

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

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



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## Breakfast

from 8 till 12am (Weekend till 18:00)

<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 curd, fresh fruit & roasted hazelnuts	
<b>Curd</b>	7.50
with homemade granola with plum & cranberry compote	
<b>Portion of cheese</b> 🌿	7.50
variation from the lucerne market	
<b>Portion of ham</b> 🌿 🌿	7.50
with fresh horseradish	
<b>Graved salmon bagel</b>	8.80
scottish graved salmon with horse radish foam	
<b>Waffle</b>	8.50
freshly made with hot chocolate cherries or plum & cranberry compote	
<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>Fruity hummus</b> ☞ ☞ ☞	8.00
chickpeas, coconut- & soyamilk, nuts, cranberry, fruits, amaranth- & quinoapops	
<b>Egg MILL'FEUILLE</b>	8.50
soft slow boiled egg, leaf spinach, toast & 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>	8.50
in tomato sauce & bacon with bread ☞ ☞	
in tomato sauce & grilled vegetables with bread ☞ ☞	
in ham & cream with gruyère cheese and bread ☞	
<b>Oven-falafel</b> ☞ ☞ ☞	9.00
quinoa falafel in tomato sauce & grilled vegetables	

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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 + three breakfast meals of your choice (if shared, „basic at 6.80“ will be charged for each additional person)	



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## Mill`Feuille Menu

from  
18.00

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### Sweet & sour pumpkin salad

served with a pumpkin seed dressing with red chicory,  
grapes & walnuts

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### Whisky-corn soup

served with butternut squash wrapped in ,angel's hair'

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### Gyoza

japanese dumplings fillet with leek, porcino & ricotta

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### Rumpsteak & spare ribs of fallow deer

with a lingonberry gravy, smoked risotto, roasted brussels  
sprouts & roasted red cabbage

or

### Beetroot-Bramata

herbed polenta with braised beetroot, brussel sprouts &  
burrata

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### Mirabelle Momo

with poppy seeds, ginger, mint & chocolate sorbet

5 course menu 78.00 // vegetarian 67.00

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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, all 6 pieces 18.50

- Ajvar with feta
- Tzatziki with tomato & cress
- Egg salad with shrimps
- Cream cheese with herbs
- Roastbeef with remulade sauce & roasted onions
- Cottage cheese with salmon

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### Smörrebröd

Roastbeef with remulade sauce & roasted onions	11.50
Cottage cheese with salmon	10.50

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## Starters



<b>Gyoza (5 Stk.)</b>		12.50
japanese dumplings fillet with leek, porcino & ricotta		
<b>Egg MILL'FEUILLE</b>		8.50
soft slow boiled egg, leaf spinach, toast & topped off with hollandaise sauce		
<b>Albondigas (6 pieces)</b>		15.50
angusbeef-chorizo-meatballs in a smoky tomato sauce with grilled vegetables & manchego cheese		
<b>Chickpea coated oyster mushrooms</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>   		9.50
leaf salad with cress dressing		
<b>with woolly pig-bacon &amp; mushroom skewer</b>  		15.50
<b>Graved salmon</b>		17.50
with beetroot blinis, wasabi-sourcream & sakura-cress salad		





Sweet & sour pumpkin salad    14.50  
served with a pumpkin seed dressing with red chicory,  
grapes & walnuts

Whisky-corn soup 12.50  
served with butternut squash wrapped in 'angel's hair'

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

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## Mains

from  
11.30

**Tatar of raw free range young cow** (V) (S) 160 g 33.00  
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

**Rumpsteak & spare ribs of fallow deer** (S) 44.00  
with a lingonberry gravy, smoked risotto, roasted brussels  
sprouts & roasted red cabbage


**Lucerne beef flank steak** (S) 36.80  
medium cooked & carved with béarnaise sauce  
parmesan-truffel-fries & vegetables



**Woolly pig knuckle** (S) 32.00  
served with herbed polenta, roasted brussels sprouts &  
roasted red cabbage



**Pastry** 29.00  
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

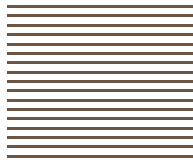
„Knusperli“ (Ø) 27.00  
slices of trout in pankobreadcrumbs, sour cream;  
served with homemade fries or salad

 **Poached char fillet** 35.00  
on a prosecco-lime sauce, served with sepia-chitarrine,  
hispi cabbage, olives & dried tomatoes

**Ravioli**   28.00  
filled chestnut & figs, served with mushrooms,  
spring onions & rucola

 **Beetroot-Bramata**  30.00  
herbed polenta with braised beetroot, brussel sprouts &  
burrata

**Quinoa falafel**    29.00  
served with butternut squash, filled hispi cabbage, olives,  
dried tomatoes & sriracha-almond mayo



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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, Holdrion	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 turmeric 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 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	4.50/6.00

### 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 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	9.50
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

<b>Seasonal drink</b>	13.50
Hanz vodka or Kühne gin mixed with homemade lemonade	
<b>Pimmger</b>	12.00
Pimm's No1, homemade ginger soda, orange & cucumber	
<b>Port &amp; Tonic</b>	12.00
white port, tonic, lime & mint	
<b>Rosso Orange</b>	10.00
homemade blood orange soda, vermouth rosso & lime	
<b>Cranberry Lillet</b>	10.00
Lillet blanc, homemade cranberry-cherry soda, lime, mint	
<b>Giselle Spritz</b>	9.50
Lime-, quince- & gingerliqueur, prosecco, soda & lime	
<b>Cranberry-Passionfruit (alcohol-free)</b>	7.50
Cranberry-cherry soda, passionfruit, lime, mint	

