



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)

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| Pastries | 1.80 – 3.00 |
| as long as available - croissant, brioche, pain au chocolat, ... | |
| Basic - à discretion (per person) | 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 | |



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| 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 (🌿) | |

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| 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
6.00

Lamb's lettuce 🌿

with baked egg yolk & french dressing

Black salsify truffle creme soup 🌿

with smoked river trout stripes

Herb Gyoza

japanese dumplings filled with herbs and spätzle dough

Gratinated beef filet 🌿

medium & gratinated with beef rillettes, risotto,
roasted vegetables & baby carrot

or

Small pumpkin cake

with goat cheese & pumpkin seeds, blue potatoes, cabbage
olives, dried tomatoes & king oyster mushrooms

Orange Crème Brûlée 🌿

with marinated mandarins & homemade gingerbread ice cream

5 course menu 80.00 // vegetarian 65.00

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 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

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| Roastbeef with remulade sauce & roasted onions | 11.50 |
| Egg salad with shrimps | 9.80 |
| Cottage cheese with salmon | 10.50 |



Starters

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| Herb Gyoza (5 Stk.) | 12.50 |
| japanese dumplings filled with herbs and spätzle dough | |
| Egg MILL'FEUILLE | 8.50 |
| soft slow boiled egg, leaf spinach, toast & topped off with a hollandaise sauce | |
| Albondigas (6 pieces) 🍴 | 15.50 |
| Angusbeef-meatballs in a 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 | |
| Roasted cauliflower hummus 🍴 🍴 🍴 | 11.80 |
| with pita bread | |
| Tatar of raw free range young cow 🍴 🍴 | 80 g 23.00 |
| slightly spicy with cheese and a herb & onion relish | |



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|--|-------|
| House salad 🌿 🥒 🥬 | 10.50 |
| leaf salad with vegetable stripes, seeds & cress dressing | |
| Lamb's lettuce 🥒 | 13.50 |
| with baked egg yolk & french dressing | |
| with fried wolly pig bacon | 17.50 |
| Chèvre Mill'Feuille 🌿 | 15.80 |
| layered goat cheese with pumpkin, beet root, savoy cabbage | |
| served with watercress salad | |
| Apple red cabbage soup 🥒 🥒 🌿 | 12.50 |
| with chestnut | |
| Black salsifytruffle cream soup 🌿 | 12.50 |
| with smoked river trout stripe | |

from
6.00

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

Gratinated beef filet 🌱 49.00
from 6.00
medium and topped with beef rillettes, risotto,
roasted vegetables & baby carrot

Pork Duo 🌱 36.00
from 6.00
pigling back & porc belly with lucerne wheat beer sauce, mashed
potatoes, caramelised onions & kale

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 dices, champignons served with rice,
peas and carrots

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

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| | „Knusperli“ (Ø) | 27.00 |
| | slices of trout in pankobreadcrumbs & sour cream; served with homemade fries or salad | |
| from 6.00 | Atlantic croaker (GR) Ø ☼ | 35.00 |
| | served with blue potatoes, cabbage, olives, dried tomatoes & king oyster mushrooms with a beetroot gin sauce | |
| from 6.00 | Momos Ø ☹ | 29.00 |
| | filled with vegetables on red lentil dal & kale | |
| from 6.00 | Small pumpkin cake | 30.00 |
| | filled with goat cheese & pumpkin seeds, served with blue potatoes, cabbage, olives, dried tomatoes & king oyster mushrooms | |
| | Beetroot risotto ☼ | 28.00 |
| | with feta cheese & water cress salad | |
| | Salad plate Ø ☼ ☹ | 18.00 |
| | various leaf & seasonal salads with chicken breast stripes Ø ☼ | 27.00 |



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Beverages



Hot beverages

Coffee

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|---|------|
| 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 |
| Homemade mulled wine | 6.50 |

Tea

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|---|------|
| 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 |



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

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|--|-----|-------|------|
| 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

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| 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

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| 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

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|-----------------------------------|-----|-----|-------|
| 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, Italy

dl
8.50

White wine

Blanc de noir «Corbeau»

Pinot Noir, Freienbach, Switzerland

2017 6.50

Grüner Veltliner, Bründlmayer

Kamptal DAC, Austria

2017 7.70

Verdejo, Val de Vid

Rueda, Spain

2017 7.00

iL Disperato Bianco delle Venezie IGT

Garganega, Venetien, Italy

2017 7.50



Rosé & Federweiss

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

Red wine

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| Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Switzerland | 2017 | 6.50 |
| Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain | 2014 | 9.10 |
| Big John Cuvée Reserve Zweigelt, Cabernet Sauvignon, Pinot Noir Burgenland, Austria | 2016 | 7.60 |
| Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot, Puglia, Italy | 2016 | 7.50 |
| Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Venetien, Italien | 2014 | 8.50 |



