



Food & Beverages



Mill'Feuille

1000 stories
numerous characters & endless good moments




Cosy, urban & close.
We serve popular & delicious food & drinks
for every taste at the best location.

We host the whole year on the boarder of the Reuss &
are ready everyday to
serve homemade meals from the warm kitchen, non-stop.

We love what we do.
Openness & appreciation are cornerstones of our team
& we happily share these values with our guests.



Food Menu

 dairy-free  gluten-free  vegan () per order
dishes with signs are cooked with these kind of ingredients

Our staff will inform you for further information about food intolerances

We use regional swiss meat & fish whenever possible

All prices in CHF including 8.1 % VAT

Breakfast

from 9 until 11.30 am (Weekend till 2pm)

Pastries	1.90 – 4.20
as long as available - croissant, pain au chocolat, ...	
Basic bread - à discrétion self-service (per person)	7.90
with butter & homemade jam & homemade hazelnut chocolate spread	
„Birchermüesli“  	7.80
oat flakes, soy yogurt, fruits & roasted hazelnuts	
Curd	7.80
with homemade granola, rhubarb & cranberry fruit sauce	
Portion of cheese 	7.60
variety from the lucerne market	
Portion of ham  	7.60
with fresh horseradish	
Graved salmon bagel	9.20
norwegian graved salmon with horseradish spread	
Waffle	8.90
freshly made with Felchlin chocolate sauce or rhubarb & cranberry fruit sauce	
Small pair of Bavarian white sausage	9.00
with sweet mustard & pretzel roll	

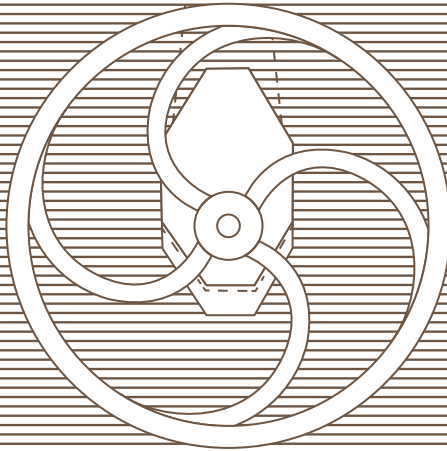


Meatloaf pretzel roll	7.80
meatloaf sandwich with herb mustard	
Sweet fruity hummus 🌱 🌿 🥒	8.00
chickpeas, coconut- & soyamilk, nuts, cranberry, fruits & quinoapops	
Egg MILL'FEUILLE 🌱	9.20
slow soft boiled egg, leaf spinach, toast base & hollandaise sauce	
Egg in a glass 🌱 🌿	6.80
two slow soft boiled eggs with chives & a piece of bread	
Oven-egg	8.80
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
Falafel in tomato sauce & grilled vegetables	

Mill'Feuille Breakfast	29.00
a self-service of bread à discrétion with butter & homemade jam + three breakfast meals of your choice (if shared, „basic at 7.90“ will be charged for each additional person)	



MILL'FEUILLE



Aperitifs & Snacks

from
11.30

In a glass with bread

gruyère cheese 🌿	8.20
marinated olives 🍷 🌿 🍃	7.50
salametti 🍷 🌿	8.20
sour eggplant 🍷 🌿 🍃	7.00
meatloaf with sweet mustard 🌿	7.60
all 5 glasses	35.00

Three types of dip with polar bread 🍷 🍃 🌿	14.50
peas & basil	
eggplant, chickpeas & apricots	
roasted vegetables	

