



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</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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### Chèvre Mill'Feuille

layered goat cheese with pumpkin, beet root, mangold &  
watercress salad

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### Pumpkin grape soup

with chestnut fig ravioli

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### Ei MILL'FEUILLE

soft slow boiled egg, leaf spinach, toast &  
topped off with a hollandaise sauce

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### Gratinated portobello mushroom

with tofu, pumpkin, herbs,  
red cabbage & roasted brussel sprouts

or

### Braised deer

creamy mushroom sauce with poppyseed spaetzli, figs-redcabbage,  
sweet chestnuts & roasted brussels sprouts

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### Redwine fig

with vermicelle (chestnut puree), meringue & double cream

5 course menu 75.00 // vegetarian 70.00

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## 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
<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>Empanadas (3 pieces)</b> filled with vegetables & feta cheese, tomato chipotle salsa	12.50
<b>Egg MILL'FEUILLE</b> soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce	8.50
<b>Albondigas (6 pieces)</b> 🍴 Angusbeef-meatballs in a smoky tomato sauce with grilled vegetables	15.50
<b>Herb-falafel (5 pieces)</b> 🍴 🍴 🍴 in a smoky tomato sauce with grilled vegetables	14.50
<b>Marinated king prawns</b> 🍴 🍴 king prawns with herbs-garlic oil, ginger, peperoncini and cherry-tomatoes	16.50
<b>Hummus</b> 🍴 🍴 🍴 with pita bread	11.80
<b>Tatar of raw free range young cow</b> (🍴 🍴) slightly spicy with cheese and a herb & onion relish	80 g 23.00
<b>Artichoke</b> 🍴 🍴 🍴 with herbal vinaigrette	15.50





<b>House salad</b> 🌿 🍄 🥒	10.50
leaf salad with vegetable stripes, seeds & cress dressing with skewer of mushrooms & woolly pig bacon 🌿 🍄	15.50
<b>Chèvre Mill'Feuille</b> 🌿	15.80
layered goat cheese with pumpkin, beet root, mangold & watercress salad	
<b>Pumpkin grape soup</b> 🍄 🥒 (🌿)	12.50
with chestnut fig ravioli	
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<b>Cheese platter from the market, lucerne</b>	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

**Vension escalope** 39.00  
in creamy mushroom sauce with poppyseed spaetzli,  
figs-redcabbage, sweet chestnuts & roasted brussel sprouts

**Braised deer** 35.00  
creamy mushroom sauce with poppyseed spaetzli,  
figs-redcabbage, sweet chestnuts & roasted brussels sprouts

**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 slices, champignons served with rice,  
peas and carrots

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

	<b>„Knusperli“</b> (Ø)	27.00
	slices of trout in pankobreadcrumbs & sour cream; served with homemade fries or salad	
from 6.00	<b>Organic salmon (Ireland)</b>	35.00
	with tagliarini noodles, cream cabbage, chanterelles & saffron aioli	
	<b>Momos</b>	29.00
	filled with ricotta, pear, sourcroust & nuts, on roasted vegetables	
from 6.00	<b>Small pumpkin cake</b>	28.00
	with goat cheese & pumpkin seeds on a lukewarm vegetable salad with hempseeds	
from 6.00	<b>Gratinated portobello mushroom</b> Ø ✪ ♻️	30.00
	with tofu, pumpkin, herbs, red cabbage & roasted brussel sprouts	
	<b>Salad plate</b> Ø ✪ ♻️	18.00
	various leaf & seasonal salads	
	<b>with chicken breast stripes</b> 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 mint, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	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	27.5cl 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

<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

**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

2015 7.70

**Alleskönner, weiss trocken**

Weissburgunder, Rivaner, Riesling

Rheinhessen, Germany

2016 7.20

**Verdejo, Val de Vid**

Rueda, Spain

2017 7.00

**iL Disperato Bianco delle Venezie IGT**

Garganega, Venetien, Italy

2017 7.50



### Rosé & Federweiss

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

### 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	9.10
<b>Big John Cuvée Reserve</b> Zweigelt, Cabernet Sauvignon, Pinot Noir Burgenland, Austria	2016	7.60
<b>Suolo Rosso IGP, Vigneti del Salento</b> Primitivo & Merlot, Puglia, Italy	2016	7.50
<b>Bagnolo Riserva, Villa Bagnolo</b> Sangiovese, Romagna, Italy	2014	7.80



