



MILL'FEUILLE

ENGLISH MENU

SALOON

Thursday, 8. til tuesday, 13. Februar 2017

 dairy-free  gluten-free  vegan

dishes with signs are cooked with this kind of ingredients

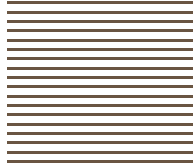
All prices in CHF including 7.7% Vat..

BREAKFAST

Pastries	1.80 – 3.00
as long as available - croissant, brioche, pain au chocolat, ...	
Basic - a 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	
Pair of weisswurst	12.80
with sweet mustard & brezel	
Cottage cheese	7.00
with sun dried tomatoes and bread	



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	
Portion scrambled eggs	6.50
with bacon	+ 2.50
2 Fried eggs	6.50
with bacon	+ 2.50
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

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Hello

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Hi

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Dinner?

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Yep. Where?

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Mill'Feuille?

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Would've said the same. When?

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You tell me ...

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During Carnival!!

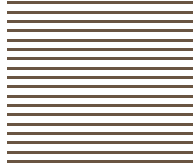
APERITIFS & SNACKS

In a glass with bread

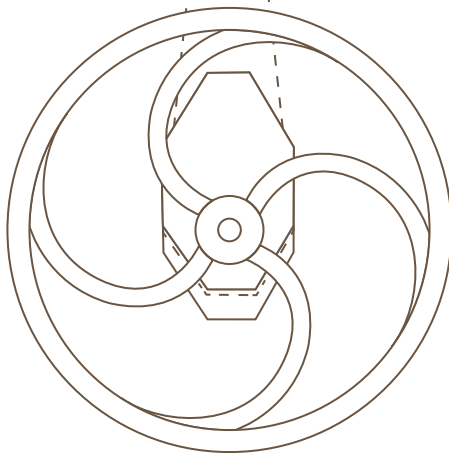
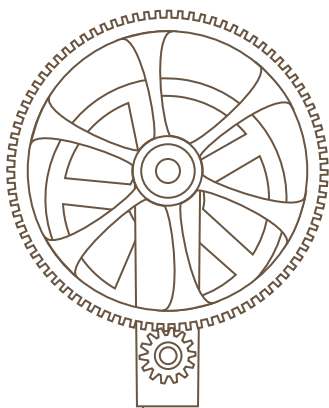
gruyère cheese 🌿	8.00
salametti 🍷 🌿	8.00
marinated olives 🍷 🌿 🍃	7.50
pickled balsamico vinegar onions 🍷 🌿 🍃	7.00
dried tomatoes 🍷 🌿 🍃	6.50
all 6 glasses	34.00

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



MILL'FEUILLE



STARTERS

Green salad (Ø) (P) (S)	9.00
with sprouts & house dressing	
Lamb's lettuce (S) (Ø) (P)	13.80
with french dressing, vegetable stripes and boiled egg	
Potato soup (S)	10.50
with leek & cream	
Pair of weisswurst	12.80
with sweet mustard & brezel	
Feta al forno (S)	11.50
feta, olive oil, herbs & onions	
Albondigas (6 pieces) (Ø)	15.50
Angusbeef-meatballs in smoky tomato sauce with grilled vegetables	
Herb-Falafel (5 pieces) (P) (Ø) (S)	14.50
in a smoky tomato sauce with grilled vegetables	
Tatar of free range young cow (Ø) (S) 80 g	23.00
slightly spicy with cheese and a herb & onion relish	

MAIN COURSES

Chili con Carne (Ø ☿)	28.00
minced beef, kidney beans, peppers, potatoes, sour Cream & corn bread	
Pastry	28.00
buttery flaky pastry, homemade veal spheres with herbs, veal & porc slices, champignons with rice, peas and carrots	
Spaetzle	24.00
with cheese, fried onions & apple slices	
„Knusperli“ (Ø)	27.00
slices of trout in pankobreadcrumbs & sour cream; served with homemade fries or salad	
Corn poularde breast ☿ (Ø)	35.00
with thyme & lemon jus bramata & roasted vegetables	
Burger	26.00
Angus-beef medium, coleslaw, tomato chutney, dijon mustard & rocket 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	



