

# Food & Beverages

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## 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

dishes with signs are cooked with this kind of ingredients

Our staff will advise you for further information about food intolerances







We are using swiss meat & fish if possible regional

All prices in CHF including 7.7% VAT

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## Breakfast

from 8 until 12pm (Weekend till 6pm)

<b>Pastries</b>	1.80 – 3.00
as long as available - croissant, brioche, pain au chocolat, ...	
<b>Basic - à discretion (per person)</b>	6.80
with butter & jam	
<b>„Birchermüesli“</b>	7.50
oat flakes, organic curd, fresh fruits & roasted hazelnuts	
<b>Mill’Fruit</b>   	7.00
Pineapple, orange, kiwi, apple, fresh berries & raspberry sauce	
<b>Curd</b>	7.50
with homemade granola with cassis & apple compote	
<b>Portion of cheese</b> 	7.50
variation from the lucerne market	
<b>Portion of ham</b>  	7.50
with fresh horseradish	
<b>Graved salmon bagel</b>	8.80
scottish graved salmon with horse radish foam	
<b>Waffle</b>	8.50
freshly made with maple sauce or cassis & apple compote	

<b>Leberkäse pretzel</b> ☞	7.00
meatloaf sandwich with herb mustard	
<b>Sweet fruity hummus</b> ☞ ☞ ☞	8.00
chickpeas, coconut- & soyamilk, nuts, cranberry, fruits, amaranth- & quinoapops	
<b>Egg MILL'FEUILLE</b>	8.50
soft slow boiled egg, leaf spinach, toast & hollandaise sauce	
<b>Egg in a glass</b> ☞ (☞)	6.50
two soft slow boiled eggs with chives & a piece of bread	
<b>Oven-egg</b>	8.70
in tomato sauce & bacon with bread ☞ (☞)	
in tomato sauce & grilled vegetables with bread ☞ (☞)	
in ham & cream with parmesan cheese and bread (☞)	
<b>Oven-falafel</b> ☞ ☞ ☞	9.00
quinoa falafel in tomato sauce & grilled vegetables	

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<b>Mill'Feuille Breakfast</b>	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)	

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## Aperitifs & Snacks

from  
11.30

### In a glass with bread

gruyère cheese 🍷	8.00
marinated olives 🍷 🍷 🍷	7.50
Rillettes from duck & prok 🍷 🍷	8.00
Gherkins 🍷 🍷 🍷	7.00
Grilled mini corns 🍷 🍷 🍷	7.50
<b>all 5 glasses</b>	<b>34.00</b>

### 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

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### Smörrebröd

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

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## Mill`Feuille Menu

from  
18.00

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### Jamaika Jerk lentils Dip 🌱 🌿 (🌱)

red lentils dip, Jamaika Jerk spice mix, puffed venere rice  
& pita bread

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### Cold white tomato soup 🌱 🌿 (🌱)

with fried basil & Muhammara cracker

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### Gratinated Nubia eggplant 🌱 (🌱 🌿)

with salsa verde & Pecorino cheese, fennel salad  
& pepper from Valle Maggia

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### Nigerian Suya skewer 🌱 🌱

beef rump skewer with penut-cashew marinade,  
barbecue penutbutter sauce, quinoa, tomato & cucumber salad

or

### Smoked watermelon 🌿 🌱 🌱

barbecue penutbutter sauce, quinoa, tomato & cucumber salad

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### Peach tempura 🌱 🌿

backed & rolled in rose sugar with blood orange sauce,  
chocolate sorbet & pistachio

5-course menu 78.00 // vegetarian 68.00

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## Starters

from  
11.30

<b>Bao Buns</b> 🍴 🌱	13.50
Steamed dumplings filled with vegetable, coconutmilk & lemongras on green papaya salad & cashewnuts	
<b>Egg MILL'FEUILLE</b>	8.50
soft slow boiled egg, leaf spinach, toast & topped off with hollandaise sauce	
<b>Jamaika Jerk lentils Dip</b> 🍴 🌱 (🌱)	11.90
red lentils dip, Jamaika Jerk spice mix, puffed venere rice & pita bread	
<b>Tatar of raw free range young cow</b> 🍴 (🌱)	80 g 23.00
slightly spicy with marinated egg yolk & onion relish	
<b>House salad</b> 🍴 🌱 🌱	9.60
leaf salad with baked Berbere-chickpeas & cherry dressing	
<b>Gratinated Nubia eggplant</b> 🌱 (🍴 🌱)	14.50
with salsa verde & Pecorino cheese, fennel salad & pepper from Valle Maggia,	
<b>Cold white tomato soup</b> 🍴 🌱 (🌱)	12.00
with fried basil & Muhammara cracker	
<b>Cheese platter from the market, Lucerne</b>	16.50
with homemade fig mustard & fruit cake	