## 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

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

### White wine

<b>Blanc de noir «Corbeau»</b>	2018	6.50
Pinot Noir, Freienbach, Switzerland		
<b>Grüner Veltliner, Bründlmayer</b>	2018	7.70
Kamptal DAC, Austria		
<b>Verdejo, Val de Vid</b>	2018	7.00
Rueda, Spain		
<b>Château d'Antugnac, Terres Amoureuses</b>	2016	8.00
Chardonnay, Mauzac, Languedoc-Roussillon, France		
<b>iL Disperato Bianco delle Venezie IGT</b>	2018	7.50
Garganega, Venetien, Italy		



### Rosé & Federweiss

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

### Red wine

<b>Akkurat Rot</b> Pinot Noir, Staatskellerei Zürich, Switzerland	2018	7.00
<b>Merlot del Ticino «Al Giardinetto»</b> Merlot, Gialdi Vini, Ticino, Switzerland	2017	7.80
<b>Abadia Retuerta, Selección Especial</b> Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2015	9.80
<b>Fita de Fitapreta, Fitapreta Vinhos</b> Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2017	8.00
<b>Cesanese IGT Lazio rosso</b> Cesanese, Lazio, Italy	2016	8.50



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## Wine by the bottle

### Sparkling wine

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

### White wine

<b>Pinot Blanc, Brunner Weinmanufaktur</b> Hitzkirch, Switzerland	2018	55.00
<b>Blanc de noir «Corbeau»</b> Pinot Noir, Freienbach, Switzerland	2018	46.00
<b>Grüner Veltliner, Bründlmayer</b> Kamptal DAC, Austria	2018	54.00
<b>Château d'Antugnac, Terres Amoureuses</b> Chardonnay, Mauzac, Languedoc-Roussillon, France	2016	56.00
<b>Aligoté Doré, Bouzeron, Olivier Chanzy</b> Bourgogne, France	2017	55.00
<b>Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett</b> Pfalz, Germany	2017	64.00



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

#### Rosé & Federweiss

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



## Red wine

<b>Pinot Merlot, Brunner Weinmanufaktur</b> Hitzkirch, Switzerland	2018	52.00
<b>Sottoroccia Tenuta San Giorgio</b> Cabernet Franc, Cabernet Sauvignon, Merlot Ticino, Switzerland	2016	63.00
<b>Merlot del Ticino «Al Giardinetto»</b> Merlot, Gialdi Vini, Ticino, Switzerland	2017	60.00
<b>Sassi Grossi, Gialdi</b> Merlot, Ticino AOC, Switzerland	2012	92.00
<b>Le Rouge Amour, Cave Berthaudin</b> Gamay, La Côte, Switzerland	2017	45.00
<b>Akkurat Rot</b> Pinot Noir, Staatskellerei Zürich, Switzerland	2018	48.00
<b>Legends Perfection, Erich Scheiblhofer</b> Cabernet Sauvignon, Burgenland, Austria	2017	64.00
<b>The Wine Cuvée Rot, Erich Scheiblhofer</b> Zweigelt, Merlot, Cabernet Sauvignon Burgenland, Austria	2017	55.00
<b>JT Rouge, Château de Nages (BIO)</b> Syrah, Mourvèdre Costières de Nîmes AOC, France	2015	58.00
<b>Etoile du Sud</b> Grenache, Carignan Côtes du Roussillon Villages AOC, Domaine Thunevin-Calvet, France	2016	51.00



<b>Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie</b> Grenache, Syrah, Mourvèdre, Côtes du Rhône, France	2016	83.00
<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 Veneto, Italy	2015	59.00
<b>Valpolicella DOC Classico, Secondo Marco</b> Corvina, Corvinone, Rondinella Veneto, Italy	2016	56.00
<b>Bagnolo Riserva, Villa Bagnolo</b> Sangiovese, Romagna, Italy	2014	56.00
<b>Barbera d'Alba MonBirone DOC</b> Piedmont, Italy	2016	72.00
<b>Imeneo Bolgheri DOC, Villanoviana</b> Merlot, Cabernet Franc, Tuscany, Italy	2016	63.00
<b>Sentieri, Marchesi dei Frescobaldi</b> Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Tuscany, Italy	2012	51.00
<b>Cesanese IGT Lazio rosso</b> Cesanese, Lazio, Italy	2016	83.00
<b>Leone Rosso IGT, Il Poggione</b> Brunello, Cabnert Sauvignon, Merlot, Tuscany, Italy	300 cl 2015	189.00



<b>Chianti Riserva Le Baròncole DOCG (BIO)</b> Sangiovese, Canaiolo, Tuscany, Italy	2014	74.00
<b>I Sodi di San Niccolò IGT</b> Sangiovese, Malvasia Nera, Tuscany, Italy	2013	98.00
<b>Primitivo di Manduria Salento, Vigne Monache</b> Apulia, Italy	2018	49.00
<b>Sello del Rey, Muñoz</b> Tempranillo, Castilla-La-Mancha, Spain	2014	49.00
<b>Baigorri Reserva</b> Tempranillo, Rioja DOCa, Spain	2011	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	2015	67.00
<b>Fita da Fitapreta, Fitapreta Vinhos</b> Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2017	56.00