Rump steak of free range beef from central Switzerland 🌿	44.00
medium cooked with potato gratin, kale, baby carrots	
Lucerne beef flank steak 🌿	35.80
medium cooked & carved with béarnaise sauce parmesan-truffel-fries & roasted vegetables	
Chickpea coated oyster mushrooms 🌿 🍴 🌿	30.00
with a red lentil dal, kale & hummus	
Bramata polenta & beetroot 🌿	29.00
bramata with braised beetroot & burrata	
Salad plate 🍴 🌿 🌿	18.00
various leaf & seasonal salads	
with chicken breast stripes 🍴 🌿	27.00



DESSERT

Pear tarte tatin with macadamia ice cream	12.50
„Mill'Feuille“ homemade puff pastry cream layer cake	9.00
Vermicelle (sweet chestnut puree) 🌿 with meringue & whipped cream	8.50
with meringue, whipped cream & vanilla ice cream	12.50
Apple strudel with vanilla sauce or vanilla ice cream	9.80
Waffle freshly made with hot chocolate cherries or apple compote, ginger and cranberries	8.00
Cakes according to daily offer	6.50



MILL'FEUILLE



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BEVERAGES
SALOON



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, Holdrio	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	



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 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%	2 cl	8.50
Grappa di Moscato Après, Marolo	42%	2 cl	9.00
Grappa di Barolo, Marolo	50%	2 cl	12.50
Alte Birne, Haldihof (pear)	37%	2 cl	8.50
Alte Quitte, Haldihof (quince)	39%	2 cl	8.50
Alte Zwetschge, Haldihof (plum)	38%	2 cl	9.00
Parfait Amour Aquavitas, Haldihof	30%	2 cl	7.50
Chilischnouz cinnamon liqueur from Bern	33%	4 cl	9.00



Wine by glass

		dl
Sparkling wine		
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. Prataviera		
Sauvignon Blanc & Colombard, Gascogne, Südwestfrankreich		



Rosé & Federweiss		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
Primitivo di Manduria DOP Masseria Pietrosa; Cantine San Marzano, Apulien Italien	2015	6.50
Les Halos de Jupiter by Philippe Cambie Grenache, Mourvèdre, Carignan Costières de Nîmes, Rhône, Frankreich	2015	7.50



Wine by the bottle

		Fl.
Sparkling wine		
Prosecco Millesimato DOC, Ca di Rajo Glera, Veneto, Italien	2016	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 2015 54.00
Pfalz, Deutschland

Riesling AusleseWeingut Markus Molitor** 2009 75.00
Weisse Kapsel Niedermenniger Herrenberg
Mosel-Saar-Ruwer, 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

iL Disperato Bianco delle Venezie IGT 2016 49.00
Garganega, Venetien, Italien

Verdejo, Val de Vid 2016 48.00
Rueda, Spanien

Rosé & Federweiss

Pankraz Rosé, Staatskellerei Zürich 2016 51.00
Pinot Noir, Zürich, Schweiz

Coteaux du Pont du Gard, Domaine Chabrier 2016 45.00
Grenache, Südfrankreich

Fläscher Federweiss, Fam. Heinz Kunz 2016 51.00
Blauburgunder, Fläsch, Schweiz



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	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	52.00



Châteauneuf-du-Pape Clos Saint Jean	2011	88.00
von den Gebrüder Maurel Grenache, Syrah, Mourvèdre, Cinsault, Vaccherese Côtes du Rhône, Frankreich		
Bad Boy Gold, Côtes du Roussillon Villages AOC	2006	96.00
Jean-Luc Thunevin Grenache, Syrah, Carignan Languedoc-Roussillon, Frankreich		
Croix de Beauséjour, 2ème vin du Château Beauséjour	2009	95.00
Cabernet-Sauvignon, Merlot, Cabernet-Franc St-Emilion, Bordeaux, Frankreich		
Château Le Moulin, Pomerol	2010	120.00
Cabernet-Franc, Merlot, Pomerol, Bordeaux, Frankreich		
Château Monbrison, Cru Bourgeois	2010	78.00
Cabernet-Sauvignon, Merlot, Cabernet-Franc, Petit-Verdot Margaux, Bordeaux, Frankreich		
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	2013	57.00
Frappato, Sizilien, Italien		
Primitivo di Manduria DOP	2015	91.00
Masseria Pietrosa; Cantine San Marzano, Apulien Italien		



Sentieri, Marchesi dei Frescobaldi Sangiovese, Merlot, Cabernet Sauvignon, Petit Verdot Toskana, Italien	2011	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	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	2013	63.00
La Basseta, Bodegas Mas Alta Grenache Noir, Carignan Priorat, Katalonien, Spanien	2013	108.00