

Food & Beverages


MILL'FEUILLE

means 1'000 sheets
stands for a great diversity:

a restaurant, a bar, a café, a meeting point.

we offer a large choice of newspapers,
make breakfast daily,
we serve appetisers, tapas, 5-course dinners,
we have homemade sodas & cakes,
cultivate coffee culture,
we are suitable for couples, lonely souls,
privates or business groups.

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 using swiss meat & fish if possible regional

Wild boar & deer from Austria & Germany

All prices in CHF including 7.7% VAT

Breakfast

from 9 until 11.30 am (Weekend till 6pm)

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

Leberkäse pretzel ☺	7.00
meatloaf sandwich with herb mustard	
Sweet fruity hummus ☺ ☹ ☹	8.00
chickpeas, coconut- & soyamilk, nuts, cranberry, fruits, amaranth- & quinoapops	
Egg MILL'FEUILLE	8.50
slow soft boiled egg, leaf spinach, toast base & hollandaise sauce	
Egg in a glass ☺ ☹	6.50
two slow soft boiled eggs with chives & a piece of bread	
Oven-egg	8.70
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
quinoa falafel in tomato sauce & grilled vegetables	

Mill'Feuille Breakfast	27.00
a serving of bread à discretion with butter and jam + three breakfast meals of your choice (if shared, „basic at 6.80“ will be charged for each additional person)	

Aperitifs & Snacks



In a glass with bread

gruyère cheese 🍷	8.00
marinated olives 🍷 🍷 🍷	7.50
Smoked sausages from grassland pork 🍷	8.00
Gherkins 🍷 🍷 🍷	7.00
Grilled mini corn 🍷 🍷 🍷	7.50
all 5 glasses	34.00

Mini-smörrebröd, all 6 pieces 18.50

Zacuscă with feta 🍷 🍷
Sweetpotato dip with Chorizo 🍷 🍷
Tomato pesto with Pimientos des Padrón 🍷 🍷
Green pea guacamole with salmon 🍷 🍷
Pulled chicken with lime mayonnaise
Wasabi cream cheese with fried onions

Smörrebröd

Pulled chicken with lime mayonnaise	10.50
Green pea guacamole with salmon 🍷 🍷	11.50

Mill`Feuille Menu

from
18.00

Autumn turnips Dip

roasted autumn turnips & carrot dip, with lemon oil,
cashewnuts & pita bread

Rosehip celery soup

with fresh horseradish & roasted hazelnuts

Autumnal spring roll

pyllo pastry filled with Tomme Vaudoise, leek, quinces compote
& beetroot leaf salad

Boar-Entrecôte with with bone marrow herbs crust

on elderberry jus with charcoal spaetzli, red cabbage
& brussels sprouts

or

Red cabbage & Ube Crêpe

filled with a mushroom-ragout, brussels sprouts,
& savoy chrisp with pomegranate seeds

Baked apple with almonds

with cinnamon, rosemary & coconut-Stracciatella sorbet

5-course menu 78.00 // vegetarian 68.00

Starters

from
11.30

Autumnal spring roll		14.50
pyllo pastry filled with Tomme Vaudoise, leek, quinces compote & beetroot leaf salad		
Egg MILL'FEUILLE		8.50
slow soft boiled egg, leaf spinach, toast base & topped off with hollandaise sauce		
Autumn turnips Dip 🍴 🌿 (🌱)		11.90
roasted autumn turnips & carrot dip, with lemon oil, cashewnuts & pita bread		
Tatar of raw free range young beef 🍴 (🌱)	80 g	23.00
slightly spicy with marinated egg yolk & onion relish		
House salad 🍴 🌱 🌿		9.60
leaf salad with roasted almonds, grapes & cress dressing		
Jugged venison in beer batter		16.50
with venison pepper sauce, red cabbage salad, grapes & figs		
Rosehip celery soup 🍴 🌿 🌱		10.50
with fresh horseradish & roasted hazelnuts		
Soup of the day 🌱		9.50
changing daily		

Mains

from
11.30

Tatar of raw free range young beef 🍴 (🌿) 160 g 33.00
slightly spicy with marinated egg yolk & onion relish

Burger 27.00
medium grilled Angus-beef, coleslaw, tomato chutney,
dijon mustard & rocket with homemade fries or salad

from
6pm




Boar-Entrecôte with with bone marrow herbs crust 34.00
on elderberry jus with charcoal spaetzli, red cabbage
& brussels sprouts

Sliced fallow deer from Ennetbürgen 39.00
with juniper cream sauce, rosemary bread dumpling
& autumn vegetables, chestnut, brussels sprouts,
pumpkin & mushrooms

Pulled Mill'Feuille 29.50
lasagne with pulled beef, tomato sauce, rocket salad & burrata



Red cabbage & Ube Crêpes 28.00
filled with a mushroom-ragout, brussels sprouts,
& savoy chrisp with pomegranate seeds

Spaghetti squash gratinated with sauce Soubis    29.00
cedar nuts & autumn vegetables, chestnut, brussels sprouts,
pumpkin, mushrooms & savoy chrisps

