



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	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
crunchy müesli with apple compote, ginger and cranberries	
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 chocolate cherries or apple compote, ginger and cranberries	



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	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)	



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) filled with vegetables & mozzarella, horseradish-chimichurri	12.50
Egg MILL'FEUILLE soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce	8.50
Feta al forno 🌿 feta, olive oil, herbs & onions	11.50
Albondigas (6 pieces) 🍴 Angusbeef-meatballs in 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
Trio of hummus 🍴 🌿 🌿 chickpea, beetroot & pumpkin with pita bread	11.80
48 hours cooked pork belly caramelised onions, coleslaw	16.20
Tatar of free range young cow (🍴 🌿) slightly spicy with cheese and a herb & onion relish	80 g 23.00



Lamb's lettuce 🌿 🍴 (🍴)	13.80
with french dressing, vegetable stripes and boiled egg	
Roasted cauliflower salad 🌿 (🍴 🍴)	15.50
cream cheese sauce, dates, cashew nuts & kale	
Beetroot spring roll 🍴 🍴	16.00
with chinese cabbage salad & wasabi almond mayonnaise	
Salad plate 🍴 🌿 🍴	18.00
various leaf & seasonal salads	
with chicken breast stripes 🍴 🌿	27.00
Parsnip soup with truffle oil	12.50
ravioli filled with sauerkraut & fig	

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



Mains

Mill'Feuille classics

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

Vegetarian

Ravioli (Ø ☼)		26.50
filled with pumpkin, potatoes & orange, on a walnut pesto		
Bramata polenta & beetroot ☼		29.00
bramata with braised beetroot & burrata		
Chickpea coated oyster mushrooms ☼ Ø ☼		30.00
with a red lentil dal, kale & hummus		



Additional from 6 pm

Meat & Fish

Corn poularde breast 🍷 (🍷) with thyme & lemon jus bramata & roasted vegetables	35.00
Rump steak of free range beef from central Switzerland 🍷 medium cooked with potato gratin, kale, baby carrots	44.00
Lucerne beef flank steak 🍷 medium cooked & carved with béarnaise sauce parmesan-truffel-fries & roasted vegetables	35.80
Poached char 🍷 with saffron sauce, venere rice & leaf spinach	35.00



Mill`Feuille Menu

from 6pm

Beetroot spring roll

with chinese cabbage salad & wasabi almond mayonnaise

Parsnip soup with truffle oil

ravioli filled with sauerkraut & fig

Egg MILL'FEUILLE

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

Chickpea coated oyster mushrooms

with a red lentil dal, kale & hummus

or

Rump steak of free range beef from central Switzerland

medium cooked with potato gratin, kale, baby carrots

Pear tarte tatin

with macadamia ice cream

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	
Pear tarte tatin	12.50
with macadamia ice cream	
Apple strudel	9.80
with vanilla sauce or vanilla ice cream	
Waffle	8.00
freshly made with hot chocolate cherries or apple compote, ginger and cranberries	
Cakes – according to daily offer	6.50
Cheese platter from the market, lucerne	13.50
with homemade fig mustard & fruit cake	



MILL'FEUILLE

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, 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	30 cl/50 cl	4.50/6.00
lemon, ginger, blood orange, cranberry-cherry, seasonal soda		

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 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, lemon lemonade	10.00
Cranberry-Passionfruit (alcohol-free) Cranberry-Cherrysoda, Passionsfrucht, Limetten, Minze	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
Chilischnouz cinnamon liqueur from Bern	33%	4cl	9.00



Wine by glass

Sparkling wine

		dl
Prosecco Millesimato DOC, Ca di Rajo	2016	8.50
Glera, Veneto, Italien		

White wine

Blanc de noir «Corbeau»	2016	6.50
Pinot Noir, Freienbach, Schweiz		
Grüner Veltliner, Bründlmayer	2015	7.50
Kamptal DAC, Österreich		
Verdejo, Val de Vid	2016	7.00
Rueda, Spanien		
Cuvée Marine, Domaine de Ménard,	2016	6.50
P. Jegerlehner, E. & H. Prativiera		
Sauvignon Blanc & Colombard, Gascogne, Südwestfrankreich		



Rosé

		dl
Pankraz Rosé, Staatskellerei Zürich Pinot Noir, Zürich, Schweiz	2016	7.50
Coteaux du Pont du Gard, Domaine Chabrier Grenache, Südfrankreich	2016	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	2012	9.10
Big John Cuvée Reserve Zweigelt, Cabernet Sauvignon, Pinot Noir Burgenland, Österreich	2015	7.00
Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot, Puglia, Italien	2016	7.50
Les Halos de Jupiter by Philippe Cambie Grenache, Mourvèdre, Carignan Costières de Nîmes, Rhône, Frankreich	2015	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	2015	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 Pfalz, Deutschland	2014	54.00
Riesling Auslese**Weingut Markus Molitor Weisse Kapsel Niedermenniger Herrenberg Mosel-Saar-Ruwer, Deutschland	2009	75.00
Pomino Bianco DOC, Marchesi de' Frescobaldi Chardonnay, Pinot Bianco, Toskana, Italien	2016	47.00
Arneis Roero DOCG, Bruno Giacosa Arneis, Piemont, Italien	2016	55.00
iL Disperato Bianco delle Venezie IGT Garganega, Venetien, Italien	2016	49.00
Verdejo, Val de Vid Rueda, Spanien	2016	48.00
Rosé		
Pankraz Rosé, Staatskellerei Zürich Pinot Noir, Zürich, Schweiz	2016	51.00
Coteaux du Pont du Gard, Domaine Chabrier Grenache, Südfrankreich	2016	45.00
Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Schweiz	2016	51.00



Red wine

Pinot Merlot, Brunner Weinmanufaktur Hitzkirch, Schweiz	2016	57.00
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	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	2014	53.00
Les Halos de Jupiter by Philiipe Cambie Grenache, Mourvèdre, Carignan Costières de Nîmes, Rhône, Frankreich	2015	52.00



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	96.00	
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	75 cl	2013	69.00
Corvina, Corvinone, Rondinella, Croatina, Oseleta	150 cl	2012	127.00
Venetien, Italien			
Frappato Carolina Marengo, Feudi del Pisciotto Frappato, Sizilien, Italien	2013	57.00	
Barbera d'Alba Conca Tre Pile DOC Piemont, Italien	2013	68.00	
Bolgheri Rosso, Le Macchiole Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Toskana, Italien	2016	58.00	



Sentieri, Marchesi dei Frescobaldi Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Toscana, Italien	2011	51.00
Chianti Riserva Le Baròncole DOCG (BIO) Sangiovese, Canaiolo, Toscana, Italien	2013	74.00
I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Toscana, Italien	2012	98.00
Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot, Puglia, Italien	2016	52.00
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	2012	63.00
La Basseta, Bodegas Mas Alta Grenache Noir, Carignan Priorat, Katalonien, Spanien	2013	108.00

Sweet wine

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