



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

Our staff will advise you for further information about food intolerances

We are using swiss meat & fish if possible regional

Wild boar from Europe.

All prices in CHF including 7.7% VAT



Breakfast

Breakfast

from 9 till 12pm (Weekend till 18:00)

Pastries	1.80 – 3.00
as long as available - croissant, brioche, pain au chocolat, ...	
Basic - à discretion (per person)	6.80
with butter & jam or homemade hazelnut chocolate spread	
„Birchermüesli“	7.50
oat flakes, organic curd, fresh fruit & roasted hazelnuts	
Curd	7.50
with homemade granola with mango & apricot compote	
Portion of cheese 🌿	7.50
variation from the lucerne market	
Portion of ham 🌿 🌿	7.50
with fresh horseradish	
Graved salmon bagel	8.80
scottish graved salmon with horse radish foam	
Waffle	8.50
freshly made with maple chocolate sauce or sea buckthor pear compote	



Leberkäse pretzel roll 🍷	7.00
meatloaf sandwich with herb mustard	
Sweet fruit hummus 🍷 🌱 🥜	8.00
chickpeas, coconut- & soyamilk, nuts, fresh fruits, amaranth- & quinoapops	
Egg MILL'FEUILLE	8.50
soft slow boiled egg, leaf spinach, toast & hollandaise sauce	
Egg in a glass 🍷 🌱	6.50
two soft slow boiled eggs with chives & a piece of bread	
Oven-egg	8.70
in tomato sauce & bacon with bread 🍷 🌱	
in tomato sauce & grilled vegetables with bread 🍷 🌱	
in ham & cream with parmesan cheese and bread 🌱	
Oven-falafel 🌱 🍷 🥜	9.00
quinoa falafel in tomato sauce & grilled vegetables & cress	

Mill'Feuille Breakfast	27.00
a serving of bread à discretion with butter and 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)	



Mill`Feuille Menu



Ethiopian Misir Wot

red lentils dip with ginger, Berbere, cherry tomatoes
& pita bread

Black salsify - Gewurztraminer soup

with artichokes, saffron Momo

Egg MILL'FEUILLE

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

Fallow deer Inovltini from Ennetbürgen

filled with cream cheese, porcini & chard, elderberry gravy,
nettles spaetzle, cardy & chestnuts

or

Glazed Tempeh in balsamic & maple syrup

with red cabbage steak, autumn vegetables & chetnuts

White chocolate pumpkin brownie

with pumpkin seeds, cashew nuts, pumpkinseed oil, chocolate sorbet

5-course menu 82.00 // vegetarian 72.00

Aperitifs & Snacks



In a glass with bread

gruyère cheese 🍷 🍷	8.00
salametti 🍷 🍷	8.00
marinated olives 🍷 🍷 🍷	7.50
Zacuscă. romanian spread with paprika, eggplant & tomato 🍷 🍷 🍷	7.00
dried tomatoes 🍷 🍷 🍷	6.50
all 5 glasses	34.00

Mini-smörrebröd, all 6 pieces	18.50
Zacuscă with feta 🍷 🍷	
Tzatziki with tomato & cress	
Egg salad with shrimps	
Baba Ghanoush with cumin & mustard radish 🍷 🍷	
Roastbeef with remulade sauce & roasted onions	
Cram cheese and herbs with salmon & caperberries	

Smörrebröd

Roastbeef with remulade sauce & roasted onions	11.50
Cram cheese and herbs with salmon & caperberries	11.50



Starters



Gyoza (5 Stk.)	13.50
japanese dumplings filled with minced game-meat, chestnuts & cranberries	
Egg MILL'FEUILLE	8.50
soft slow boiled egg, leaf spinach, toast & topped off with hollandaise sauce	
Truffled pork sausage 🌿	15.50
with creamy sauerkraut & fried red cabbage	
Baked cauliflower florets 🌿 🌿 🌿	12.50
served with a barbecue marinade & cole slaw salad	
Ethiopian Misir Wot 🌿 🌿 (🌿)	11.90
red lentils dip with ginger, Berbere, cherry tomatoes & pita bread	
Tatar of raw free range young cow (🌿 🌿)	80 g 23.00
slightly spicy with cheese and a herb & onion relish	
House salad 🌿 🌿 🌿	9.60
leaf salad with cress dressing	



