, cherry tomatoes, parmesan, soft slow boiled egg bacon & croutons with ceasar dressing		
<b>with chicken breast stripes</b>		24.50





**Chèvre Mill'Feuille** 🌿 15.80  
layered goat cheese with bell pepper & served with  
marinated pak choi & herbed nuts

**Sunroot pear soup** 12.50  
with wild garlic ravioli

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

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## 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

**Veal duo** 🌱 44.00  
calf's head cheek & loin cut, potato parsley puree  
soffritto vegetables, red wine balsamic vinegar gravy

**Backhendl** 32.00  
breaded fried chicken with potato cucumber salad &  
cranberry jam

**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“ (Ø) 27.00  
slices of trout in pankobreadcrumbs, sour cream;  
served with homemade fries or salad

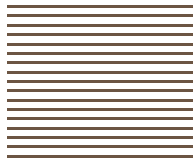
from 6.00  
**Codfish saltimbocca (NOR)** 🌿 35.00  
with ginger gravy, wild garlic risotto, cherry tomatoes & starweed

from 6.00  
**Momos** Ø 🌿 30.00  
filled with vegetables, soffritto & tomato chipotle salsa

**Potato cabbage strudel** Ø 🌿 29.00  
with blue potatoes, cabbage, olives, dried tomatoes,  
vegetables & ajvarsauce

from 6.00  
**Wild garlic risotto** 🌿 28.00  
with burrata, cherry tomatoes & starweed

**Salad plate** Ø 🌿 🌿 18.00  
various leaf & seasonal salads  
**with chicken breast stripes** Ø 🌿 27.00



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# Beverages



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## 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

### 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
Homemade curcuma latte hot / cold	6.50



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## 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 / 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	4.50/6.00

### 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
Citra double wit 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



## 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	11.00
RIVO Gin, Lago di Como	43%	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

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



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## Wine by glass

### Sparkling wine

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<b>Prosecco Spumante DOC Treviso</b>		8.50
Glera, Veneto, Italy		

### White wine

<b>Blanc de noir «Corbeau»</b>	2017	6.50
Pinot Noir, Freienbach, Switzerland		
<b>Grüner Veltliner, Bründlmayer</b>	2017	7.70
Kamptal DAC, Austria		
<b>Verdejo, Val de Vid</b>	2017	7.00
Rueda, Spain		
<b>iL Disperato Bianco delle Venezie IGT</b>	2017	7.50
Garganega, Venetien, Italy		



### Rosé & Federweiss

		dl
<b>Coteaux du Pont du Gard, Domaine Chabrier</b> Grenache, South-France	2017	6.50
<b>Fläscher Federweiss, Fam. Heinz Kunz</b> Blauburgunder, Fläsch, Switzerland	2017	7.80

### Red wine

<b>Le Rouge Amour, Cave Berthaudin</b> Gamay, La Côte, Switzerland	2017	6.50
<b>Abadia Retuerta, Selección Especial</b> Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2014	9.60
<b>The Wine Cuvée Rot, Erich Scheiblhofer</b> Zweigelt, Merlot, Cabernet Sauvignon Burgenland, Austria	2016	7.90
<b>Barbera d'Asti DOCG</b> Piemont, Italy	2016	7.00



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## Wine by the bottle

### Sparkling wine

	Fl.
<b>Prosecco Spumante DOC Treviso</b> Glera, Veneto, Italy	58.00
<b>Champagner Brut Réserve, Pol Roger</b> Chardonnay, Pinot Noir, Pinot Meunier, Champagne, France	90.00

### White wine

<b>Pinot Blanc, Brunner Weinmanufaktur</b> Hitzkirch, Switzerland	2017	55.00
<b>Blanc de noir «Corbeau»</b> Pinot Noir, Freienbach, Switzerland	2017	46.00
<b>Grüner Veltliner, Bründlmayer</b> Kamptal DAC, Austria	2017	54.00
<b>Chablis 1er Cru Beauroy</b> Chardonnay, Burgund, France	2017	66.00
<b>Aligoté Doré, Bouzeron, Olivier Chanzy</b> Burgund, France	2016	55.00
<b>Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett</b> Pfalz, Germany	2016	64.00



<b>Pomino Bianco DOC, Marchesi de Frescobaldi</b> Chardonnay, Pinot Bianco, Toscana, Italy	2017	52.00
<b>Arneis Roero DOCG, Bruno Giacosa</b> Arneis, Piemont, Italy	2017	67.00
<b>iL Disperato Bianco delle Venezie IGT</b> Garganega, Venetien, Italy	2017	52.00
<b>Verdejo, Val de Vid</b> Rueda, Spain	2017	49.00

