

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	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 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

Asparagus spinach salad 🌿 🍅 🥬

with cherry tomatoes & truffle dressing

Kohlrabi-celeriac soup 🌿

served with wild garlic & couscous ravioli

Egg MILL'FEUILLE

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

Momos

filled with goat cheese, sweet potatoes & cabbage, on
roasted vegetables

or

Beef filet skewer 🍴 🌿

with Chimichurri, Teriyaki sesame sauce & Mango Chutney
Baked sweet potatoe, sour cream & vegetables

Yoghurt mousse

with blood orange & cacao crumbles

5 course menu 75.00 // vegetarian 70.00

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

Empanadas (3 pieces)	12.50
filled with vegetables & feta cheese, horseradish-chimichurri sauce	
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 of hummus 🍴 🌿 🌿	11.80
chickpea, coconut curry & pea with mint, pita bread	
48 hours cooked pork belly 🍴	16.20
caramelised onions, coleslaw	
Tatar of free range young cow (🍴 🌿)	80 g 23.00
slightly spicy with cheese and a herb & onion relish	

Pumpkin-Egg 13.80
Egg covered in pumpkin seeds with asparagus spinach salad
& truffle dressing

House salad 🌿 🥒 🍃 10.50
leaf salad with vegetable stripes & house dressing

Chèvre Mill'Feuille 🌿 15.80
goat cheese with zucchini, peppers and watercress salad

Kohlrabi-celeriac soup (🌿) 12.50
served with wild garlic & couscous ravioli

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

Mains

Tatar of 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 Chimichurri, Teriyaki sesame sauce & mango chutney
baked sweet potatoe, sour cream & vegetables

Roasted poularde breast 🌱 35.00
marinated in cajun with jus & pea morel risotto

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, tomatoe sauce, rocket salad & burrata

	„Knusperli“ (Ø)	27.00
	slices of trout in pankobreadcrumbs & sour cream; served with homemade fries or salad	
from 18.00	Poached char 🌿	35.00
	with saffron sauce, venere rice & leaf spinach	
	Momos	26.50
	filled with goat cheese, sweet potatoes & cabbage, on roasted vegetables	
from 18.00	Pea risotto	29.00
	green peas, morels & cottage cheese chips	
from 18.00	Chickpea coated oyster mushrooms 🌿 Ø 🌿	30.00
	with a red lentil dal, kale & hummus	
	Salad plate Ø 🌿 🌿	18.00
	various leaf & seasonal salads	
	with chicken breast stripes Ø 🌿	27.00

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	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 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	27.5 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%	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
Chilischnouz cinnamon liqueur from Bern	33%	4cl	9.00

Wine by glass

Sparkling wine

		dl
Prosecco Millesimato DOC, Ca di Rajo Glera, Veneto, Italien	2017	8.50

White wine

Blanc de noir «Corbeau» Pinot Noir, Freienbach, Schweiz	2016	6.50
Grüner Veltliner, Bründlmayer Kamptal DAC, Österreich	2015	7.70
Alleskönner, weiss trocken Weissburgunder, Rivaner, Riesling Rheinhessen, Deutschland	2016	7.20
Cuvée Marine, Domaine de Ménard, P. Jegerlehner, E. & H. Prativiera Sauvignon Blanc & Colombard, Gascogne, Südwestfrankreich	2016	6.50
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	2016	7.50

Red wine

Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Schweiz	2016	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	2015	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

Prosecco Millesimato DOC, Ca di Rajo Glera, Veneto, Italien	2017	Fl. 54.00
Champagner Brut Réserve, Pol Roger Chardonnay, Pinot Noir, Pinot Meunier, Champagne, Frankreich		90.00

White wine

Pinot Blanc, Brunner Weinmanufaktur Hitzkirch, Schweiz	2016	55.00
Blanc de noir «Corbeau» Pinot Noir, Freienbach, Schweiz	2016	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	2015	54.00
Cuvée Marine, Domaine de Ménard, P. Jegerlehner, E. & H. Prataviera Sauvignon Blanc & Colombard, Gascogne, Südwestfrankreich	2016	46.00
Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett Pfalz, Deutschland	2015	54.00

Alleskönner, weiss trocken	2016	49.00
Weissburgunder, Rivaner, Riesling Rheinhessen, Deutschland		
Pomino Bianco DOC, Marchesi de' Frescobaldi	2016	47.00
Chardonnay, Pinot Bianco, Toskana, Italien		
Arneis Roero DOCG, Bruno Giacosa	2016	55.00
Arneis, Piemont, Italien		
Biancobagnolo DOC, Villa Bagnolo	2016	49.00
Albana, Romagna, Italien		
iL Disperato Bianco delle Venezie IGT	2016	47.00
Garganega, Venetien, Italien		
Verdejo, Val de Vid	2016	49.00
Rueda, Spanien		

Rosé & Federweiss

Compleo Rosé, Staatskellerei Zürich	2017	51.00
Pinot Noir, Cabernet Jura Zürich, Schweiz		
Coteaux du Pont du Gard, Domaine Chabrier	2017	45.00
Grenache, Südfrankreich		
Fläscher Federweiss, Fam. Heinz Kunz	2016	51.00
Blauburgunder, Fläsch, Schweiz		

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	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	52.00
Legends Perfection, Erich Scheiblhofer Cabernet Sauvignon, Burgenland, Österreich	2015	78.00
JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, Frankreich	2014	53.00
Les Halos de Jupiter by Philiipe Cambie Grenache, Mourvèdre, Carignan Costières de Nîmes, Rhône, Frankreich	2015	47.00
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 2014 150 cl 2012	59.00 124.00
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
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