Dried meat Carpaccio of fallow deer 🍷 (🌱)	21.50
figs with port wine, walnuts, watercress & gruyère cheese	
Black salsify - Gewurztraminer soup 🌱 (🍷)	12.50
with artichokes, saffron Momo	
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Cheese platter from the market, lucerne	16.50
with homemade fig mustard & fruit cake	
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Mains

from
11.30

Tatar of raw free range young cow (Ø) (♻️) 160 g 33.00
slightly spicy with cheese and a herb & onion relish

Burger 27.00
medium grilled Angus-beef, coleslaw, tomato chutney,
dijon mustard & rocket with homemade fries or salad

from
18.00

Fallow deer Inovltini from Ennetbürgen 42.00
filled with ricotta, porcini & chard, elderberry gravy,
nettles spaetzle, cardy & chestnuts

Braised wild boar roast (♻️) (Ø) 37.00
with pumpkin-sweetpotato mash, autumn vegetables
& chestnuts

from
18.00

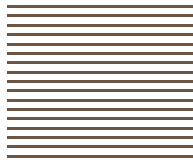
Angus skirt steak from Ennetbürgen 39.00
medium cooked & carved, with elderberry gravy,
nettles spaetzle & autumn vegetables

Pulled Mill'Feuille 29.50
lasagne with pulled beef, tomato sauce, rocket salad & burrata



- Knusperli“ (Ø)** 28.00
slices of trout in pankobreadcrumbs, sour cream;
served with homemade fries or salad
- Glazed Tempeh in balsamic & maple syrup** 🌿 🌱 Ø 28.00
with red cabbage steak, autumn vegetables & chetnuts
- Draff Falafel from the brewery Keimling** Ø 🌿 30.00
with rosehip-almond mayo, pumpkin-sweetpotato mash
& autumn vegetables

from
18.00



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Beverages



Hot beverages

Coffee

Coffee, espresso, ristretto	4.70
Espresso macchiato	4.90
Double espresso	5.60
Cappuccino / milk coffee	5.20
Caffè latte, milk coffee with 2 espresso-shots	5.90
Latte macchiato	5.80
Caffè freddo, espresso with milk & ice	5.80
Affogato Mill'Feuille with yogurt ice cream & espresso-shot	7.50
Hot or cold chocolat or ovomaltine	4.70
Hot chocolate with whipped cream	5.50
Hot or cold milk	3.80
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	4.70
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



Cold beverages

Water, lemonade & Juice

Still or sparkling water from Lucerne	30 cl/50 cl	3.50/5.00
Coke	30 cl/50 cl	4.70/6.30
Apple juice / apple juice with soda	30 cl/50 cl	4.70/6.30
Homemade ice tea	30 cl/50 cl	4.70/6.30
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	4.70/6.30

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
Hopfertammi, triple hopped, 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	9.70
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
ROMM, Haldihof, Weggis, Switzerland	45%	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

Seasonal drink	13.50
Hanz vodka or Kühne gin mixed with homemade lemonade	
Pimmger	12.00
Pimm's No1, homemade ginger soda, orange & cucumber	
Port & Tonic	12.00
white port, tonic, lime & mint	
Rosso Orange	10.00
homemade blood orange soda, vermouth rosso & lime	
Cranberry Lillet	10.00
Lillet blanc, homemade cranberry-cherry soda, lime, mint	
Giselle Spritz	9.70
Lime-, quince- & gingerliqueur, prosecco, soda & lime	
Cranberry-Passionfruit (alcohol-free)	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



Wine by glass

Sparkling wine

Prosecco Spumante DOC Treviso		dl
Glera, Veneto, Italy		8.50
Zafaran from Haldihof		9.80
Pomme Mousseux with saffron flowers, Weggis, Switzerland		

White wine

Blanc de noir «Corbeau»	2018	6.50
Pinot Noir, Freienbach, Switzerland		
Grüner Veltliner, Bründlmayer	2018	7.00
L&T, Austria		
Verdejo, Val de Vid	2019	7.00
Rueda, Spain		
Altugnac, Terres Amoureuses	2018	8.00
Chardonnay, Mauzac, Languedoc-Roussillon, France		
iL Disperato Bianco delle Venezie IGT	2019	7.50
Garganega, Venetien, Italy		



Rosé & Federweiss

		dl
Coteaux du Pont du Gard, Domaine Chabrier Grenache, South-France	2019	6.50
Fläscher Federweiss, Fam. Heinz Kunz Pinot Noir, Fläsch, Switzerland	2019	7.80

