

# Food & Beverages

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## IMPORTANT INFORMATION

Dear Guests

Due to the current situation, we have increased  
our protection concept.

We kindly ask you to observe the **distance rules & hygiene regulations**.  
It is prohibited to **mix different groups** of guests.

If you like to get informed about a positiv tested Covid-19 case  
at the Mill'Feuille, please ask our staff to provide your data.

Not just for you, it is a quite unusual situation which brings many challenges.

We are really looking forward for having you here  
& fight together against the virus.

Thank you for understanding –Together we can achieve it.

Your Mill'Feuille-Team

# 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

All prices in CHF including 7.7% VAT

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## Breakfast

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

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

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

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<b>Mill'Feuille Breakfast</b>	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)	

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## 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

Ajvar with feta (🍷 🍷)
Tzatziki with tomato & cress
Egg salad with shrimps
Baba Ghanoush with cumin, mustard radish & Thai basil 🍷
Roastbeef with remulade sauce & roasted onions
Cream cheese and herbs with salmon & capers

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### Smörrebröd

Roastbeef with remulade sauce & roasted onions	11.50
Cream cheese and herbs with salmon & capers	10.50

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## Starters



<b>Gyoza (5 Stk.) and soy-lime-dip</b> 🌱 🌿	12.50
japanese dumplings filled with salted lemon, couscous almonds, tahini, dried apricots & Ras el Hanout	
<b>Egg MILL'FEUILLE</b>	8.50
soft slow boiled egg, leaf spinach, toast & topped off with hollandaise sauce	
<b>Greek Fava</b> 🌱 🌿 (🌱)	11.90
yellow split pea dip with roasted onions, capers, peperoncini oil & pita bread	
<b>Baked cauliflower florets</b> 🌱 🌿 🌱	12.50
served with a barbecue marinade & cole slaw salad	
<b>Tatar of raw free range young cow</b> (🌱 🌱)	80 g 23.00
slightly spicy with cheese and a herb & onion relish	
<b>House salad</b> 🌱 🌱 🌿	9.60
leaf salad with cress dressing	

**Trout Ceviche** 🍷 🌿 18.50  
with chili, lime, coriander. Cantaloupe melon carpaccio  
& cherry tomatoes

**Soup of the day** 9.50  
changing daily, please ask our staff

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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** 26.00  
medium grilled Angus-beef, coleslaw, tomato chutney,  
dijon mustard & rocket with homemade fries or salad

**Beef short ribs** (Ø) 38.00  
with barbecue marinade, homemade fries  
& cucumber strawberry salad with pink pepper

from 18.00 **Veal Inovltini filled with cream cheese, sage & Mostbröckli** 42.00  
with lavender gravy, barolo noodles, chanterelles  
& cherry tomatoes confit

from 18.00 **Angus skirt steak from Ennetbürgen** (🌿) (Ø) 39.00  
medium cooked & carved, with hasselback potato  
stuffed with zucchini, sorrel-vinaigrette & cherry tomatoes

**Pulled Mill'Feuille** 28.00  
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

from 18.00	<b>Panfried seabass (GRC)</b> 🌿 (Ø) with vegetable salad, thin potatoe straws, sour cream & purslane	36.00
	<b>Spreuer-Weizen- salad</b> 🌿 Ø buckwheat, grilled corn, blueberry, radish, cherry tomatoes, pomelo & baby lettuce on cherries vinaigrette <b>with shrimps (MSC Vietnam)</b>	21.50  32.50
	<b>Ravioli</b> 🌿 Ø filled with aubergine, cherry tomatoes, water spinach & lemon olive oil	28.00
from 18.00	<b>Corn-vegetable taco</b> 🌿 (🌿 Ø) with hasselback potato stuffed with zucchini, sorrel-vinaigrette & cucumber strawberry salad with sour cream	30.00

# Beverages

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## 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

### 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

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## 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	30 cl/50 cl	4.70/6.20
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 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

## 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

<b>Seasonal drink</b>	13.50
Hanz vodka or Kühne gin mixed with homemade lemonade	
<b>Pimmger</b>	12.00
Pimm's No1, homemade ginger soda, orange & cucumber	
<b>Port &amp; Tonic</b>	12.00
white port, tonic, lime & mint	
<b>Rosso Orange</b>	10.00
homemade blood orange soda, vermouth rosso & lime	
<b>Cranberry Lillet</b>	10.00
Lillet blanc, homemade cranberry-cherry soda, lime, mint	
<b>Giselle Spritz</b>	9.70
Lime-, quince- & gingerliqueur, prosecco, soda & lime	
<b>Cranberry-Passionfruit (alcohol-free)</b>	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 ginger-limoncello	21%	4cl	8.00