Graved salmon bagel	9.20
norwegian graved salmon with horseradish foam	



Menu Mill` Feuille



Turnip cabagge carpaccio

maple - mustard dressing with rocket salad, pistachios
& goat cheese praline

Cress soup

with mushroom gnocchis

Duo of lamb from „Ennetbürgen“

Chump steak & sausage, with orange couscous,
asparagus & madeira jus

or

Asparagus & lemon cake

with oven vegetables, asparagus,
morel hollandaise & fried leek

Honey & rosemary parfait

with peach tartare

4-course menu 75.00 // vegetarian 65.00

Starters



Housemade Croquetas		13.50
ham / topinambur with ginger & tomato chutney		
Egg MILL'FEUILLE 🌿		9.20
slow soft boiled egg, leaf spinach, toast base & topped off with hollandaise sauce		
Nuts muffin 🌿 🌱 🍃		16.80
rhubarb & fennel salad		
Turnip cabagge carpaccio 🌿		17.50
maple - mustard dressing with rocket salad, pistachios & goat cheese praline		
Tartare of raw free range veal (🌿)	80 g	23.50
with pickled red onions, pickles & beer gel		
House salad 🌿 🌱 🍃		11.50
seasonal salad with caramelized walnuts, pickled red onions & citrus fruits dressing		
Swiss salmon marinated in beetroot 🌿 🌱		19.00
with strawberry & asparagus salad with lemon thyme dressing		
Cress soup 🌿 🍃 🌱		11.80
with mushroom gnocchis		
Soup of the day 🌿		9.80
changes daily		

Mains

from
11.30

Tartare of raw free range veal (Ø) 160 g 35.00
with pickled red onions, pickles & beer gel

Burger 29.50
medium grilled Angus-beef, coleslaw, tomato chutney,
dijon mustard & rocket served with homemade fries or salad




Pulled Mill'Feuille 31.50
lasagne with pulled beef, tomato sauce, rocket salad & burrata



Suprême of corn-fed chicken 🍷 37.00
with wild garlic roulade, oven vegetables & morel sauce

Duo of lamb from „Ennetbürgen“ Ø 44.00
Chump steak & sausage, with orange couscous, asparagus
& madeira jus

„Knusperli“ Ø 29.50
sliced trout fillets in panko breadcrumbs, chili & cocktail dip
served with homemade fries or salad

from
6pm

Peas & potato slice    29.00
with white & green asparagus & pomegranate vinaigrette

 Asparagus & lemon cake  32.00
with oven vegetables, asparagus, morel hollandaise & fried leek

„Maultaschen“ 31.00
filled with couscous, ricotta, pecorino & lemons
with almond & oranges pesto & zoodles

Cheese platter from the market, lucerne 18.50
with homemade fig mustard & fruit bread

Desserts

from
11.30

Pastel con vanilla 🍷 🍷
with strawberry sauce & strawberries 13.80

Mill'Feuille 9.90
homemade layered puff pastry filled with cream
with rhubarb & cranberry fruit sauce 11.90

from
6pm

Honey & rosemary parfait 🍷
with peach tartare 12.80

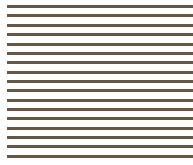
Apple strudel (🍷 🍷)
with vanilla sauce or vanilla ice cream 11.90

until
6pm

Waffle 8.90
freshly made with Felchlin chocolate sauce
or rhubarb & cranberry fruit sauce

Homemade egg liqueur 🍷 18% 4 cl 8.20

In the mood for ice cream?
Create your own coupe with our coupe & ice cream menu.



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Beverages



Coffee

Coffee, espresso, ristretto	4.90
Espresso macchiato	5.20
Cappuccino / milk coffee	5.50
Flat White	5.50
Caffè latte, milk coffee with 2 espresso-shots	6.10
Latte macchiato	6.10
Hot or cold chocolat or ovomaltine	5.00
Hot chocolate with whipped cream	6.00

Cold coffee drinks

Caffè freddo, espresso with milk & ice	6.10
Espresso tonic	6.00
Espresso mule	6.50
with housemade, swiss organic ginger soda	

Tea

Fresh mint	5.90
Ginger-tea made with swiss organic ginger juicie with lemon and honey	6.00
Tea from L'art du thé	4.90
mint, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	
Hot apple juice	5.20
Matcha Latte hot / cold	6.80
Homemade chai or tumeric latte hot / cold	6.80

Our coffee beans, from the house brand Coffea, are fairtrade & organic.
We only use organic milk & swiss organic oat drink from the cooperative
Gutsch.