#### Rosé & Federweiss

<b>Coteaux du Pont du Gard, Domaine Chabrier</b> Grenache, South of France	2017	45.00
<b>Fläscher Federweiss, Fam. Heinz Kunz</b> Blauburgunder, Fläsch, Switzerland	2017	54.00



## Red wine

<b>Pinot Merlot, Brunner Weinmanufaktur</b> Hitzkirch, Switzerland			2017	52.00
<b>Sottorocchia Tenuta San Giorgio</b> Cabernet Franc, Cabernet Sauvignon, Merlot Tessin, Switzerland			2016	63.00
<b>Sassi Grossi, Gialdi</b> Merlot, Tessin AOC, Switzerland			2012	92.00
<b>Le Rouge Amour, Cave Berthaudin</b> Gamay, La Côte, Switzerland			2017	45.00
<b>Big John Cuvée Reserve, Erich Scheiblhofer</b> Zweigelt, Cabernet Sauvignon, Pinot Noir, Burgenland, Austria			2016	59.00
<b>The Wine Cuvée Rot, Erich Scheiblhofer</b>	75 cl		2016	55.00
Zweigelt, Merlot, Cabernet Sauvignon Burgenland, Austria	150 cl		2016	110.00
<b>Legends Perfection, Erich Scheiblhofer</b> Cabernet Sauvignon, Burgenland, Austria			2017	64.00
<b>JT Rouge, Château de Nages (BIO)</b> Syrah, Mourvèdre Costières de Nîmes AOC, France			2014	58.00
<b>Châteauneuf-du-Pape Clos Saint Jean von den Gebrüder Maurel</b> Grenache, Syrah, Mourvèdre, Cinsault, Vaccherese Côtes du Rhône, France			2015	94.00
<b>Château de Lussac</b> Merlot, Cabernet-Franc St. Emillion, Bordeaux, France			2009	72.00



<b>Baron de Brane, 2ème vin du Château Brane Cantenac</b> Cabernet-Sauvignon, Merlot, Cabernet-Franc, Carmenère Margaux, Bordeaux, France	2010	90.00
<b>Tour des Trois Lunes</b> Cabernet-Sauvignon, Merlot, Bordeaux Supérieur, France	2016	49.00
<b>Ripasso iL Bugiardo Valpolicella Superiore DOC</b> Corvina, Corvinone, Rondinella, Croatina, Oseleta Venetien, Italy	2015	59.00
<b>Valpolicella DOC Classico, Secondo Marco</b> Corvina, Corvinone, Rondinella Venetien, Italy	2016	56.00
<b>Bagnolo Riserva, Villa Bagnolo</b> Sangiovese, Romagna, Italy	2014	56.00
<b>Barbera d'Asti DOCG</b> Piemont, Italy	2016	48.00
<b>Barbera d'Alba MonBirone DOC</b> Piemont, Italy	2016	72.00
<b>Imeneo Bolgheri DOC, Villanoviana</b> Merlot, Cabernet Franc, Toskana, Italy	2016	63.00
<b>Sentieri, Marchesi dei Frescobaldi</b> Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Toskana, Italy	2012	51.00
<b>Leone Rosso IGT, Il Poggione</b> Brunello, Cabernet Sauvignon, Merlot, Toskana, Italy	300 cl 2015	189.00
<b>Chianti Riserva Le Baròncole DOCG (BIO)</b> Sangiovese, Canaiolo, Toskana, Italy	2014	74.00



<b>I Sodi di San Niccolò IGT</b> Sangiovese, Malvasia Nera, Toscana, Italy	2013	98.00
<b>Primitivo di Manduria, Vigne Monache</b> Apulien, Italy	2017	49.00
<b>Frappato Carolina Marengo, Feudi del Pisciotto</b> Frappato, Sizilien, Italy	2014	57.00
<b>Sello del Rey, Muñoz</b> Tempranillo, Castilla-La-Mancha, Spain	2011	49.00
<b>Baigorri Reserva</b> Tempranillo, Rioja DOCa, Spain	2009	73.00
<b>Martin Pescador</b> Tempranillo, Graciano Rioja DOCa, Spain	2016	49.00
<b>Alión, Bodegas y Viñedos Alión</b> Tempranillo, Ribera dl Duero DO, Spain	2014	108.00
<b>Abadia Retuerta, Selección Especial</b> Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2014	67.00
<b>La Basseta, Bodegas Mas Alta</b> Grenache Noir, Carignan Priorat, Katalonien, Spain	2013	108.00