



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

All prices in CHF including 7.7% VAT



Breakfast

from 9 until 11.30 am (Weekend till 6pm)

Pastries	1.90 – 4.00
as long as available - croissant, brioche, pain au chocolat, ...	
Basic bread - à discrétion self-service (per person)	7.50
with butter & homemade jam or homemade hazelnut chocolate spread	
„Birchermüesli“	7.50
oat flakes, organic curd, fresh fruits & roasted hazelnuts	
Curd	7.50
with homemade granola, wild berries & peach compote	
Portion of cheese 🌿	7.50
variation from the lucerne market	
Portion of ham 🌿 🌿	7.50
with fresh horseradish	
Graved salmon bagel	9.00
scottish graved salmon with horse radish foam	
Waffle	8.70
freshly made with Felchlin chocolate sauce or wild berries & peach compote	
Small pair of weisswurst (Bavarian sausage)	9.00
with sweet mustard & pretzel roll	



Mill'Fruit Ø ☼ 🌿	7.50
fresh fruits, berries & raspberry sauce	
Leberkäse pretzel roll Ø	7.00
meatloaf sandwich with herb mustard	
Sweet fruity hummus Ø ☼ 🌿	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 Ø (☼)	6.50
two slow soft boiled eggs with chives & a piece of bread	
Oven-egg	8.70
in tomato sauce & bacon with bread Ø (☼)	
in tomato sauce & grilled vegetables with bread Ø (☼)	
in ham & cream with parmesan cheese and bread (☼)	
Oven-falafel Ø ☼ 🌿	9.00
quinoa falafel in tomato sauce & grilled vegetables	

Mill'Feuille Breakfast	28.00
a self-service of bread à discrétion with butter & homemade jam + three breakfast meals of your choice (if shared, „basic at 7.50“ will be charged for each additional person)	

Aperitifs & Snacks



In a glass with bread

gruyère cheese 🌿	8.00
marinated olives 🍷 🌿 🍃	7.50
salametti 🍷 🌿	8.00
Pimientos de Padrón 🍷 🌿 🍃	7.00
Shepherd´s cheese in herb oil 🌿	7.50
all 5 glasses	34.00

Mini-smörrebröd, all 6 pieces 19.00

Zacuscă with shepherd´s cheese (🍷 🍃)
Roastbeef with remoulade & fried onions 🍷
Tomato pesto with Pimientos de Padrón 🍷 🍃
Green pea guacamole with salmon 🍷 (🍃)
Pulled chicken with lime & almond yogurt 🍷
Wasabi cream cheese with radish

Smörrebröd

Roastbeef with remoulade & fried onions 🍷	9.80
Green pea guacamole with salmon 🍷 (🍃)	9.80



MILL'FEUILLE

Mill' Feuille Menu

from
18.00

Ratatouille Panna cotta

with bread chip, lime & almond yogurt, rocket
& walnut vinaigrette

Amarillo Gazpacho

cold soup with yellow zucchini, tomato, bell pepper, basil,
mango chutney & chili straw

Grilled veal paillard

on tomato vinaigrette, Fregola Sarda al limone with
grilled vegetables, spring onions & spinach leaves

or

Patacones

fried plantain with coleslaw, radish, beluga lentils, Ajvar,
radish sprout with cucumber strawberry salad & rocket

Blueberry Brownie

with blueberry sorbet, pistachio-mint pesto
& fresh berries

4-course menu 72.00 // vegetarian 61.00



Starters



Louisiana Cajun Dip 🍴 🌿 (🌱)		11.90
roasted cauliflower, yellow peas, cajun spice mix, grilled corn grains & pita bread		
Egg MILL'FEUILLE (🌱)		8.50
slow soft boiled egg, leaf spinach, toast base & topped off with hollandaise sauce		
Ratatouille Panna cotta 🍴 🌿 🌱		13.00
with bread chip, lime & almond yogurt, rocket & walnut vinaigrette		
Tatar of raw free range young beef 🍴 (🌱)	80 g	23.00
slightly spicy with onion relish & egg yolk mousse		
House salad 🍴 🌱 🌿		9.80
seasonal leaf salad with sweet sour carrots, caramelised seeds & balsamic dressing		
Ceviche of trout 🍴 🌱		18.50
with cherry & chili chutney, fried capers, radish, beetroot leaf salad & coriander		
Amarillo Gazpacho 🍴 🌱 🌿		12.50
cold soup with yellow zucchini, tomato, bell pepper, basil, mango chutney & chili straw		
Soup of the day 🌱		9.50
changing daily		

Mains

from
11.30

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

Burger 28.50
medium grilled Angus-beef, coleslaw, tomato chutney,
dijon mustard & rocket served with homemade fries or salad



from
6pm

Grilled veal paillard Ø 44.00
on tomato vinaigrette, Fregola Sarda al limone with
grilled vegetables, spring onions & spinach leaves