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Water, juice & lemonade

Still or sparkling water from Lucerne	30 cl/50 cl	3.70/5.20
Homemade soda	30 cl/50 cl	4.90/6.50
lemon / swiss organic ginger / blood orange / cranberry-cherry / seasonal soda all of the sodas we'll serve as spritzer		
Homemade ice tea	30 cl/50 cl	4.90/6.50
Apple juice / apple juice with soda	30 cl/50 cl	4.90/6.50
Coke, Switzerland	30 cl/50 cl	4.90/6.50
Vivi coke zero	33 cl bottle	5.60
El Tony mate coffeinated	33 cl bottle	5.60
zämä® swiss original soda - from Lucerne	33 cl bottle	6.50
Bitter lemon / tonic from J.GASCO	20 cl bottle	5.60
Lurisia chinotto	27.5 cl bottle	5.60
Fresh orange juice from Sluups	20 cl	6.20
Tomato juice	20 cl	5.10

Beer & cider

Einsiedler lager on tap	30 cl/50 cl	5.50/7.50
Luzerner beer on tap	30 cl/ 50 cl	6.00/ 8.00
Shandy with lemonade, ginger soda or soda	30 cl/50 cl	5.50/7.50
Wheat beer, Lucerne	50 cl bottle	8.50
India pale ale, Lucerne	33 cl bottle	6.80
Rubicon Red Ale, MN Brew Rothenburg	30 cl bottle	7.20
Season beer, Sutton, Dallenwil	33 cl bottle	7.80
Wiess „Kölsch“ Schluckspecht Lucerne	33 cl bottle	7.00
Möhl cider with alcohol	50 cl bottle	6.50
Chopfab bleifrei, alcohol-free pale ale, <0.5%	33 cl bottle	6.50
No Brainer, alcohol-free lager, <0.5%, Lucerne	33 cl bottle	7.00



Aperitif

Ricard	45%	4 cl	8.00
Montanaro, Vermouth di Torino Bianco / Rosso	16%	4 cl	8.00
Campari	23%	4 cl	8.00
Cynar	16%	4 cl	8.00
Aperol	11%	4 cl	8.00
+ Orange juice		10cl	2.50
+ Soda		10cl	1.50
Aperol Spritz / Veneto			10.50
Suze Spritz			11.50
White wine with soda or lemon soda			8.00

Spirits

Kühne Organic London Dry Gin, Weggis, Switzerland	43%	4 cl	10.00
Gin Modernist, Basel, Switzerland	44%	4 cl	12.00
RIVO Gin, Lago di Como, Italy	43%	4 cl	13.00
Rum Diplomatico	40%	4 cl	12.00
Hanz Vodka, Bern, Switzerland	40%	4 cl	10.00
Whisky Johnny Walker Red Label	40%	4 cl	10.00
Whisky Oban 14y	43%	4 cl	13.00
Whisky Two Ravens Switzerland	43%	4 cl	13.00
Whisky Nikka from the Barrel Japan	51%	4 cl	13.00



Drinks

Geballte Ladung Lozärn	14.00
mountain herbs from zämä® meets basil & lemon from Henruk´s Liqueur	
Sweet ´n´ Sour	13.00
Amaretto, lime juice, homemade, swiss organic ginger soda	
Lillet Sour	13.00
Lillet, lime juice, homemade lemon soda	
Port & Tonic	13.00
white port sandeman, tonic, lime & mint	
Summer Kiss	11.00
Aperol, lime juice, homemade lemon soda	
Suze Tonic	11.00
Suze, Schweppes indian tonic	
Sweet ´n´ Sour Zero (alcohol-free)	9.50
Lyre´s Amaretti, lime juice, homemade, swiss organic ginger soda	
Sunset Hug (alcohol-free)	9.50
Lyre´s Italian Spritz, lime juice, homemade lemon soda	

For our drinks we use extraordinary swiss spirits & liqueurs.
To bring our personal touch to it, we use homemade soda.



Digestive

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	9.50
Alte Quitte, Haldihof (quince)	39%	2 cl	9.50
Alte Zwetschge, Haldihof (plum)	38%	2 cl	10.00
Parfait Amour Aquavitas, Haldihof	30%	2 cl	8.50
Fläscher Tresterbrand, Fam. Heinz Kunz	41%	2 cl	9.00

Liqueur

Röteli von Elisabeth Kunz aus Fläsch	41%	4 cl	9.80
Venti l'Amaro Italiano, Lago di Como, Italy	26%	4 cl	9.50
Alpenluft, Swiss House Liqueur, Switzerland	21%	4 cl	7.50
Hibille, Tenoris, Zürich, Switzerland	21%	4 cl	9.50
Henruk's Liqueur, Lucerne (basil & lemon)	19%	4 cl	9.50
Amaretto di Saronno	28%	4 cl	9.00
Baileys	17%	4 cl	9.00
Homemade egg liqueur 🍷	18%	4 cl	8.20
Lyre's Amaretti	0.0%	4 cl	7.50
Lyre's Italian Spritz	0.0%	4 cl	7.50



