

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 7.7% 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	6.80
with butter & homemade jam or homemade hazelnut chocolate spread	
„Birchermüesli“	7.50
oat flakes, organic quark, fresh fruit & roasted hazelnuts	
Curd from the Napf region	7.50
with homemade granola with apple compote, ginger and cranberries	
Portion of Cheese 🌿	7.50
from the lucerne market	
Portion of ham 🌿 🌿	7.50
with fresh horseradish	
Graved salmon bagel	8.50
scottish graved salmon with horse radish foam	
Waffle	8.00
freshly made with hot chocolate cherries or apple compote, ginger and cranberries	



Herbed cottage cheese 🌿	7.00
with sun dried tomatoes, cress and bread	
Leberkäse pretzel roll	7.00
meatloaf sandwich with herb mustard	
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	8.20
in tomato sauce & bacon with bread 🍷 (🌿)	
in tomato sauce & grilled vegetables with bread 🍷 (🌿)	
in ham & cream with gruyère cheese and bread (🌿)	

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“ will be charged)	



Mill'Feuille Menu

from
18.00

Fregola Sarda Salad

spinach, cherry tomatoes, celery, spring onions &
balsamic herb dressing

Sweet potato lime soup

with apple samosa

Grilled avocado

with lukewarm quinoa salad, yellow peas, corn,
tomatoes & mango chutney

Momos

filled with goat cheese, sweet potatoes & cabbage,
on grilled ratatouille

or

Lucerne beef flank steak

medium cooked & carved with béarnaise sauce
parmesan-truffel fries & grilled ratatouille

Mill'Feuille

with berries

5 course menu 75.00 // vegetarian 70.00

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

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



Starters

Empanadas (3 pieces) filled with vegetables & feta cheese, tomato chipotle salsa	12.50
Egg MILL'FEUILLE soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce	8.50
Albondigas (6 pieces) 🍴 Angusbeef-meatballs in a smoky tomato sauce with grilled vegetables	15.50
Herb-Falafel (5 pieces) 🍴 🌱 🌿 in a smoky tomato sauce with grilled vegetables	14.50
Marinated king prawns 🍴 🌱 king prawns with herbs-garlic oil, ginger, peperoncini and cherry-tomatoes	16.50
Hummus 🍴 🌱 🌿 with pita bread	11.80
Vitello & Carpaccio 🌱 thinly sliced veal roast with mustard sour cream beetroot carpaccio & fresh horseradish	16.80
Tatar of raw free range young cow (🍴 🌱) slightly spicy with cheese and a herb & onion relish	80 g 23.00



Fregola sarda salad (🌿 🌱)	15.50
spinach, cherry tomatoes, celery, spring onions & burrata with balsamic herb dressing	
House salad 🌱 🌿 🌱	10.50
leaf salad with vegetable stripes, seeds & cress dressing	
Chèvre Mill'Feuille 🌱	15.80
layered goat cheese with zucchini, peppers and watercress salad	
Sweet potato lime soup 🌿 🌱 (🌱)	12.50
with apple samosa	

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



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

Beef filet skewer (🌱 🌱) 39.00
with Teriyaki sesame sauce, tomato chipotle salsa &
mango chutney
baked sweet potatoe, sour cream & vegetables

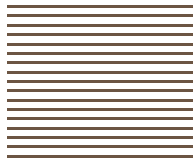
Alpstein chicken breast 🌱 35.00
filled with chorizo & ricotta,
Venere rice, grilled ratatouille & avocado

Lucerne beef flank steak 🌱 35.80
medium cooked & carved with béarnaise sauce
parmesan-truffel-fries & grilled ratatouille

Pastry 28.00
buttery flaky pastry, homemade veal spheres with herbs,
veal & porc slices, champignons served with venere rice,
peas and carrots

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

	„Knusperli“ (🌱)	27.00
	slices of trout in pankobreadcrumbs & sour cream; served with homemade fries or salad	
	Bio salmon (Ireland) (🌱)	34.00
	Saffron Bulgur with chickpeas & pomegranate sugar snepes, baby corn & ajvar yoghurt	
	Momos	8.00
	filled with goat cheese, sweet potatoes & cabbage, on grilled ratatouille	
	Pak Choi in a batter (🌱 🌿)	30.00
	with saffron Bulgur, chickpeas & pomegranate, sugar snaps, baby corn & cherry tomatoes	
	Grilled avocado 🌱 🌱 🌿	29.00
	lukewarm quinoa salad with yellow peas, corn tomatoes & mango chutney	
	Salad plate (🌱 🌱 🌿)	18.00
	various leaf & seasonal salads with chicken breast stripes (🌱 🌱)	27.00



MILL'FEUILLE



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Beverages



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



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
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

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



Wine by glass

Sparkling wine

Prosecco Spumante DOC Treviso Glera, Veneto, Italien		dl
		8.50

White wine

Blanc de noir «Corbeau» Pinot Noir, Freienbach, Schweiz	2017	6.50
Grüner Veltliner, Bründlmayer Kamptal DAC, Österreich	2015	7.70
Alleskönner, weiss trocken Weissburgunder, Rivaner, Riesling Rheinhessen, Deutschland	2016	7.20
Verdejo, Val de Vid Rueda, Spanien	2017	7.00
Biancobagnolo DOC, Villa Bagnolo Albana, Romagna, Italien	2016	7.00