Lucerne beef flank steak 🌿 (Ø) 38.00
medium cooked & carved with ginger mayonnaise,
sugar peas, carrots, grilled corn & homemade fries

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



Gyoza  
filled with fermented tofu, chard, lemon, peanuts
with ginger mayonnaise, sweet & sour eggplants,
vegetable-papaya salad, carrots, watermelon & peanuts

31.00

Patacones   
fried plantain with coleslaw, radish, beluga lentils, Ajvar,
radish sprout with cucumber strawberry salad & rocket

29.00

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

28.50

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

16.50



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Desserts



Desserts

from
11.30

Chocolate passion fruit slice 🍷
with raspberry sauce & cacao crumble 12.50

Mill'Feuille 9.50
homemade layered puff pastry filled with cream
wild berries & peach compote 10.50

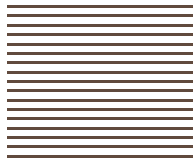
Blueberry Brownie 🍷 🍷 13.00
with blueberry sorbet, pistachio-mint pesto & fresh berries

Apple strudel (🍷 🍷) 11.50
with vanilla sauce or vanilla ice cream

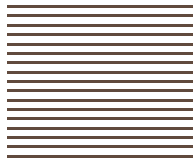
Waffle 8.70
freshly made with Felchlin chocolate sauce or
wild berries & peach compote

until
6.00

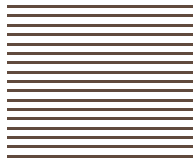
Homemade egg liqueur 🍷 18% 4 cl 8.00



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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

Tea

Fresh mint	5.80
Ginger-tea with lemon and honey	5.80
Tea from L'art du thé mint, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	4.70
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, juice & lemonade

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	5.50
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 from Zamba	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 Doppelleu, Winterthur	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



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	10.50
White wine with soda or lemon soda		20cl	8.00
Rosé wine with soda or lemon soda		20cl	8.00

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 seasonal soda	
Pimmger	12.00
Pimm's No1, homemade ginger soda, orange & cucumber	
Port & Tonic	12.00
white port, tonic, lime & mint	
Rosso Orange	10.00
vermouth rosso, homemade blood orange soda & 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
Fläscher Tresterbrand, Fam. Heinz Kunz	41%	2cl	9.00
Röteli von Elisabeth Kunz aus Fläsch	41%	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

Tement Blanc „Kalk&Kreide“	2020	9.50
Sauvignon Blanc, Weissburgunder, Welschriesling, Southern Styria		
Verdejo, Val de Vid	2021	7.20
Rueda, Spain		
Altugnac, Terres Amoureuses	2018	8.00
Chardonnay, Mauzac, Languedoc-Roussillon, France		
iL Disperato Bianco delle Venezie IGT	2021	7.80
Garganega, Venetien, Italy		
Riesling by the Glass	2020	7.60
Mosel, Germany		



Rosé


dl

Coteaux du Pont du Gard, Domaine Chabrier Grenache, South-France	2021	6.50
Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Switzerland	2021	7.80

Red wine

Fläscher Pinot Noir, Family Hansruedi Adank Pinot Noir, Fläsch, Switzerland	2020	9.70
Merlot del Ticino „Al Giardinetto“ Merlot, Gialdi Vini, Ticino, Switzerland	2018	7.80



Barahonda Organic  Monastrell, Merlot Yecla DO, Spain	2019	7.60
Fita de Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2019	8.00
Barbera Passito Appassimento Barbera, Cantine San Silvestro, Piedmont, Italy	2020	7.20



Wine by the bottle 37.5 cl

White wine

Fl.

Chablis AC, Champs Royaux	37.5 cl	2019	39.00
Chardonnay - William Fèvre, Bourgogne, France			

Red wine

Brunello di Montalcino DOCG	37.5 cl	2016	49.00
Sangiovese - Silvio Nardi, Tuscany, Italy			

Bio

Pannobile, Heinrich, quality wine Austria	37.5 cl	2017	45.00
Zweigelt, Blaufränkisch Gernot Heinrich, Burgenland, Austria			

Vieux Télégraphe, Châteauneuf-du-Pape AC	37.5 cl	2016	61.00
Grenache, Mourvèdre, Syrah, Cinsault, Clairette Domaine du Vieux Télégraphe, Côtes du Rhône, France			

Passion, Donatsch, Grisons AOC	37.5 cl	2019	53.00
Pinot Noir - Dontasch, Malans, Switzerland			