„Knusperli“ (Ø) 28.00
slices of trout in pankobreadcrumbs, sour cream;
served with homemade fries or salad

Cheese platter from the market, lucerne 16.50
with homemade fig mustard & fruit cake

Desserts

from
11.30

Vermicelle 🍷 9.50
with meringue & whipped cream
with vanilla ice cream 13.40

Coupe Eierlikör 11.00
1 scoop cookie- & 1 scoop vanilla ice cream with
homemade egg liqueur, nougat brittle & whipped cream

Stirred iced coffee 🍷 8.50
with cherry schnaps 9.50

Affogato Mill'Feuille 7.50
1 scoop yoghurt ice cream with 1 espresso shot

Baked apple with almonds 🍷 🍷 🍷 13.00
with cinnamon, rosemary & coconut-Stracciatella sorbet

Mill'Feuille 9.50
homemade layered puff pastry filled with cream
pear & pomegranate compote 10.50

Apple strudel (🍷 🍷) 10.30
with vanilla sauce or vanilla ice cream

Waffle 8.50
freshly made with maple chocolate sauce or
pear & pomegranate compote

until
6.00

Homemade egg liqueur 🍷 18% 4 cl 8.00

Coupe, frappé

from
11.30

Assemble your favourite sundae:

Our ice cream flavours:

Vanilla	1 scoop	3.90
Pistachio	2 scoops	7.50
Mocha	3 scoops	9.60
Yoghurt	per additional s	3.00
Chocolate sorbet		
Mango sorbet		
Strawberry sorbet		
Coconut-Stracciatella		
Cookie		



Frappé

available from all of our ice cream
flavours
8.50

Our toppings:

Whipped cream
Smarties
Almond slices
Nougat brittle
Gummi bears
Meringue



per topping CHF 1.50

homemade egg liqueur
pear & pomegranate compote
maple chocolate sauce
Banana

per topping CHF 2.00

Beverages

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
Coffee with plum, pomaceous fruit or herb schnaps, Holdrrio	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	4.70
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

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	27.5 cl bottle	5.50
Fresh orange juice	20 cl	6.00
Tomato juice	20 cl	5.00
Homemade soda	30 cl/50 cl	4.70/6.30
lemon / ginger / blood orange / cranberry-cherry / seasonal soda - all of the sodas we'll serve as spritzer		

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
Season beer, Sutton, Dallenwil	33 cl bottle	7.80
Hopfertammi, triple hopped, Keimling	33 cl bottle	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

Seasonal drink	13.50
Hanz vodka or Kühne gin mixed with homemade lemonade	
Pimmger	12.00
Pimm's No1, homemade ginger soda, orange & cucumber	
Port & Tonic	12.00
white port, tonic, lime & mint	
Rosso Orange	10.00
homemade blood orange soda, vermouth rosso & lime	
Cranberry Lillet	10.00
Lillet blanc, homemade cranberry-cherry soda, lime, mint	
Giselle Spritz	9.70
Lime-, quince- & gingerliqueur, prosecco, soda & lime	
Cranberry-Passionfruit (alcohol-free)	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
1761 Turm coffee liqueur	25%	4cl	9.80
Homemade egg liqueur 🍷	18%	4cl	8.00

Wine by glass

Sparkling wine

Prosecco Spumante DOC Treviso		dl
Glera, Veneto, Italy		8.50

White wine

Müller-Thurgau, Brunner Weinmanufaktur 	2019	7.50
Hitzkirch, Switzerland		
Tement Blanc „Kalk&Kreide“	2019	9.50
Sauvignon Blanc, Southern Styria		
Verdejo, Val de Vid	2020	7.00
Rueda, Spain		
Altugnac, Terres Amoureuses	2018	8.00
Chardonnay, Mauzac, Languedoc-Roussillon, France		
iL Disperato Bianco delle Venezie IGT	2020	7.50
Garganega, Venetien, Italy		

Rosé

Coteaux du Pont du Gard, Domaine Chabrier		dl
Grenache, South-France	2020	6.50

Red wine

Akkurat Rot Pinot Noir, Staatskellerei Zürich, Switzerland	2018	7.00
Merlot del Ticino «Al Giardinetto» Merlot, Gialdi Vini, Ticino, Switzerland	2017	7.80
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2017	9.80
Fita de Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2019	8.00
Fläscher Pinot Noir, Fam. Heinz Kunz Pinot Noir, Fläsch, Switzerland	2019	9.70

Wine by the bottle 37.5 cl

White wine

			Fl.
Chablis AC, Champs Royaux Chardonnay - William Fèvre, Bourgogne, France	37.5 cl	2018	39.00
Sancerre AC Sauvignon Blanc - Domaine de Sarry, Loire, France	37.5 cl	2018	34.00

