

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 8% 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	7.50
with butter & homemade jam or homemade hazelnut chocolate spread	
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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	
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„Birchermüesli“	7.50
oat flakes, organic quark, cream, fresh fruit & roasted hazelnuts	
Curd from the Napf region	7.50
with goji berry apple compote & crunchy müesli	
Portion of Cheese 🌿	7.50
from the lucerne market	
Portion of ham 🌿 🌿	7.50
gammon & cured meat from central Switzerland	



Graved salmon bagel	8.50
scottish graved salmon with horse radish foam	
Waffle	8.00
freshly made with hot wild berries or goji berry apple compote	
Cottage cheese 🌿	7.00
with sun dried tomatoes and bread	
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	7.50
in tomato sauce & bacon with bread 🌿 🌿	
in tomato sauce & grilled vegetables with bread 🌿 🌿	
in ham & cream with gruyère cheese and bread 🌿	



Aperitifs & Snacks

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 6 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



Tapas, Salads & Soups

Chickpea coated oyster mushrooms 🍷 🍃	12.50
on red dal	
Egg MILL'FEUILLE	8.50
soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce	
Feta al forno 🌿	11.50
feta, olive oil, herbs & onions	
Albondigas (6 pieces) 🍷	15.50
Angusbeef-meatballs in 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	
Trio fo hummus 🍷 🍃 🌿	11.80
chickpea, beetroot & pumpkin with pita bread	
House salad 🍷 🌿 🍃	12.80
leaf salad with herbs, sprouts, seeds & house dressing	
Sweet & sour pumpkin salad 🍷	14.50
with cicorino rosso, pumpkin seeds & grapes	













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


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Mains




Artichoke salad    with dried tomatoes, olives & spinach	14.80
Vegetable salad (lukewarm)  with goat cheese & purslane	14.50
Salad plate    various leaf & seasonal salads with chicken breast stripes  	18.00 27.00
Chestnut soup with sherry  with red cabbage ravioli	12.50

Cheese platter from the market, lucerne with homemade fig mustard & fruit cake	13.00
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Mill'Feuille classics

Burger Angus-beef medium, coleslaw, tomato chutney, dijon mustard & rocket with homemade fries or salad	26.00
Pastry buttery flaky pastry, homemade veal spheres with herbs, veal & porc slices, champignons with rice, peas and carrots	28.00
„Knusperli“  slices of trout in pankobreadcrumbs & sour cream; served with homemade fries or salad	27.00
Tatar of free range young cow   slightly spicy with cheese & onion mousse	80 g 23.00 160 g 32.00

Vegetarian

Ravioli   filled with pumpkin, potatoes & orange, on a walnut pesto	26.50
Bramat polenta & beetroot  bramata with braised beetroot & burrata	29.00
Grilled Boletus on poppyseed spatzli with pumpkin, red cabbage, roasted brussels sprouts & onions	30.00



Additional from 6 pm

Meat & Fish

Chicken breast (🌱)	34.00
in ham coat stuffed with mushrooms, bramata polenta & autumn vegetables	
Rump steak of free range beef from central Switzerland 🌱	44.00
medium, thyme jus, parmesan-truffel-fries & pumpkin	
Venison escalope	36.00
mushroom cream sauce with poppyseed spaetzli, figs-redcabbage, sweet chestnuts & roasted brussels sprouts	
Boar-Entrecôte	42.00
with bone marrow crust, with poppyseed spaetzli, figs-redcabbage, sweet chestnuts & roasted brussels sprouts	
Pan-fried swiss pikeperch (🌱)	38.00
with elder-quince-jus, black salsify puree & autumn vegetables	



Mill`Feuille Menu

from 6pm

Sweet & sour pumpkin salad (🌱)

with cicorino rosso, pumpkin seeds & grapes

Chestnut soup with sherry (🌱)

with red cabbage ravioli

Pan-fried swiss pikeperch (🌱)

with elder-quince-jus, black salsify puree & autumn vegetables

or

Ravioli (🌱)

filled with pumpkin, potatoes & orange, on a walnut pesto

Boar-Entrecôte

with bone marrow crust, with poppyseed spaetzli, figs-redcabbage,
sweet chestnuts & roasted brussels sprouts

or

Bramat polenta & beetroot (🌱)

bramata with braised beetroot & burrata

Ice cold beetroot (🌱)

homemade beetroot Ice cream with sesame brownie

5 course menu 75.00 // vegetarian 65.00



Desserts

Seasonal dessert – time of the year dessert	8.50
Vermicelle (sweet chestnut puree) 🌿	
with meringue & whipped cream	8.50
with meringue, whipped cream & vanilla ice cream	12.50
„Mill’Feuille“	9.00
homemade puff pastry cream layer cake	
Ice cold beetroot (🌿)	12.50
homemade beetroot Ice cream with sesame brownie	
Apple strudel	9.80
with vanilla sauce or vanilla ice cream	
Waffle	8.00
freshly made with hot wild berries or goji berry apple compote	
Cakes – according to daily offer	6.50
Cheese platter from the market, lucerne	13.00
with homemade fig mustard & fruit cake	