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## Mains

from  
11.30

**Tatar of raw free range young cow** 🍴 (🌱) 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

**Corn Poulard from Alpstein** 🌱 34.00  
filled with cream cheese, black garlic from the mount Rigi &  
savory, with yellow millet-spinach salad on basil dressing  
& cherry-tomatoes

**Lucerne beef flank steak** 🌱 (🍴) 36.00  
medium cooked & carved, served with Sauce béarnaise,  
homemade fries & mediterranean vegetables

**Nigerian Suya skewer** 🍴 🌱 39.00  
beef rump skewer with penut-cashew marinade,  
barbecue penutbutter, quinoa, tomato & cucumber salads

from  
6pm

from  
6pm

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



**Blueberries white wine risotto** 🌿 29.00  
with goat cream cheese from Dallenwil & pistachios

**Smoked watermelon** 🌿 🌿 🌿 28.00  
barbecue peanutbutter sauce, quinoa, tomato & cucumber salad

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



# Beverages

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## 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	5.50
Ginger-tea with lemon and honey	5.50
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

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## 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
Ale, 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

<b>Seasonal drink</b>	13.50
Hanz vodka or Kühne gin mixed with homemade lemonade	
<b>Pimmger</b>	12.00
Pimm's No1, homemade ginger soda, orange & cucumber	
<b>Port &amp; Tonic</b>	12.00
white port, tonic, lime & mint	
<b>Rosso Orange</b>	10.00
homemade blood orange soda, vermouth rosso & lime	
<b>Cranberry Lillet</b>	10.00
Lillet blanc, homemade cranberry-cherry soda, lime, mint	
<b>Giselle Spritz</b>	9.70
Lime-, quince- & gingerliqueur, prosecco, soda & lime	
<b>Cranberry-Passionfruit (alcohol-free)</b>	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 lemon gras liqueur	18%	4cl	8.00




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## Wine by glass

### Sparkling wine

		dl
<b>Prosecco Spumante DOC Treviso</b>		8.50
Glera, Veneto, Italy		

### White wine

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

### Rosé

		dl
<b>Coteaux du Pont du Gard, Domaine Chabrier</b>	2020	6.50
Grenache, South-France		
<b>Fläscher Federweiss, Fam. Heinz Kunz</b>	2020	7.80
Pinot Noir, Fläsch, Switzerland		

## Red wine

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

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## Wine by the bottle 37.5 cl

### White wine

<b>Chablis AC, Champs Royaux</b> Chardonnay - William Fèvre, Bourgogne, France	37.5 cl	2018	FL. 39.00
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## Red wine

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

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## Wine by the bottle 75 cl

### Sparkling wine

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

## White wine


<b>Pinot Blanc, Brunner Weinmanufaktur</b>  Hitzkirch, Switzerland	2019	55.00
<b>Müller-Thurgau, Brunner Weinmanufaktur</b>  Hitzkirch, Switzerland	2019	53.00
<b>Blanc de noir «Corbeau»</b> Pinot Noir, Freienbach, Switzerland	2019	46.00
<b>Grüner Veltliner, Bründlmayer</b> L&T, Austria	2018	49.00
<b>Tement Blanc „Kalk&amp;Kreide“</b> Sauvignon Blanc, Southern Styria	2019	65.00
<b>Altuganc, Terres Amoureuses</b> Chardonnay, Mauzac, Languedoc-Roussillon, France	2018	56.00
<b>Aligoté Doré, Bouzeron, Olivier Chanzy</b> Bourgogne, France	2018	55.00
<b>Riesling, Koehler-Ruprecht, Kallstadter Saumagen Kabinett</b> Pfalz, Germany	2018	64.00
<b>Pomino Bianco DOC, Marchesi de Frescobaldi</b> Chardonnay, Pinot Bianco, Tuscany, Italy	2018	52.00
<b>Arneis Roero DOCG, Bruno Giacosa</b> Arneis, Piedmont, Italy	2020	67.00
<b>iL Disperato Bianco delle Venezie IGT</b> Garganega, Veneto, Italy	2020	52.00
<b>Verdejo, Val de Vid</b> Rueda, Spain	2020	49.00