Rosé & Federweiss

		dl
Compleo Rosé, Staatskellerei Zürich Pinot Noir, Cabernet Jura, Schweiz	2017	7.50
Coteaux du Pont du Gard, Domaine Chabrier Grenache, Südfrankreich	2017	6.50
Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Schweiz	2017	7.50

Red wine

Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Schweiz	2017	6.50
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spanien	2014	9.10
Big John Cuvée Reserve Zweigelt, Cabernet Sauvignon, Pinot Noir Burgenland, Österreich	2016	7.60
Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot, Puglia, Italien	2016	7.50
Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italien	2014	7.80



Wine by the bottle

Sparkling wine

	Fl.
Prosecco Spumante DOC Treviso Glera, Veneto, Italien	54.00
Champagner Brut Réserve, Pol Roger Chardonnay, Pinot Noir, Pinot Meunier, Champagne, Frankreich	90.00

White wine

Pinot Blanc, Brunner Weinmanufaktur Hitzkirch, Schweiz	2017	55.00
Blanc de noir «Corbeau» Pinot Noir, Freienbach, Schweiz	2017	46.00
Grüner Veltliner, Bründlmayer Kamptal DAC, Österreich	2015	52.00
Chablis 1er Cru Beauroy Chardonnay, Burgund, Frankreich	2016	62.00
Aligoté Doré, Bouzeron, Olivier Chanzy Burgund, Frankreich	2016	54.00
Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett Pfalz, Deutschland	2015	54.00
Alleskönner, weiss trocken Weissburgunder, Rivaner, Riesling Rheinhessen, Deutschland	2016	49.00



Pomino Bianco DOC, Marchesi de Frescobaldi Chardonnay, Pinot Bianco, Toskana, Italien	2016	47.00
Arneis Roero DOCG, Bruno Giacosa Arneis, Piemont, Italien	2017	55.00
Biancobagnolo DOC, Villa Bagnolo Albana, Romagna, Italien	2016	49.00
iL Disperato Bianco delle Venezie IGT Garganega, Venetien, Italien	2016	47.00
Verdejo, Val de Vid Rueda, Spanien	2017	49.00

Rosé & Federweiss

Compleo Rosé, Staatskellerei Zürich Pinot Noir, Cabernet Jura Zürich, Schweiz	2017	51.00
Coteaux du Pont du Gard, Domaine Chabrier Grenache, Südfrankreich	2017	45.00
Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Schweiz	2017	51.00



Red wine

Pinot Merlot, Brunner Weinmanufaktur Hitzkirch, Schweiz	2016	52.00
Compleo Cuvée Noir, Staatskellerei Zürich Pinot Noir, Cornalin, Gamaret, Vin de Pays, Schweiz	2016	51.00
Sottoroccia Tenuta San Giorgio Cabernet Franc, Cabernet Sauvignon, Merlot Tessin, Schweiz	2014	58.00
Sassi Grossi, Gialdi Merlot, Tessin AOC, Schweiz	2012	88.00
Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Schweiz	2017	45.00
Big John Cuvée Reserve, Erich Scheiblhofer Zweigelt, Cabernet Sauvignon, Pinot Noir, Burgenland, Österreich	2016	52.00
Legends Perfection, Erich Scheiblhofer Cabernet Sauvignon, Burgenland, Österreich	2016	78.00
JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, Frankreich	2014	53.00
Châteauneuf-du-Pape Clos Saint Jean von den Gebrüder Maurel Grenache, Syrah, Mourvèdre, Cinsault, Vaccherese Côtes du Rhône, Frankreich	2014	88.00
Château de Lussac Merlot, Cabernet-Franc Margaux, Bordeaux, Frankreich	2009	72.00



Château Le Moulin Cabernet-Franc, Merlot Pomerol, Bordeaux, Frankreich	2010	120.00
Baron de Brane, 2ème vin du Château Brane Cantenac Cabernet-Sauvignon, Merlot, Cabernet-Franc, Carmenère Margaux, Bordeaux, Frankreich	2010	90.00
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Venetien, Italien	75 cl 150 cl	2014 59.00 2012 124.00
Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italien	2014	56.00
Barbera d'Alba MonBirone DOC Piemont, Italien	2015	68.00
Bolgheri Rosso, Le Macchiole Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Toskana, Italien	2016	58.00
Sentieri, Marchesi dei Frescobaldi Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Toskana, Italien	2012	51.00
Chianti Riserva Le Baròncole DOCG (BIO) Sangiovese, Canaiolo, Toskana, Italien	2013	74.00
I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Toskana, Italien	2013	98.00
Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot, Apulien, Italien	2016	52.00
Frappato Carolina Marengo, Feudi del Pisciotto Frappato, Sizilien, Italien	2014	57.00



Primitivo di Manduria Masseria Pietrosa, Cantine San Marzano Apulien, Italien	150 cl	2014	82.00
Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spanien		2011	49.00
Baigorri Reserva Tempranillo, Rioja DOCa, Spanien		2009	73.00
Alión, Bodegas y Viñedos Alión Tempranillo, Ribera dl Duero DO, Spanien		2013	102.00
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spanien		2014	63.00
La Basseta, Bodegas Mas Alta Grenache Noir, Carignan Priorat, Katalonien, Spanien		2013	108.00