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	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, Holdrio	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 mint, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip	4.50
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 fever tree / tonic fever tree	20 cl bottle	5.50
Lurisia chinotto	27.5 cl 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
Beckenrieder 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

Gin 27 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	10.00
Sherry, homemade lemon lemonade, mint	
Pimmger	12.00
Pimm's No1, homemade ginger lemonade, orange & cucumber	
Port & Tonic	10.00
white port, tonic, lime & mint	
Rum & Orange	12.00
Rum, homemade blood orange lemonade, passionfruit, lime	
Cranberry Lillet	10.00
Lillet blanc, homemade cranberry-cherry soda, lime, mint	
Rosé wine with lemon lemonade	7.50
Rosé, homemade lemon lemonade, lime	
Rosso Prosecco	10.00
Vermouth rosso, prosecco, lemon lemonade	
Cranberry-Passionfruit (alcohol-free)	7.50
Cranberry-Cherrysoda, Passionsfrucht, Limetten, Minze	

Digestive & liqueur

Grappa di Arneis, Marolo	42%	2 cl	8.50
Grappa di Moscato Après, Marolo	42%	2 cl	9.00
Grappa di Barolo, Marolo	50%	2 cl	12.50
Alte Birne, Haldihof (pear)	37%	2 cl	8.50
Alte Quitte, Haldihof (quince)	39%	2 cl	8.50
Alte Zwetschge, Haldihof (plum)	38%	2 cl	9.00
Parfait Amour Aquavitas, Haldihof	30%	2 cl	7.50
Chilischnouz cinnamon liqueur from Bern	33%	4 cl	9.00



Wine by glass

Sparkling wine			Rosé		
		dl			dl
Prosecco Millesimato DOC, Ca di Rajo Glera, Veneto, Italien	2016	8.50	Pankraz Rosé, Staatskellerei Zürich Pinot Noir, Zürich, Schweiz	2016	7.50
White wine			Red wine		
Blanc de noir «Corbeau» Pinot Noir, Freienbach, Schweiz	2016	6.50	Coteaux du Pont du Gard, Domaine Chabrier Grenache, Südfrankreich	2016	6.50
Grüner Veltliner, Bründlmayer Kamptal DAC, Österreich	2015	7.50	Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Schweiz	2016	7.50
Verdejo, Val de Vid Rueda, Spanien	2016	7.00	Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Schweiz	2016	6.50
Cuvée Marine, Domaine de Ménard, P. Jegerlehner, E. & H. Prataviera Sauvignon Blanc & Colombard, Gascogne, Südwestfrankreich	2016	6.50	Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spanien	2011	7.00
			Big John Cuvée Reserve Zweigelt, Cabernet Sauvignon, Pinot Noir Burgenland, Österreich	2015	7.00
			Barbera d'Alba DOC, Moccagatta Piemont, Italien	2015	7.50
			Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot Puglia, Italien	2016	7.50



Wine by the bottle

Sparkling wine

		Fl.
Prosecco Millesimato DOC, Ca di Rajo	2016	54.00
Glera, Veneto, Italien		
Champagner Brut Réserve, Pol Roger		90.00
Chardonnay, Pinot Noir, Pinot Meunier, Champagne, Frankreich		

White wine

Pinot Blanc, Brunner Weinmanufaktur	2015	55.00
Hitzkirch, Schweiz		
Blanc de noir «Corbeau»	2016	46.00
Pinot Noir, Freienbach, Schweiz		
Grüner Veltliner, Bründlmayer	2015	52.00
Kamptal DAC, Österreich		
Chablis 1er Cru Beauroy	2015	62.00
Chardonnay, Burgund, Frankreich		
Aligoté Doré, Bouzeron, Olivier Chanzoy	2014	54.00
Burgund, Frankreich		
Cuvée Marine, Domaine de Ménard,	2016	46.00
P. Jegerlehner, E. & H. Prataviera Sauvignon Blanc & Colombard, Gascogne, Südwestfrankreich		

Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett 2014 54.00
Pfalz, Deutschland

Riesling AusleseWeingut Markus Molitor** 2009 75.00
Weisse Kapsel Niedermenniger Herrenberg
Mosel-Saar-Ruwer, Deutschland

Pomino Bianco DOC, Marchesi de' Frescobaldi 2015 47.00
Chardonnay, Pinot Bianco, Toskana, Italien

Arneis Roero DOCG, Bruno Giacosa 2016 55.00
Arneis, Piemont, Italien

iL Disperato Bianco delle Venezie IGT 2016 49.00
Garganega, Venetien, Italien

Verdejo, Val de Vid 2016 48.00
Rueda, Spanien

Rosé

Pankraz Rosé, Staatskellerei Zürich 2016 51.00
Pinot Noir, Zürich, Schweiz

Coteaux du Pont du Gard, Domaine Chabrier 2016 45.00
Grenache, Südfrankreich

Fläscher Federweiss, Fam. Heinz Kunz 2016 51.00
Blauburgunder, Fläsch, Schweiz



Red wine

Pinot Merlot, Brunner Weinmanufaktur Hitzkirch, Schweiz	2016	57.00
Compleo Cuvée Noir, Staatskellerei Zürich Pinot Noir, Cornalin, Gamaret, Vin de Pays, Schweiz	2015	51.00
Sottoroccia Tenuta San Giorgio Cabernet Franc, Cabernet Sauvignon, Merlot Tessin, Schweiz	2013	58.00
Sassi Grossi, Gialdi Merlot, Tessin AOC, Schweiz	2012	88.00
Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Schweiz	2016	45.00
Big John Cuvée Reserve, Erich Scheiblhofer Zweigelt, Cabernet Sauvignon, Pinot Noir, Burgenland, Österreich	2015	46.00
Legends Perfection, Erich Scheiblhofer Cabernet Sauvignon, Burgenland, Österreich	2014	78.00
JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, Frankreich	2013	53.00
Châteauneuf-du-Pape Clos Saint Jean von den Gebrüder Maurel Grenache, Syrah, Mourvèdre, Cinsault, Vaccherese Côtes du Rhône, Frankreich	2011	88.00



Bad Boy Gold, Côtes du Roussillon Villages AOC Jean-Luc Thunevin Grenache, Syrah, Carignan Languedoc-Roussillon, Frankreich	2006	92.00
Croix de Beauséjour, 2ème vin du Château Beauséjour Cabernet-Sauvignon, Merlot, Cabernet-Franc St-Emilion, Bordeaux, Frankreich	2009	95.00
Château Le Moulin, Pomerol Cabernet-Franc, Merlot, Pomerol, Bordeaux, Frankreich	2010	120.00
Château Monbrison, Cru Bourgeois Cabernet-Sauvignon, Merlot, Cabernet-Franc, Petit-Verdot Margaux, Bordeaux, Frankreich	2010	78.00
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Venetien, Italien	75 cl 2013 69.00 150 cl 2012 127.00	
Barbera d'Alba DOC, Moccagatta Piemont, Italien	2015	51.00
Barbera d'Alba Conca Tre Pile DOC Piemont, Italien	2013	68.00
Bolgheri Rosso, Le Macchiole Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Toskana, Italien	2015	58.00
Sentieri, Marchesi dei Frescobaldi Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Toskana, Italien	2011/2012	51.00



Chianti Riserva Le Baròncole DOCG (BIO) 2013 74.00
Sangiovese, Canaiolo, Toscana, Italien

I Sodi di San Niccolò IGT 2011 98.00
Sangiovese, Malvasia Nera, Toscana, Italien

Suolo Rosso IGP, Vigneti del Salento 2016 52.00
Primitivo & Merlot, Puglia, Italien

Sello del Rey, Muñoz 2011 49.00
Tempranillo, Castilla-La-Mancha, Spanien

Baigorri Reserva 2009 73.00
Tempranillo, Rioja DOCa, Spanien

Alión, Bodegas y Viñedos Alión 2013 102.00
Tempranillo, Ribera dl Duero DO, Spanien

Abadia Retuerta, Selección Especial 2012 62.00
Tempranillo, Cabernet Sauvignon, Syrah
Castilla y Leon, Spanien

La Basseta, Bodegas Mas Alta 2013 108.00
Grenache Noir, Carignan
Priorat, Katalonien, Spanien

Sweet wine

Piamater 50 cl 2012 52.00
Muscat d'Alexandrie, Andalusien, Spanien