MILL'FEUILLE

Wine by glass

Sparkling wine

			dt
	Prosecco Spumante DOC Treviso		9.00
	Glera / Veneto, Italy		



	Crémant d'Alsace Extra Nature Reflets, J.C. Buecher	2017	9.50
	Alsace, France		

White wine



	Lilium Bianco di Merlot Ticino, DOC, Vinattieri 	2021	8.50
	Ticino, Switzerland		

	Grüner Veltliner GV, Weingut Leindl	2022	8.00
	Austria		

	Vermentino di Gallura, Alinos	2023	7.80
	Sardinia, Italy		

	Basa, Telmo Rodriguez	2022	7.50
	Verdejo / DO Rueda, Spain		



	L'Oranget del Montmell, Amor per la Terra	2022	9.50
	Moscatel, Cariñena, Macabeo / Catalonia, Spain		



Rosé

		dl
Eau de Provence, Côtes de Provence AOP Syrah, Cinsault, Grenache, Rolle / Provence, France	2023	8.00
Wingman, Matchwine Merlot, Pinot Noir / Hungary	2022	8.50

Red wine

Fläscher Pinot Noir, Family Hansruedi Adank Pinot Noir / Fläsch, Switzerland	2022	9.80
Il Vignone, De'Ricci Cabernet Sauvignon, Merlot / Tuscany, Italy	2018	9.50
Cuprum Reserva, Comalats Cabernet Sauvignon / Costers del Segre, Spain	2019	9.50
Al-Ria Vinho Regional Algarve, Casa Santos Lima Touriga Nacional, Tinta Roriz (Tempranillo), Syrah	2021	8.20





Sparkling wine

				FL.
	Prosecco Spumante DOC Treviso			59.00
	Glera / Veneto, Italy			
	Crémant d'Alsace Extra Nature Reflets, J.C. Buecher	2017		68.00
	Alsace, France			
	Ancestrale Inspira't, Enalire Vins	2021		63.00
	Macabeu, Xarello / Catalonia, Spain			
	Champagne Réserve Brut 1er Cru, Edouard Brun			85.00
	Pinot Noir, Chardonnay / Champagne, France			

White wine

	La Trémaille Valais AOC	37.5 cl	2022	46.00
	Petit Arvine, Chardonnay / Valais, Switzerland			
	Müller-Thurgau, Brunner Weinmanufaktur 		2023	55.00
	Hitzkirch, Switzerland			
	Blanc de noir «Corbeau»		2022	46.00
	Pinot Noir / Freienbach, Switzerland			
	Lilium Bianco di Merlot Ticino, DOC, Vinattieri 		2021	55.00
	Ticino, Switzerland			
	Grüner Veltliner GV, Weingut Leindl		2022	55.00
	Austria			
	Tement Blanc „Kalk&Kreide“		2021	65.00
	Sauvignon Blanc, Pinot Blanc, Welschriesling Southern Styria, Austria			



Knoll Riesling Loibenberg Smaragd
Wachau, Austria

2009 140.00



Knoll Grüner Veltliner Kreutles Smaragd
Wachau, Austria

2008 120.00

Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett 2020 64.00
Pfalz, Germany

Elsheimer Blume Riesling trocken, Wasem Wein 2021 69.00
Rheinhessen DQ, Germany

Château Larrivet Haut-Brion Blanc 37.5 cl 2019 54.00
Sauvignon Blanc, Sémillon
Pessac-Léognan AC, France

Aligoté Doré, Bouzeron, Olivier Chanzy 2019 58.00
Bourgogne, France

Arneis Roero DOCG, Bruno Giacosa 2022 69.00
Arneis / Piedmont, Italy

Vermentino di Gallura, Alinos 2023 53.00
Sardinia, Italy

Basa, Telmo Rodriguez 2022 51.00
Verdejo / DO Rueda, Spain



L'Oranget del Montmell, Amor per la Terra 2022 61.00
Moscatel, Cariñena, Macabeo / Catalonia, Spain



6É Selecció Moscatell, Celler 9+ 2022 68.00
Moscatell / Tarragona, Spain



Rosé

Eau de Provence, Côtes de Provence AOP Syrah, Cinsault, Grenache, Rolle / Provence, France	2023	65.00
Wingman, Matchwine Merlot, Pinot Noir / Hungary	2022	68.00

