



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 bank 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 without the highlighted allergies.

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

Monday to Friday from 8am until 11am

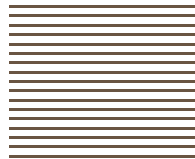
Saturday from 8am until 2pm / Sunday from 9am until 2pm

Pastries	1.90 – 4.20
as long as available – croissant, pain au chocolat, ...	
Basic bread – à discrétion self-service (per person)	8.00
with butter & homemade jam & homemade hazelnut chocolate spread	
„Birchermüesli“ ☼ ☹ ☹	8.00
oat flakes, soy yogurt, banana puree, dried fruits, diced apple	
Curd	8.00
with homemade granola, apple & grapefruit fruit sauce	
Cheese ☼	8.00
variety of selected cheese	
Graved salmon bagel (☹)	9.50
scottish graved salmon with horseradish spread	
Wholewheat bagel	9.50
grilled vegetables, rocket salad & tomato foam	
Waffle	9.00
freshly made with Felchlin chocolate sauce, apple & grapefruit fruit sauce or pear mousse	
Chia pudding ☼ ☹ ☹	8.00
seasonal fruit ragout	

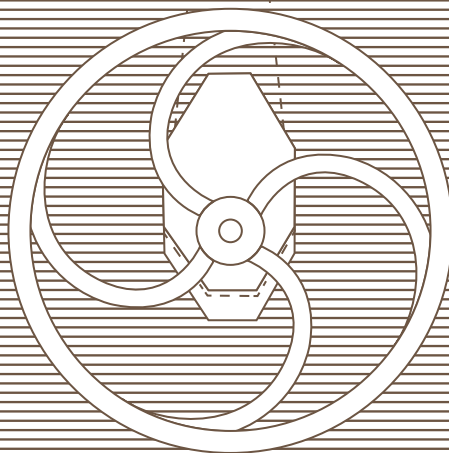
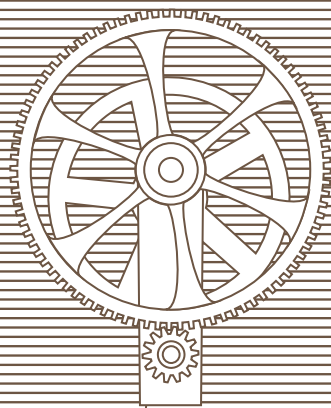


Meatloaf pretzel roll	8.00
meatloaf sandwich with herb mustard	
Small pair of Bavarian white sausage	9.50
with sweet mustard & pretzel roll	
Croissant Bun	9.00
bacon-tworog, slow soft boiled egg & hollandaise sauce	
Egg MILL'FEUILLE 🍳	9.50
slow soft boiled egg, leaf spinach, toast base & hollandaise 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 🍳	
Falafel 🍳 🍷 🥗	9.00
yogurt & mint chimichurri	

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

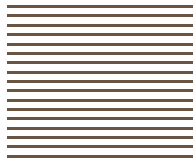
served with bread

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

Three types of dip with bread 🍷 🍃 (🌿)	17.50
black beans & fig	
parsnip & rosemary	
beetroot & clove	

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

Wholewheat bagel	9.50
grilled vegetables, rocket salad & tomato foam	



MILL'FEUILLE

Menu Mill'Feuille

from 6pm

Smoked char praline 🌿
or parsnip praline 🌿 🍃 🍃
pumpkin & quince ragout, herbs salad

Chestnut soup 🌿 🍃 🍃
pickled red cabbage & vanilla oil

Homemade seitan tofu 🍃 🍃
celery & Jerusalem artichokes puree,
roasted brussels sprouts & glazed figs

or

Pan-fried pheasant breast 🌿 🍃
celery & Jerusalem artichokes puree,
roasted brussels sprouts & glazed figs

Pavlova 🌿 🍃 🍃
tangerines & chili ragout, chocolate brownie

4-course menu 79.00 // vegetarian 71.00



Starters

from 11.30

Egg MILL'FEUILLE (🌱)	9.50
slow soft boiled egg, leaf spinach, toast base & topped off with hollandaise sauce	
Tartare of raw angus beef 80 g (🌱)	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	
Soup of the day (🌱) (🌱) (🌱)	9.90

from 14.00

Bao Bun (preparation time at least 15 minutes)	14.50
with autumn vegetables filling, on red cabbage	
Smoked char praline (🌱)	19.50
pumpkin & quince ragout, herbs salad	
Parsnip praline (🌱) (🌱) (🌱)	15.50
pumpkin & quince ragout, herbs salad	
Chestnut soup (🌱) (🌱) (🌱)	12.00/15.50



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	
„Knusperli“ Ø	31.00
sliced trout fillets in panko breadcrumbs, dip sauce, served with fries or salad	
Homemade seitan tofu Ø ☞	32.00
celery & Jerusalem artichokes puree, roasted brussels sprouts & glazed figs	
Cheese platter	18.50
homemade chutney & fruit bread	



from 14.00

Pan-fried pheasant breast 🍷 🌱	36.00
celery & Jerusalem artichokes puree, roasted brussels sprouts & glazed figs	
Braised hind knuckle	42.00
beetroot bread dumpling, tarragon pumpkin & cranberry whiskey jam	
Organic oyster mushrooms 🌱	33.00
à la crème, beetroot bread dumpling & grilled tarragon pumpkin	