## Rosé

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

**Fläscher Federweiss, Fam. Heinz Kunz** 2020 54.00  
Pinot Noir, Fläsch, Switzerland

## Red wine

**Pinot Merlot, Brunner Weinmanufaktur**  2019 52.00  
Hitzkirch, Switzerland

**Sottoroccia Tenuta San Giorgio** 2018 63.00  
Cabernet Franc, Cabernet Sauvignon, Merlot  
Ticino, Switzerland

**Merlot del Ticino «Al Giardinetto»** 2017 60.00  
Merlot, Gialdi Vini, Ticino, Switzerland

**Sassi Grossi, Gialdi** 2012 92.00  
Merlot, Ticino AOC, Switzerland

**Le Rouge Amour, Cave Berthaudin** 2019 45.00  
Gamay, La Côte, Switzerland

**Akkurat Rot** 2018 48.00  
Pinot Noir, Staatskellerei Zürich, Switzerland

**Fläscher Pinot Noir, Fam. Heinz Kunz** 2019 68.00  
Pinot Noir, Fläsch, Switzerland

**Cuvée Franz, Weingut Pöckl** 2018 63.00  
Merlot, Cabernet Sauvignon, Pinot Noir,  
Burgenland, Austria

<b>The Wine Cuvée Rot, Erich Scheiblhofer</b> Zweigelt, Merlot, Cabernet Sauvignon Burgenland, Austria	2018	55.00
<b>JT Rouge, Château de Nages (BIO)</b> Syrah, Mourvèdre Costières de Nîmes AOC, France	2017	58.00
<b>Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie</b> Grenache, Syrah, Mourvèdre, Côtes du Rhône, France	2017	83.00
<b>Tour des Trois Lunes</b> Cabernet-Sauvignon, Merlot Bordeaux Supérieur, France	2016	49.00
<b>Château Lagrange</b> Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France	2012	96.00
<b>Ripasso iL Bugiaro Valpolicella Superiore DOC</b> Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy	2017	59.00
<b>Valpolicella DOC Classico, Secondo Marco</b> Corvina, Corvinone, Rondinella Veneto, Italy	2017	56.00
<b>Bagnolo Riserva, Villa Bagnolo</b> Sangiovese, Romagna, Italy	2016	56.00
<b>Barbera d'Alba MonBirone DOC</b> Piedmont, Italy	2017	72.00
<b>Imeneo Bolgheri DOC, Villanoviana</b> Merlot, Cabernet Sauvignon, Tuscany, Italy	2017	63.00

<b>Azienda Petra, Quercegobbe</b> Merlot, Tuscany, Italy	2010	86.00
<b>Cesanese IGT Lazio rosso</b> Cesanese, Lazio, Italy	2013	83.00
<b>Luce, Toscana IGT, Tenuta Luce Frescobaldi</b> Sangiovese, Merlot, Tuscany, Italy	2016	119.00
<b>Leone Rosso IGT, Il Poggione</b> Brunello, Cabnert Sauvignon, Merlot, Tuscany, Italy	300 cl 2016	189.00
<b>Chianti Riserva Le Baròncole DOCG (BIO)</b> Sangiovese, Canaiolo, Tuscany, Italy	2017	74.00
<b>I Sodi di San Niccolò IGT</b> Sangiovese, Malvasia Nera, Tuscany, Italy	2013	98.00
<b>Sello del Rey, Muñoz</b> Tempranillo, Castilla-La-Mancha, Spain	2015	49.00
<b>Baigorri Reserva</b> Tempranillo, Rioja DOCa, Spain	2011	73.00
<b>Martin Pescador</b> Tempranillo, Graciano Rioja DOCa, Spain	2016	49.00
<b>Abadia Retuerta, Selección Especial</b> Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain	2017	67.00
<b>Fita da Fitapreta, Fitapreta Vinhos</b> Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2019	56.00