



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, 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 are certified according to the criteria of
www.labelfaitmaison.ch for mostly homemade food & dishes.





Breakfast

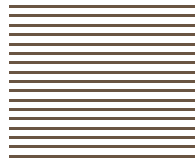
from 8 until 11am (Weekend till 2pm)

Pastries as long as available – croissant, pain au chocolat, ...	1.90 – 4.20
Basic bread – à discrétion self-service (per person) with butter & homemade jam & homemade hazelnut chocolate spread	8.00
„Birchermüesli“ 🌱 🌰 oat flakes, soy yogurt, fruits & roasted hazelnuts	8.00
Curd with homemade granola, rhubarb & cranberry fruit sauce	8.00
Cheese 🌱 variety of selected cheese	8.00
Graved salmon bagel (🌱) scottish graved salmon with horseradish spread	9.50
Waffle freshly made with Felchlin chocolate sauce or rhubarb & cranberry fruit sauce	9.00
Sweet fruity hummus 🌱 🌱 🌰 chickpeas, coconut- & soy milk, nuts, cranberry, fruits & quinoapops	8.00

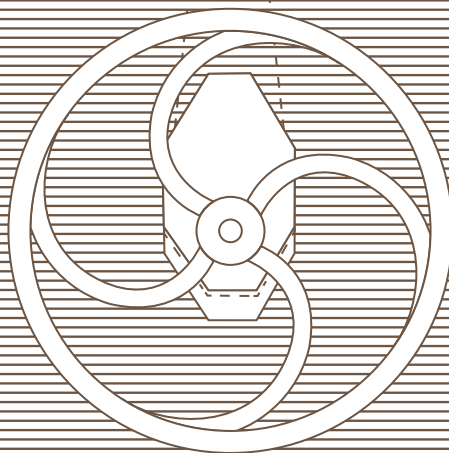
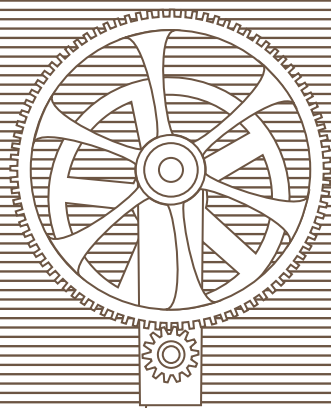


Meatloaf pretzel roll	8.00
veal meatloaf sandwich with herb mustard	
Small pair of Bavarian white veal sausage	9.50
with sweet mustard & pretzel roll	
Egg MILL'FEUILLE (🍳)	9.50
slow soft boiled egg, leaf spinach, toast base & hollandaise sauce	
Egg in a glass (🍷) (🍳)	7.00
two slow soft boiled eggs with chives & a piece of bread	
Oven-egg	9.20
in tomato sauce & bacon with bread (🍷) (🍳)	
in tomato sauce & grilled vegetables with bread (🍷) (🍳)	
in ham & cream with Grana padano & bread (🍳)	
Oven-falafel (🍳) (🍷) (🥗)	9.00
Falafel in tomato sauce & grilled vegetables	

Mill'Feuille Breakfast	29.00
a self-service of bread à discretion with butter & homemade jam + three breakfast meals of your choice (if shared, "basic" will be charged for each additional person)	à 8.00



MILL'FEUILLE





Aperitifs & Snacks

from 11am

served with bread

gruyère cheese	🌿	8.20
marinated olives	🌿 🌿 🌿	7.50
salametti	🌿 🌿	8.20
pickled radishes	🌿 🌿 🌿	7.00
meatloaf with sweet mustard	🌿	7.60
all 5		35.00

Three types of dip with bread	🌿 🌿 (🌿)	17.50
lime, white beans & herbs		
eggplant, chickpeas & apricots		
dried tomatoes		