Carato, Ticino DOC	37.5 cl	2018	46.00
Merlot - Delea, Ticino, Switzerland			



Wine by the bottle 150 cl & 300 cl

Rotwein

			Fl.
Fläscher Pinot Noir, Family Heinz Kunz	150 cl	2020	120.00
Pinot Noir, Fläsch, Switzerland			
Camp du Rouss	150 cl	2019	130.00
Barbera d'Asti DOCG, Coppo, Piedmont, Italy			
Leone Rosso IGT, Il Poggione	300 cl	2016	189.00
Cabernet Sauvignon, Merlot, Tuscany, Italy			

Wine by the bottle 75 cl

Sparkling wine

			Fl.
Prosecco Spumante DOC Treviso			59.00
Glera, Veneto, Italy			
Champagne Réserve Brut 1er Cru, Edouard Brun			85.00
Pinot Noir, Chardonnay, Champagne, France			



White wine

Pinot Blanc, Brunner Weinmanufaktur  Hitzkirch, Switzerland	2020	55.00
Blanc de noir «Corbeau» Pinot Noir, Freienbach, Switzerland	2021	46.00
Grüner Veltliner, Bründlmayer house wine, Austria	2020	49.00
Tement Blanc „Kalk&Kreide“ Sauvignon Blanc, Southern Styria	2020	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
Riesling by the Glass Mosel, Germany	2020	53.00
Pomino Bianco DOC, Marchesi de Frescobaldi Chardonnay, Pinot Bianco, Tuscany, Italy	2021	52.00
Arneis Roero DOCG, Bruno Giacosa Arneis, Piedmont, Italy	2021	67.00
il Disperato Bianco delle Venezie IGT Garganega, Veneto, Italy	2021	55.00
Verdejo, Val de Vid Rueda, Spain	2021	51.00



Rosé

Coteaux du Pont du Gard, Domaine Chabrier Grenache, South of Franc	2021	45.00
Fläscher Federweiss, Fam. Heinz Kunz Blauburgunder, Fläsch, Switzerland	2021	54.00

Red wine

Pinot Merlot, Brunner Weinmanufaktur  Hitzkirch, Switzerland	2020	52.00
Fläscher Pinot Noir, Family Hansruedi Adank Pinot Noir, Fläsch, Switzerland	2020	70.00
Sottorocchia Tenuta San Giorgio Cabernet Franc, Merlot Ticino, Switzerland	2019	63.00
Merlot del Ticino „Al Giardinetto“ Merlot, Gialdi Vini, Ticino, Switzerland	2018	60.00
Fläscher Pinot Noir, Family Heinz Kunz Pinot Noir, Fläsch, Switzerland	2019	68.00
Le Rouge Amour, Cave Berthaudin Gamay, La Côte, Switzerland	2021	45.00
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	2019	55.00

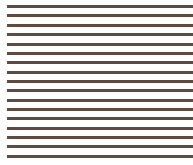


JT Rouge, Château de Nages (BIO) Syrah, Mourvèdre Costières de Nîmes AOC, France	2017	58.00
Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie, Grenache, Syrah, Mourvèdre, Côtes du Rhône, France	2017	83.00
Château Bernadotte, Haut-Médoc AC Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Bordeaux, France	2015	63.00
Château Lagrange Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France	2012	96.00
Château Phélan-Ségur Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, St-Estèphe, Bordeaux, France	2010	119.00
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy	2019	59.00
Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella Veneto, Italy	2018	56.00
Camp du Rouss Barbera d'Asti DOCG, Coppo, Piedmont, Italy	2019	65.00
Bagnolo Riserva, Villa Bagnolo Sangiovese, Romagna, Italy	2016	56.00
Barbera d'Alba MonBirone DOC Piedmont, Italy	2018	72.00
Imeneo Bolgheri DOC, Villanoviana Merlot, Cabernet Sauvignon, Tuscany, Italy	2018	63.00



Azienda Petra, Quercegobbe Merlot, Tuscany, Italy	2010	86.00
Barbera Passito Appassimento Barbera, Cantine San Silvestro, Piedmont, Italy	2020	48.00
Cesanese IGT Lazio rosso Cesanese, Lazio, Italy	2013	83.00
Chianti Riserva Le Baròncole DOCG (BIO) Sangiovese, Canaiolo, Tuscany, Italy	2018	74.00
I Sodi di San Niccolò IGT Sangiovese, Malvasia Nera, Tuscany, Italy	2017	98.00
Barahonda Organic  Monastrell, Merlot Yecla DO, Spain	2019	51.00
Aalto, Aalto Bodega Tempranillo, Ribera del Duero, Spain	2019	97.00
Sello del Rey, Muñoz Tempranillo, Castilla-La-Mancha, Spain	2018	49.00
Baigorri Reserva Tempranillo, Rioja DOCa, Spain	2013	73.00
Martin Pescador Tempranillo, Graciano Rioja DOCa, Spain	2016	49.00
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2018	67.00
Fita da Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2019	56.00

Bio



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