Red wine

Passion, Donatsch, Grisons AOC Pinot Noir / Malans, Switzerland	37.5 cl	2019	54.00
Pinot Merlot, Brunner Weinmanufaktur  Hitzkirch, Switzerland	2022	58.00	
Fläscher Pinot Noir, Family Hansruedi Adank Pinot Noir / Fläsch, Switzerland	2022	72.00	
Gat'Luzi, Pinot Noir, Heinz Kunz Pinot Noir / Fläsch, Switzerland	2021	68.00	

Rarity

Monolith, Weingut zur Sonne, Obrecht Pinot Noir / Jenins, Switzerland	2018	115.00
Sottoroccia Tenuta San Giorgio Cabernet Franc, Merlot / Ticino, Switzerland	2021	66.00

Pannobile, Gernot Heinrich Zweigelt, Blaufränkisch / Burgenland, Austria	37.5 cl	2017	45.00
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Rarity

Schwarz Rot, Johann Schwarz Zweigelt / Burgenland, Austria	2000	120.00
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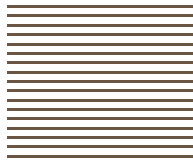
Château Thieuley Bordeaux clair AC Merlot, Cabernet Sauvignon / Bordeaux, France		2022	69.00
JT Rouge, Château de Nages Syrah, Mourvèdre Costières de Nîmes AOC, France		2017	58.00
Châteauneuf-du-Pape Halos de Jupiter, Philippe Cambie Grenache, Syrah, Mourvèdre / Côtes du Rhône, France		2020	85.00
Château Lagrange Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France		2012	96.00
Barolo Ciabot Berton 1961 DOCG Nebbiolo / Piedmont, Italy	37.5 cl	2019	52.00
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy		2021	64.00
Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella Veneto, Italy		2019	58.00
Bagnolo Riserva, Villa Bagnolo Sangiovese / Romagna, Italy		2019	56.00
Barbera d'Alba MonBirone DOC Piedmont, Italy		2019	75.00



	Camp du Rouss, Coppo Barbera d'Asti DOCG / Piedmont, Italy	2020	65.00
	Camp du Rouss, Coppo Barbera d'Asti DOCG / Piedmont, Italy	150 ct 2019	130.00
	Yemula Rubicone, IGT Cantine Umberto Cesari Emilia Romagna, Italy	2020	90.00
	Imeneo Bolgheri DOC, Villanoviana Merlot, Cabernet Sauvignon / Tuscany, Italy	2020	68.00
	Il Vignone, De'Ricci Cabernet Sauvignon, Merlot / Tuscany, Italy	2018	65.00
	Chianti Riserva Le Baròncole DOCG Sangiovese, Canaiolo / Tuscany, Italy	2020	74.00
	I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera / Tuscany, Italy	2017	98.00
	Barahonda Organic  Monastrell, Merlot / Yecla DO, Spain	2020	51.00
	Aalto, Aalto Bodega Tempranillo / Ribera del Duero, Spain	2020	97.00
	Pruno Black Edition, Finca Villacreces Tinto Fino, Cabernet Sauvignon / Ribera del Duero, Spain	2021	64.00
	L'abrunet de Frisach Negre, Cellar Frisach Garnacha Tinta, Cariñena / Catalonia, Spain	2021	60.00



	Batibull, Enlaire Vins Garnaxta, Monastrell, Carinyena, Trepat, Ull de llebre Catalonia, Spanien	2019	71.00
	Cuprum Reserva, Comalats Cabernet Sauvignon / Costers del Segre, Spain	2019	65.00
	La Cueva del Contador Tempranillo / Rioja, Spain	2013	109.00
	Al-Ria Vinho Regional Algarve, Casa Santos Lima Touriga Nacional, Tinta Roriz (Tempranillo), Syrah Estremadura, Portugal	2021	58.00
	Terra d'Alter Alicante Bouschet Alentejo, Portugal	2020	68.00
	Karasi Areni Noir, Zorah Wines Areni Noir, Armenia	2021	75.00
	Domaine des Tourelles rouge, Chtaura Cabernet Sauvignon, Syrah, Cinsault, Carignan Bekaa Valley, Lebanon	2020	65.00
	Rainbow's End Limited Release Cabernet Franc / Stellenbosch, South Africa	2015	78.00
	Avalon Cabernet Sauvignon / Napa Valley, USA	2014	76.00



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