Graved salmon bagel	(🌿)	9.50
scottish graved salmon with horseradish foam		



Menu Mill'Feuille

from 6pm

Flamed herb trout or lettuce 🌿 🍴 🍴
asparagus salad, morel ice cream

Green asparagus cream soup 🌿 🍴 🍴
Sbrinz cheese & wild garlic cracker

Ras el-Hanout slice 🌿 🍴 🍴
carrot puree, grilled asparagus & cherry jus
or

Entrecôte 🌿 🍴
cooked medium with carrot puree,
grilled asparagus & cherry jus

Woodruff crème Brûlée 🌿 🍴 🍴
white ganache

4-course menu 78.00 // vegetarian 69.00



Starters

from 11.30

Bao Bun	14.50
with vegetables filling, on coleslaw	
Egg MILL'FEUILLE 🌱	9.50
slow soft boiled egg, leaf spinach, toast base & topped off with hollandaise sauce	
Flamed herb trout 🌱 🍷	17.50
asparagus salad, morel ice cream	
Tartare of raw angus beef 80g 🍷	24.00
pickled onions, herb relish, pepper aioli & brioche toast	
House salad 🌱 🍷 🍴	12.00/16.00
seasonal salad, caramelized walnuts, pickled red onions & house dressing	
Flamed lettuce 🌱 🍷 🍴	15.50
asparagus salad, morel ice cream	
Green asparagus cream soup 🌱 🍷 🍴	12.00/16.50
Sbrinz cheese & wild garlic cracker	
Soup of the day 🌱 🍷 🍴	9.90



Mains

from 11.30

Tartare of raw angus beef 160g (Ø) 36.00
pickled onions, herb relish, pepper aioli & brioche toast

Burger 29.50
medium grilled Angus-beef, coleslaw, bacon jam,
& cucumber pickles, served with fries or salad

Pulled Mill'Feuille 32.00
lasagne with pulled beef, tomato sauce, rocket salad & burrata

"Alpstein" corn-fed chicken 🌿 Ø 35.00
rhubarb filling, violet smash potatoes & tomato espuma

from 6pm

Entrecôte 🌿 Ø 46.00
medium, pan seared with carrot puree, grilled asparagus & cherry jus

„Knusperli“ Ø 31.00
sliced trout fillets in panko breadcrumbs, dip sauce,
served with fries or salad



from 6pm

Smoked tofu 🌱 🌱 🌱 33.00
rhubarb filling, violet smash potatoes & tomato espuma

Ras el-Hanout slice 🌱 🌱 🌱 32.00
carrot puree, grilled asparagus & cherry jus

Black asparagus Ravioli* 34.00
grilled asparagus, three types of chervil radishes & "bölä" cheese

Cheese platter 18.50
homemade chutney & fruit bread

*Produced only for us by Pastarazzi in Sarnen



Desserts

from 11.30

Woodruff crème brûlée 🍷 [Ø] 🍷
white ganache 14.00

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

Raspberry & tworog mousse 🍷
roasted chocolate & basil gel 14.50

Apple strudel [Ø] 🍷)* 11.90
with vanilla sauce or vanilla ice cream

until 6pm

Waffle 9.00
freshly made with Felchlin chocolate sauce
or rhubarb & cranberry fruit sauce

In the mood for ice cream?

Create your own coupe with our coupe & ice cream menu.

*Produced by Dolce Amore in Küssnacht am Rigi



Beverages



Coffee

Coffee, espresso, ristretto	5.00
Espresso macchiato	5.20
Cappuccino/milk coffee	5.50
Flat White	5.60
Caffè latte, milk coffee with 2 espresso-shots	6.20
Latte macchiato	6.20
Caffé Mocha	6.50
Hot or cold chocolate or heliomalt	5.20
Hot chocolate with whipped cream	6.50
Caffè freddo, espresso with milk & ice	6.20
Espresso tonic	6.50

Tea

Fresh mint	6.00
Ginger-tea GINGR GURU	6.00
with fresh, organic & fairtrade ginger juice	
Tea from L'art du thé	5.00
medina, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	
Hot apple juice	5.40
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.