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## Wine by the bottle

### Sparkling wine

	Fl.
<b>Prosecco Spumante DOC Treviso</b> Glera, Veneto, Italy	54.00
<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	2015	52.00
<b>Chablis 1er Cru Beauroy</b> Chardonnay, Burgund, France	2016	62.00
<b>Aligoté Doré, Bouzeron, Olivier Chanzy</b> Burgund, France	2016	54.00
<b>Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett</b> Pfalz, Germany	2015	54.00



<b>Alleskönner, weiss trocken</b> Weissburgunder, Rivaner, Riesling Rheinhessen, Germany	2016	49.00
<b>Pomino Bianco DOC, Marchesi de Frescobaldi</b> Chardonnay, Pinot Bianco, Toskana, Italy	2017	47.00
<b>Arneis Roero DOCG, Bruno Giacosa</b> Arneis, Piemont, Italy	2017	59.00
<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	51.00



## Red wine

<b>Pinot Merlot, Brunner Weinmanufaktur</b> Hitzkirch, Switzerland	2017	52.00
<b>Compleo Cuvée Noir, Staatskellerei Zürich</b> Pinot Noir, Cornalin, Gamaret, Vin de Pays, Switzerland	2016	51.00
<b>Sottoroccia Tenuta San Giorgio</b> Cabernet Franc, Cabernet Sauvignon, Merlot Tessin, Switzerland	2014	58.00
<b>Sassi Grossi, Gialdi</b> Merlot, Tessin AOC, Switzerland	2012	88.00
<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	52.00
<b>Legends Perfection, Erich Scheiblhofer</b> Cabernet Sauvignon, Burgenland, Austria	2016	78.00
<b>JT Rouge, Château de Nages (BIO)</b> Syrah, Mourvèdre Costières de Nîmes AOC, France	2014	53.00
<b>Châteauneuf-du-Pape Clos Saint Jean von den Gebrüder Maurel</b> Grenache, Syrah, Mourvèdre, Cinsault, Vaccherese Côtes du Rhône, France	2014	88.00
<b>Château de Lussac</b> Merlot, Cabernet-Franc Margaux, Bordeaux, France	2009	72.00



<b>Château Le Moulin</b> Cabernet-Franc, Merlot Pomerol, Bordeaux, France		2010	120.00
<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	75 cl 150 cl	2015 2012	59.00 124.00
<b>Bagnolo Riserva, Villa Bagnolo</b> Sangiovese, Romagna, Italy		2014	56.00
<b>Barbera d'Alba MonBirone DOC</b> Piemont, Italy		2015	68.00
<b>Bolgheri Rosso, Le Macchiole</b> Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Toscana, Italy		2016	58.00
<b>Sentieri, Marchesi dei Frescobaldi</b> Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Toscana, Italy		2012	51.00
<b>Leone Rosso IGT, Il Poggione</b> Brunello, Cabernet Sauvignon, Merlot Toscana, Italy	300 cl	2015	189.00
<b>Chianti Riserva Le Baròncole DOCG (BIO)</b> Sangiovese, Canaiolo, Toscana, Italy		2013	74.00



<b>I Sodi di San Niccolò IGT</b> Sangiovese, Malvasia Nera, Toscana, Italy	2013	98.00
<b>Suolo Rosso IGP, Vigneti del Salento</b> Primitivo & Merlot, Apulien, Italy	2016	52.00
<b>Frappato Carolina Marengo, Feudi del Pisciotto</b> Frappato, Sizilien, Italy	2014	57.00
<b>Primitivo di Manduria</b> <b>Masseria Pietrosa, Cantine San Marzano</b> Apulien, Italy	150 cl 2014	82.00
<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	52.00
<b>Alión, Bodegas y Viñedos Alión</b> Tempranillo, Ribera dl Duero DO, Spain	2013	102.00
<b>Abadia Retuerta, Selección Especial</b> Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2014	63.00
<b>La Basseta, Bodegas Mas Alta</b> Grenache Noir, Carignan Priorat, Katalonien, Spain	2013	108.00