Wine by the bottle

Sparkling wine

| | Fl. |
|---|-------|
| Prosecco Spumante DOC Treviso Glera, Veneto, Italy | 54.00 |
| Champagner Brut Réserve, Pol Roger Chardonnay, Pinot Noir, Pinot Meunier, Champagne, France | 90.00 |

White wine

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| Pinot Blanc, Brunner Weinmanufaktur Hitzkirch, Switzerland | 2017 | 55.00 |
| Blanc de noir «Corbeau» Pinot Noir, Freienbach, Switzerland | 2017 | 46.00 |
| Grüner Veltliner, Bründlmayer Kamptal DAC, Austria | 2017 | 52.00 |
| Chablis 1er Cru Beauroy Chardonnay, Burgund, France | 2017 | 62.00 |
| Aligoté Doré, Bouzeron, Olivier Chanzy Burgund, France | 2016 | 54.00 |
| Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett Pfalz, Germany | 2016 | 54.00 |



Pomino Bianco DOC, Marchesi de Frescobaldi 2017 47.00
Chardonnay, Pinot Bianco, Toscana, Italy

Arneis Roero DOCG, Bruno Giacosa 2017 59.00
Arneis, Piemont, Italy

iL Disperato Bianco delle Venezie IGT 2017 52.00
Garganega, Venetien, Italy

Verdejo, Val de Vid 2017 49.00
Rueda, Spain

Rosé & Federweiss

Coteaux du Pont du Gard, Domaine Chabrier 2017 45.00
Grenache, South of France

Fläscher Federweiss, Fam. Heinz Kunz 2017 51.00
Blauburgunder, Fläsch, Switzerland



Red wine

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| Pinot Merlot, Brunner Weinmanufaktur Hitzkirch, Switzerland | 2017 | 52.00 |
| Sottorocchia Tenuta San Giorgio Cabernet Franc, Cabernet Sauvignon, Merlot Tessin, Switzerland | 2015/16 | 58.00 |
| Sassi Grossi, Gialdi Merlot, Tessin AOC, Switzerland | 2012 | 88.00 |
| Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Switzerland | 2017 | 45.00 |
| Big John Cuvée Reserve, Erich Scheiblhofer Zweigelt, Cabernet Sauvignon, Pinot Noir, Burgenland, Austria | 2016 | 52.00 |
| Legends Perfection, Erich Scheiblhofer Cabernet Sauvignon, Burgenland, Austria | 2016 | 78.00 |
| JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, France | 2014 | 53.00 |
| Châteauneuf-du-Pape Clos Saint Jean von den Gebrüder Maurel Grenache, Syrah, Mourvèdre, Cinsault, Vaccherese Côtes du Rhône, France | 2015 | 88.00 |
| Château de Lussac Merlot, Cabernet-Franc Margaux, Bordeaux, France | 2009 | 72.00 |
| Baron de Brane, 2ème vin du Château Brane Cantenac Cabernet-Sauvignon, Merlot, Cabernet-Franc, Carmenère Margaux, Bordeaux, France | 2010 | 90.00 |



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| Tour des Trois Lunes Cabernet-Sauvignon, Merlot, Bordeaux Supérieur, France | | 2016 | 49.00 |
| Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Venetien, Italy | 75 cl 150 cl | 2015 2014 | 59.00 124.00 |
| Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italy | | 2014 | 56.00 |
| Barbera d'Alba MonBirone DOC Piemont, Italy | | 2016 | 68.00 |
| Bolgheri Rosso, Le Macchiole Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah Toscana, Italy | | 2016 | 58.00 |
| Sentieri, Marchesi dei Frescobaldi Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Toscana, Italy | | 2012 | 51.00 |
| Leone Rosso IGT, Il Poggione Brunello, Cabernet Sauvignon, Merlot Toscana, Italy | 300 cl | 2015 | 189.00 |
| Chianti Riserva Le Baròncole DOCG (BIO) Sangiovese, Canaiolo, Toscana, Italy | | 2014 | 74.00 |
| I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Toscana, Italy | | 2013 | 98.00 |
| Suolo Rosso IGP, Vigneti del Salento Primitivo & Merlot, Apulien, Italy | | 2016 | 52.00 |
| Frappato Carolina Marengo, Feudi del Pisciotto Frappato, Sizilien, Italy | | 2014 | 57.00 |



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| Primitivo di Manduria Masseria Pietrosa, Cantine San Marzano Apulien, Italy | 150 cl | 2014 | 82.00 |
| Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spain | | 2011 | 49.00 |
| Baigorri Reserva Tempranillo, Rioja DOCa, Spain | | 2009 | 73.00 |
| Martin Pescador Tempranillo, Graciano Rioja DOCa, Spain | | 2016 | 52.00 |
| Alión, Bodegas y Viñedos Alión Tempranillo, Ribera dl Duero DO, Spain | | 2014 | 102.00 |
| Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain | | 2014 | 63.00 |
| La Basseta, Bodegas Mas Alta Grenache Noir, Carignan Priorat, Katalonien, Spain | | 2013 | 108.00 |