Red wine

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



Wine by the bottle

Sparkling wine

	Fl.
Prosecco Spumante DOC Treviso Glera, Veneto, Italy	59.00
Zafaran from Haldihof Pomme Mousseux with saffron flowers, Weggis, Switzerland	69.00
Champagne Réserve Brut 1er Cru, Edouard Brun Pinot Noir, Chardonnay, Champagne, France	85.00

White wine

Pinot Blanc, Brunner Weinmanufaktur Hitzkirch, Switzerland	2019	55.00
Blanc de noir «Corbeau» Pinot Noir, Freienbach, Switzerland	2018	46.00
Grüner Veltliner, Bründlmayer L&T, Austria	2018	49.00
Altuganc, Terres Amoureuses Chardonnay, Mauzac, Languedoc-Roussillon, France	2018	56.00
Aligoté Doré, Bouzeron, Olivier Chanzy Bourgogne, France	2018	55.00
Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett Pfalz, Germany	2017	64.00



Pomino Bianco DOC, Marchesi de Frescobaldi Chardonnay, Pinot Bianco, Tuscany, Italy	2018	52.00
Arneis Roero DOCG, Bruno Giacosa Arneis, Piedmont, Italy	2019	67.00
iL Disperato Bianco delle Venezie IGT Garganega, Veneto, Italy	2019	52.00
Verdejo, Val de Vid Rueda, Spain	2019	49.00

Rosé & Federweiss

Coteaux du Pont du Gard, Domaine Chabrier Grenache, South of France	2019	45.00
Fläscher Federweiss, Fam. Heinz Kunz Pinot Noir, Fläsch, Switzerland	2019	54.00



Red wine

Pinot Merlot, Brunner Weinmanufaktur Hitzkirch, Switzerland	2018	52.00
Sottoroccia Tenuta San Giorgio Cabernet Franc, Cabernet Sauvignon, Merlot Ticino, Switzerland	2018	63.00
Merlot del Ticino «Al Giardinetto» Merlot, Gialdi Vini, Ticino, Switzerland	2017	60.00
Sassi Grossi, Gialdi Merlot, Ticino AOC, Switzerland	2012	92.00
Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Switzerland	2018	45.00
Akkurat Rot Pinot Noir, Staatskellerei Zürich, Switzerland	2018	48.00
Big John Cuvée Reserve, Erich Scheiblhofer Zweigelt, Cabernet Sauvignon, Pinot Noir, Burgenland, Österreich	2018	59.00
The Wine Cuvée Rot, Erich Scheiblhofer Zweigelt, Merlot, Cabernet Sauvignon Burgenland, Austria	2018	55.00
JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, France	2015	58.00
Etoile du Sud Grenache, Carignan Côtes du Roussillon Villages AOC, Domaine Thunevin-Calvet, France	2017	51.00



Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie Grenache, Syrah, Mourvèdre, Côtes du Rhône, France	2016	83.00
Baron de Brane, 2ème vin du Château Brane Cantenac Cabernet-Sauvignon, Merlot, Cabernet-Franc, Carmenère Margaux, Bordeaux, France	2010	90.00
Château Lagrange Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France	2012	96.00
Ripasso iL Bugiaro Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy	2016	59.00
Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella Veneto, Italy	2016	56.00
Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italy	2016	56.00
Barbera d'Alba MonBirone DOC Piedmont, Italy	2016	72.00
Imeneo Bolgheri DOC, Villanoviana Merlot, Cabernet Sauvignon, Tuscany, Italy	2017	63.00
Azienda Petra, Quercegobbe Merlot, Tuscany, Italy	2010	86.00
Cesanese IGT Lazio rosso Cesanese, Lazio, Italy	2013	83.00
Leone Rosso IGT, Il Poggione Brunello, Cabnert Sauvignon, Merlot, Tuscany, Italy	300 cl 2016	189.00



Chianti Riserva Le Baròncole DOCG (BIO) Sangiovese, Canaiolo, Tuscany, Italy	2017	74.00
I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Tuscany, Italy	2013	98.00
Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spain	2015	49.00
Baigorri Reserva Tempranillo, Rioja DOCa, Spain	2012	73.00
Martin Pescador Tempranillo, Graciano Rioja DOCa, Spain	2016	49.00
Alión, Bodegas y Viñedos Alión Tempranillo, Ribera dl Duero DO, Spain	2014	108.00
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2016	67.00
Fita da Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2017	56.00