Water, juice & lemonade

Still or sparkling water from Lucerne	30 cl/50 cl	4.00/5.50
Homemade soda	30 cl/50 cl	5.00/6.80
lemon/ ginger/ blood orange/ season all of the sodas we'll serve as spritzer		
Homemade ice tea	30 cl/50 cl	5.00/6.80
Apple juice/ apple juice with soda	30 cl/50 cl	5.00/6.80
Coke, Switzerland	30 cl/50 cl	5.00/6.80
Vivi coke zero	33 cl	5.80
El Tony mate coffeinated	33 cl	5.80
zämä® swiss original soda – from Lucerne	33 cl	6.50
Bitter lemon/ tonic from J.Gasco	20 cl	5.60
Lurisia chinotto	27.5 cl	5.60
Fresh orange juice from Sluups	20 cl	6.40
Tomato juice	20 cl	5.20

Beer & cider

Einsiedler lager on tap	30 cl/50 cl	5.50/7.50
Mill'Bräu, housebeer on tap	30 cl/ 50cl	6.00/ 8.00
Shandy with lemonade, ginger soda or soda	30 cl/50 cl	5.50/7.50
Wheat beer, Lucerne	50 cl	8.50
India pale ale, Lucerne	33 cl	6.80
Season beer, Sutton, Dallenwil	33 cl	7.80
Wiess „Kölsch“ Schluckspecht Lucerne	33 cl	7.00
Möhl cider with alcohol	50 cl	6.50
Chopfab bleifrei, pale ale, alcohol-free <0.5%	33 cl	6.50
No Brainer, lager, Lucerne, alcohol-free <0.5%	33 cl	7.00



Aperitif

Montanaro, Vermouth di Torino Bianco/Rosso	16 %	4 cl	8.50
Campari	23 %	4 cl	8.50
Cynar	16 %	4 cl	8.50
Aperol	11 %	4 cl	8.50
+ Orange juice		10 cl	2.50
+ Soda		10 cl	1.50
Aperol Spritz/Veneto			11.50
Suze Spritz			11.50
Apollo Spritz			11.50
White wine with soda or lemon soda			8.50

Spirits

Frakmont Lucerne Dry Gin, Lucerne, Switzerland	43 %	4 cl	14.00
RIVO Gin, Lago di Como, Italien	43 %	4 cl	13.00
Rum Diplomatico	40 %	4 cl	12.00
Turicum Vodka, Zurich, Switzerland	41.5 %	4 cl	10.00
Whisky Johnny Walker Red Label	40 %	4 cl	10.00
Whisky Oban 14y	43 %	4 cl	14.00
Whisky Goldwaescher Rye Virgin Oak, Switzerland	43 %	4 cl	12.00
Whisky Nikka from the Barrel, Japan	51 %	4 cl	13.00



Drinks

Geballte Ladung Lozärn mountain herbs from zämä® meets basil & lemon from Henruk's Liqueur	14.50
Sweet 'n' Sour Amaretto, lime juice, homemade, swiss organic ginger soda	13.00
Lillet Sour Lillet, lime juice, homemade lemon soda	13.00
Port & Tonic white port sandeman, tonic, lime & mint	13.00
Summer Kiss Aperol, lime juice, homemade lemon soda	11.00
Suze Tonic Suze, Schweppes indian tonic	11.00
Applo Tonic Applo, Schweppes indian tonic	11.00
Sweet 'n' Sour Zero alcohol-free Lyre's Amaretti, lime juice, homemade, swiss organic ginger soda	9.50
Sunset Hug alcohol-free Lyre's Italian Spritz, lime juice, homemade lemon soda	9.50



Digestiv

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
Parfait Amour Aquavitas, Haldihof	30 %	2 cl	8.50
Fläscher Tresterbrand, Fam. Heinz Kunz	41 %	2 cl	9.00

Liqueur

Aplo, Fischbach, Luzern, Switzerland	13 %	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
Lyre's Amaretti	0.0 %	4 cl	7.50
Lyre's Italian Spritz	0.0 %	4 cl	7.50