Red wine

Brunello di Montalcino DOCG Sangiovese - Silvio Nardi, Tuscany, Italy	37.5 cl	2015	49.00
Pannobile, Heinrich, quality wine Austria Zweigelt, Blaufränkisch (Bio dynamic) Gernot Heinrich, Burgenland, Austria	37.5 cl	2017	45.00
Vieux Télégraphe, Châteauneuf-du-Pape AC Grenache, Mourvèdre, Syrah, Cinsault, Clairette Domaine du Vieux Télégraphe, Côtes du Rhône, France	37.5 cl	2016	61.00
Passion, Donatsch, Grisons AOC Pinot Noir - Dontasch, Malans, Switzerland	37.5 cl	2018	53.00
Carato, Ticino DOC Merlot - Delea, Ticino, Switzerland	37.5 cl	2016	46.00
Amarone della Valpolicella, Vivaldi Corvina, Rondinella und Molinara, Venetien, Italy	37.5 cl	2015	51.00

Wine by the bottle 150 cl & 300 cl

Rotwein

Camp du Rouss Barbera d'Asti DOCG, Coppo, Piedmont, Italy	150 cl	2016	Fl. 130.00
Leone Rosso IGT, Il Poggione Cabernet Sauvignon, Merlot, Tuscany, Italy	300 cl	2016	189.00

Wine by the bottle 75 cl

Sparkling wine

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

White wine

Pinot Blanc, Brunner Weinmanufaktur 🍷 Hitzkirch, Switzerland	2019	55.00
Müller-Thurgau, Brunner Weinmanufaktur 🍷 Hitzkirch, Switzerland	2019	53.00
Blanc de noir «Corbeau» Pinot Noir, Freienbach, Switzerland	2019	46.00
Grüner Veltliner, Bründlmayer L&T, Austria	2018	49.00
Tement Blanc „Kalk&Kreide“ Sauvignon Blanc, Southern Styria	2019	65.00
Altuganc, Terres Amoureuses Chardonnay, Mauzac, Languedoc-Roussillon, France	2018	56.00
Aligoté Doré, Bouzeron, Olivier Chanzy Bourgogne, France	2018	55.00
Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett Pfalz, Germany	2018	64.00

Pomino Bianco DOC, Marchesi de Frescobaldi Chardonnay, Pinot Bianco, Tuscany, Italy	2018	52.00
Arneis Roero DOCG, Bruno Giacosa Arneis, Piedmont, Italy	2020	67.00
iL Disperato Bianco delle Venezie IGT Garganega, Veneto, Italy	2020	52.00
Verdejo, Val de Vid Rueda, Spain	2020	49.00

Rosé

Coteaux du Pont du Gard, Domaine Chabrier Grenache, South of France	2020	45.00
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Red wine

Pinot Merlot, Brunner Weinmanufaktur  Hitzkirch, Switzerland	2019	52.00
Sottoroccia Tenuta San Giorgio Cabernet Franc, Cabernet Sauvignon, Merlot Ticino, Switzerland	2018	63.00
Merlot del Ticino «Al Giardinetto» Merlot, Gialdi Vini, Ticino, Switzerland	2017	60.00
Sassi Grossi, Gialdi Merlot, Ticino AOC, Switzerland	2012	92.00
Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Switzerland	2019	45.00
Akkurat Rot Pinot Noir, Staatskellerei Zürich, Switzerland	2018	48.00

Fläscher Pinot Noir, Fam. Heinz Kunz Pinot Noir, Fläsch, Switzerland	2019	68.00
Cuvée Franz, Weingut Pöckl Merlot, Cabernet Sauvignon, Pinot Noir, Burgenland, Austria	2018	63.00
The Wine Cuvée Rot, Erich Scheiblhofer Zweigelt, Merlot, Cabernet Sauvignon Burgenland, Austria	2018	55.00
JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, France	2017	58.00
Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie Grenache, Syrah, Mourvèdre, Côtes du Rhône, France	2017	83.00
Tour des Trois Lunes Cabernet-Sauvignon, Merlot Bordeaux Supérieur, France	2016	49.00
Château Lagrange Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France	2012	96.00
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatia, Oseleta Veneto, Italy	2017	59.00
Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella Veneto, Italy	2017	56.00
Camp du Rouss Barbera d'Asti DOCG, Coppo, Piedmont, Italy	2016	65.00
Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italy	2016	56.00

Barbera d'Alba MonBirone DOC Piedmont, Italy	2017	72.00
Imeneo Bolgheri DOC, Villanoviana Merlot, Cabernet Sauvignon, Tuscany, Italy	2017	63.00
Azienda Petra, Quercegobbe Merlot, Tuscany, Italy	2010	86.00
Cesanese IGT Lazio rosso Cesanese, Lazio, Italy	2013	83.00
Luce, Toscana IGT, Tenuta Luce Frescobaldi Sangiovese, Merlot, Tuscany, Italy	2016	119.00
Chianti Riserva Le Baròncole DOCG (BIO) Sangiovese, Canaiolo, Tuscany, Italy	2017	74.00
I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Tuscany, Italy	2013	98.00
Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spain	2015	49.00
Baigorri Reserva Tempranillo, Rioja DOCa, Spain	2011	73.00
Martin Pescador Tempranillo, Graciano Rioja DOCa, Spain	2016	49.00
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2017	67.00
Fita da Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2019	56.00