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## Wine by glass

### Sparkling wine

<b>Prosecco Spumante DOC Treviso</b>		dt
Glera, Veneto, Italy		8.50
<b>Zafaran from Haldihof</b>		9.80
Pomme Mousseux with saffron flowers, Weggis, Switzerland		

### White wine

<b>Blanc de noir «Corbeau»</b>	2018	6.50
Pinot Noir, Freienbach, Switzerland		
<b>Grüner Veltliner, Bründlmayer</b>	2019	7.70
Kamptal DAC, Austria		
<b>Verdejo, Val de Vid</b>	2018	7.00
Rueda, Spain		
<b>Château d'Antugnac, Terres Amoureuses</b>	2017	8.00
Chardonnay, Mauzac, Languedoc-Roussillon, France		
<b>iL Disperato Bianco delle Venezie IGT</b>	2018	7.50
Garganega, Venetien, Italy		



### Rosé & Federweiss

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

### Red wine

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

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## Wine by the bottle

### Sparkling wine

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

### White wine

<b>Pinot Blanc, Brunner Weinmanufaktur</b> Hitzkirch, Switzerland	2018	55.00
<b>Blanc de noir «Corbeau»</b> Pinot Noir, Freienbach, Switzerland	2018	46.00
<b>Grüner Veltliner, Bründlmayer</b> Kamptal DAC, Austria	2019	54.00
<b>Château d'Antugnac, Terres Amoureuses</b> Chardonnay, Mauzac, Languedoc-Roussillon, France	2017	56.00
<b>Aligoté Doré, Bouzeron, Olivier Chanzy</b> Bourgogne, France	2018	55.00
<b>Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett</b> Pfalz, Germany	2017	64.00

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

#### Rosé & Federweiss

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

## Red wine

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

<b>Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie</b>	2016	83.00
Grenache, Syrah, Mourvèdre, Côtes du Rhône, France		
<b>Baron de Brane, 2ème vin du Château Brane Cantenac</b>	2010	90.00
Cabernet-Sauvignon, Merlot, Cabernet-Franc, Carmenère Margaux, Bordeaux, France		
<b>Château Lagrange</b>	2012	96.00
Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France		
<b>Ripasso iL Bugiardo Valpolicella Superiore DOC</b>	2016	59.00
Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy		
<b>Valpolicella DOC Classico, Secondo Marco</b>	2016	56.00
Corvina, Corvinone, Rondinella Veneto, Italy		
<b>Bagnolo Riserva, Villa Bagnolo</b>	2016	56.00
Sangiovese, Romagna, Italy		
<b>Barbera d'Alba MonBirone DOC</b>	2016	72.00
Piedmont, Italy		
<b>Imeneo Bolgheri DOC, Villanoviana</b>	2016	63.00
Merlot, Cabernet Franc, Tuscany, Italy		
<b>Sentieri, Marchesi dei Frescobaldi</b>	2012	51.00
Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Tuscany, Italy		
<b>Cesanese IGT Lazio rosso</b>	2013	83.00
Cesanese, Lazio, Italy		

<b>Leone Rosso IGT, Il Poggione</b> Brunello, Cabnert Sauvignon, Merlot, Tuscany, Italy	300 cl	2016	189.00
<b>Chianti Riserva Le Baròncole DOCG (BIO)</b> Sangiovese, Canaiolo, Tuscany, Italy		2014	74.00
<b>I Sodi di San Niccolò IGT</b> Sangiovese, Malvasia Nera, Tuscany, Italy		2013	98.00
<b>Sello del Rey, Muñoz</b> Tempranillo, Castilla-La-Mancha, Spain		2015	49.00
<b>Baigorri Reserva</b> Tempranillo, Rioja DOCa, Spain		2011	73.00
<b>Martin Pescador</b> Tempranillo, Graciano Rioja DOCa, Spain		2016	49.00
<b>Alión, Bodegas y Viñedos Alión</b> Tempranillo, Ribera dl Duero DO, Spain		2014	108.00
<b>Abadia Retuerta, Selección Especial</b> Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain		2016	67.00
<b>Fita da Fitapreta, Fitapreta Vinhos</b> Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal		2017	56.00