Wine by glass

Sparkling wine

		dl
Prosecco Spumante DOC Treviso		9.00
Glera/Veneto, Italy		

Bio Dynamic	Crémant d'Alsace Extra Nature Reflets, J.C. Bueche Alsace, France	2019	9.50
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White wine

Souvignier Gris AOC Luzern Kaiserspan Lucerne, Switzerland	2023	9.00
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Bagnolo Bianco Albana Secco DOCG Romagna, Italy	2021	7.50
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Basa, Telmo Rodriguez Verdejo/DO Rueda, Spain	2023	7.50
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Orange Wine	L'Oranget del Montmell, Amor per la Terra Moscatel, Cariñena, Macabeo/Catalonia, Spain	2023	9.50
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Rosé

		dl
Eau de Provence, Côtes de Provence AOP	2024	8.00
Syrah, Cinsault, Grenache, Rolle/Provence, France		
Wingman, Matchwine	2023	8.50
Merlot, Pinot Noir/Hungary		

Red wine

		dl
Malanser Pinot Noir, Andrea Lauber	2023	9.70
Pinot Noir/Malans, Switzerland		
Il Vignone IGT Supertuscan, De'Ricci	2018	9.50
Cabernet Sauvignon, Merlot/Tuscany, Italy		
Cuprum Reserva, Comalats	2021	9.50
Cabernet Sauvignon/Costers del Segre, Spain		
Al-Ria Vinho Regional Algarve, Casa Santos Lima	2021	8.20
Touriga Nacional, Tinta Roriz (Tempranillo), Syrah Estremadura, Portugal		

Nature



Bottled wines

Sparkling wine

	Prosecco Spumante DOC Treviso Glera/Veneto, Italy		59.00
Bio Dynamic	Crémant d'Alsace Extra Nature Reflets, J.C. Buecher Alsace, France	2019	68.00
Pet Nat	Ancestrale Inspira't, Enlaire Vins Macabeu, Xarello/Catalonia, Spain	2021	63.00
	Champagner Réserve Brut 1er Cru, Edouard Brun Pinot Noir, Chardonnay/Champagne, France		85.00

White wine

	Souvignier Gris AOC Luzern Kaiserspan Lucerne, Switzerland	2023	65.00
	La Trémaille Valais AOC Petit Arvine, Chardonnay/Valais, Switzerland	37.5 cl 2020	46.00
	Müller-Thurgau, Brunner Weinmanufaktur  Hitzkirch, Switzerland	2023	55.00
	Blanc de noir Pinot Noir/Freienbach, Switzerland	2023	46.00



Rarity	Knoll Grüner Veltliner Loibenberg Smaragd Wachau, Austria	2001	135.00
Rarity	Knoll Riesling Loibenberg Smaragd Wachau, Austria	2002	140.00
	Elsheimer Blume Riesling trocken, Wasem Wein Rheinhessen DQ, Germany	2021	69.00
	Château Larrivet Haut-Brion Blanc Sauvignon Blanc, Sémillon Pessac-Léognan AC, France	37.5 cl 2019	54.00
	Aligoté Doré, Bouzeron, Olivier Chanzay Bourgogne, France	2021	58.00
	Bagnolo Bianco Albana Secco DOCG Romagna, Italy	2021	51.00
	Basa, Telmo Rodriguez Verdejo/DO Rueda, Spain	2024	51.00
Orange Wine	L'Oranget del Montmell, Amor per la Terra Moscatel, Cariñena, Macabeo/Catalonia, Spain	2023	61.00
Orange Wine	6È Selecció Moscatell, Celler 9+ Moscatell/Tarragona, Spain	2022	68.00



Rosé

Miraval, Côtes de Provence AOP Tibouren, Cinsault, Grenache, Rolle Provence, France	37.5 cl	2022	40.00
Eau de Provence, Côtes de Provence AOP Syrah, Cinsault, Grenache, Rolle Provence, France		2024	65.00
Eau de Provence, Côtes de Provence AOP Syrah, Cinsault, Grenache, Rolle Provence, France	150 cl	2023	120.00
Wingman, Matchwine Merlot, Pinot Noir/Hungary		2023	68.00