Desserts

from 11.30

Mill'Feuille 9.90

homemade layered puff pastry filled with cream
with apple & grapefruit fruit sauce 11.90

from 2pm Pavlova 🌿 🍋 🍌 16.00
tangerines & chili ragout, chocolate brownie

Apple strudel (🍏 🍌)* 11.90
with vanilla sauce or vanilla ice cream

Vermicelle 🌿 10.00
with meringue & whipped cream
with vanilla ice cream 13.00

until 6pm Waffle 9.00
freshly made with Felchlin chocolate sauce,
apple & grapefruit fruit sauce or pear mousse

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 with fresh, organic & fairtrade ginger juice	6.00
Tea from L'art du thé medina, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	5.00
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 can be served 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
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 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
Apllo Tonic Apllo, Schweppes indian tonic	11.00
Sweet 'n' Sour Zero alcohol-free Lyre's Amaretti, lime juice, homemade 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, Lucerne, 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 Glera/Veneto, Italy		9.00
Bio Dynamic	Crémant d'Alsace Extra Nature Reflets, J.C. Buecher Alsace, France	2019	9.50

White wine

	Sauvignon Blanc, Brunner Weinmanufaktur Eich, Switzerland	2024	9.00
	Bagnolo Bianco Albana Secco DOCG Romagna, Italy	2021	7.50
	Basa, Telmo Rodriguez Verdejo/DO Rueda, Spain	2023	7.50
Nature	Raimones white Xarel·lo, Xarel·lo vermell, Moscatel / Catalonia, Spain	2023	8.50



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	2023/2024	9.70
Pinot Noir/Malans, Switzerland		
Cardinale Cesanese Lazio IGP	2024	9.00
Cesanese / Lazio, 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

	Sauvignon Blanc, Brunner Weinmanufaktur Eich, Switzerland	2024	65.00
	La Trémaille Valais AOC Petit Arvine, Chardonnay/Valais, Switzerland	37.5 cl 2020	46.00
	Müller-Thurgau, Brunner Weinmanufaktur 🍷 Hitzkirch, Switzerland	2024	55.00
	Blanc de noir Pinot Noir/Freienbach, Switzerland	2023	46.00
Nature	ViOgnier Stamm, Vin de Pays Suisse Viognier / Schaffhausen, Switzerland	2023	72.00



Rarity	Knoll Grüner Veltliner Loibenberg Smaragd Wachau, Austria	2001	135.00
Rarity	Knoll Riesling Loibenberg Smaragd Wachau, Austria	2002	140.00
	Riesling Schiefer Traum, Rüdesheim Rottland Riesling / Rheinhessen, Germany	2021	63.00
	Château Larrivet Haut-Brion Blanc Sauvignon Blanc, Sémillon Pessac-Léognan AC, France	37.5 cl 2019	54.00
	Bagnolo Bianco Albana Secco D.O.C.G. Romagna, Italy	2021	51.00
	Chardonnay D.O.C. Sicilia Feudo Disisa Sicily, Italy	2020	55.00
	Basa, Telmo Rodriguez Verdejo/D.O Rueda, Spain	2024	51.00
Nature	Raimones White Xarel·lo, Xarel·lo vermell, Moscatel / Katalonien, Spanien	2023	59.00
Orange Wine	6È Selecció Moscatell, Celler 9+ Moscatell/Tarragona, Spain	2022	68.00



Rosé

Eau de Provence, Côtes de Provence AOP Syrah, Cinsault, Grenache, Rolle Provence, France	2024	65.00
Wingman, Matchwine Merlot, Pinot Noir/Hungary	2023	68.00

Red wine

Passion, Donatsch, Graubünden AOC Pinot Noir/Malans, Switzerland	37.5 cl	2022	54.00
Pinot Merlot, Brunner Weinmanufaktur  Hitzkirch, Switzerland		2023	58.00
Malanser Pinot Noir, Andrea Lauber Pinot Noir/Malans, Switzerland		2023/2024	70.00
Monolith, Weingut zur Sonne, Obrecht Pinot Noir/Jenins, Switzerland		2017	115.00
Fläscher Pinot Noir, Familie Hansruedi Adank Pinot Noir / Fläsch, Switzerland		2022	72.00
Sottoroccia 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
Claret	Château Thieuley Bordeaux claret 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		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
	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
	Cardinale Cesanese Lazio IGP Cesanese / Lazio, Italy		2024	63.00
	Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella, Veneto, Italy		2019/2021	58.00
	Imeneo Bolgheri DOC, Villanoviana Merlot, Cabernet Sauvignon/Tuscany, Italy		2020	68.00
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
	Camins negre Mallorca IGP Syrah, Monastrell, Manto Negro / Mallorca, Spain	2022	66.00
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



We use regional swiss meat, expect the pheasant breast from France.

Char & trout come from Bremgarten, Switzerland.

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