Red wine

Passion, Donatsch, Graubünden AOC Pinot Noir/Malans, Switzerland	37.5 cl	2021	54.00
Pinot Merlot, Brunner Weinmanufaktur  Hitzkirch, Switzerland		2023	58.00
Malanser Pinot Noir, Andrea Lauber Pinot Noir/Malans, Switzerland		2023	70.00
Monolith, Weingut zur Sonne, Obrecht Pinot Noir/Jenins, Switzerland		2017	115.00
Sottorocchia Tenuta San Giorgio Cabernet Franc, Merlot/Ticino, Switzerland		2022	66.00

Rarity



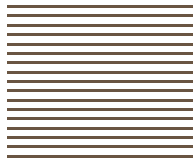
	Pannobile, Gernot Heinrich Zweigelt, Blaufränkisch/Burgenland, Austria	37.5cl	2017/2018	45.00
Rarity	Schwarz Rot, Johann Schwarz Zweigelt/Burgenland, Austria		2000	120.00
	Karasi Areni Noir, Zorah Wines Areni Noir/Armenia		2022	75.00
	Domaine des Tourelles rouge, Chtaura Cabernet Sauvignon, Syrah, Cinsault, Carignan Bekaa Valley, Lebanon		2020	65.00
	Avalon Cabernet Sauvignon/Napa Valley, USA		2014	76.00
Clairret	Château Thieuley Bordeaux clairret AC Merlot, Cabernet Sauvignon/ Bordeaux, France		2023	69.00
	Château Phélan-Ségur Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, St-Estèphe, Bordeaux, France		2016	119.00
Bio	JT Rouge, Château de Nages Syrah, Mourvèdre Costières des Nîmes AOC, France		2017/2020	58.00
	Châteauneuf-du-Pape Halos de Jupiter, Philippe Cambie Grenache, Syrah, Mourvèdre/ Côtes du Rhône, France		2020	85.00
	Barolo Ciabot Berton 1961 DOCG Nebbiolo/Piemonte, Italy	37.5 cl	2019	52.00



	Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella, Veneto, Italy	2019/2021	58.00
	Barbera d'Alba MonBirone DOC Barbera d'Asti DOCG/Piemonte, Italy	2019	75.00
	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 IGT Supertuscan, De'Ricci Cabernet Sauvignon, Merlot/Tuscany, Italy	2018	65.00
Bio	Chianti Riserva Le Baròncole DOCG Sangiovese, Canaiolo/Tuscany, Italy	2020	74.00
	I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera/Tuscany, Italy	2017/2020	98.00
Rarity	Castello dei Rampolla d'Alceo Cabernet Sauvignon, Tuscany, Italy	2012	189.00
Bio	Barahonda Organic Monastrell, Merlot/Yecia DO, Spain	2020	51.00
	Aalto, Aalto Bodega Tempranillo/Ribera del Duero, Spain	2022	97.00



	Pruno Black Edition, Finca Villacreces Tinto Fino, Cabernet Sauvignon/Ribera del Duero, Spain	2021	64.00
Nature	L'abrunet de Frisach Negre, Cellar Frisach Garnacha Tinta, Cariñena/Katalonia, Spain	2021	60.00
Nature	Muntura Quevedo Carinyena, Trepát, Ull de llebre, Garnacha, Monastrell Enlaire Vins, Katalonia, Spain	2021	71.00
Nature	Cuprum Reserva, Comalats Cabernet Sauvignon/Costers del Segre, Spain	2021	65.00
Rarity	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



MILL'FEUILLE

We use regional swiss meat & fish whenever possible.

All our breads & baked goods come from Lucerne bakeries,
with the exception of those listed below:

Bagel from Germany
Brioche, Pain au Chocolat, Croissant
& regular Toast from France

All prices in CHF including 8.1% VAT