

MILL'FEUILLE

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 - à discretion (per person)	7.50
with butter & jam	
„Birchermüesli“	7.50
oat flakes, organic curd, fresh fruits & roasted hazelnuts	
Curd	7.50
with homemade granola with tangerine & persimmon 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	8.70
freshly made with maple chocolate sauce or tangerine & persimmon compote	



Leberkäse pretzel 🍷
meatloaf sandwich with herb mustard 7.00

Sweet fruity hummus 🍷 🌱 🥒
chickpeas, coconut- & soyamilk, nuts, cranberry, fruits,
amaranth- & quinoapops 8.00

Egg MILL'FEUILLE 🌱
slow soft boiled egg, leaf spinach, toast base & hollandaise sauce 8.50

Egg in a glass 🍷 🌱
two slow soft boiled eggs with chives & a piece of bread 6.50

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 28.00
a serving of bread à discretion with butter and 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
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 del 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



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Mill` Feuille Menu

from
18.00

Lambs lettuce (🌿)

with french dressing & south tyrolean tirtlen
filled with cheese sauerkraut & roasted seeds

Rosehip celery soup 🍃 🌿 🌱

with fresh horseradish & baked hazelnuts

Egg MILL'FEUILLE (🌿)

slow soft boiled egg, leaf spinach, toast base &
topped off with hollandaise sauce

Gratinated beef Entrecôte

with croquettes filled with truffled jus, Carnaroli risotto
& winter vegetable pan

or

Stewed kohlrabi 🍃 🌿 🌱

filled with smoked king oyster mushrooms goulash,
beetroot-gnocchi, kale & pear chips

Baked apple with almonds 🍃 🌿 🌱

with cinnamon, rosemary & chocolate sorbet

5-course menu 79.00 // vegetarian 66.00



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Starters

from
11.30

- Autumn turnips Dip** 🍴 🌿 (🌱) 11.90
roasted autumn turnips & carrot dip, with lemon oil,
cashewnuts & pita bread
- Egg MILL'FEUILLE** (🌱) 8.50
slow soft boiled egg, leaf spinach, toast base &
topped off with hollandaise sauce
- Lambs lettuce** (🌱) 14.50
with french dressing & south tyrolean tirtlen
filled with cheese sauerkraut & rosted seeds
with fried wolly pig bacon 17.50
- Tatar of raw free range young beef** 🍴 (🌱) 80 g 23.00
slightly spicy with marinated egg yolk & onion relish
- House salad** 🍴 🌱 🌿 9.80
leaf salad with roasted almonds, grapes
& cress dressing
- Poached char fillet in bourbon vanilla oil** 🍴 🌱 17.50
lentil salad with bloodorange, beetroot leaves
& pomegranate seeds
- Rosehip celery soup** 🍴 🌿 🌱 10.50
with fresh horseradish & baked 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 27.50
medium grilled Angus-beef, coleslaw, tomato chutney,
dijon mustard & rocket with homemade fries or salad

from
6pm




Gratinated beef Entrecôte 44.00
with croquettes filled with truffled jus, Carnaroli risotto
& winter vegetable pan

Poulet au saffron 🍴 35.00
corn poulard legs from Alpstein in saffron stock with carrots,
pearl onions, mushroom, beetroot-gnocchi & kale

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



Red cabbage & Ube Crêpes 29.00
with black salsify, leek à la crème, Pommery mustard
& winter vegetable pan

Stewed kohlrabi    30.00
filled with smoked king oyster mushrooms goulash,
beetroot-gnocchi, kale & pear chips

„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, coupe & frappé

Desserts

from
11.30

Vermicelle 🍷			
with meringue & whipped cream			9.50
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 & chocolate sorbet			
Mill'Feuille			9.50
homemade layered puff pastry filled with cream tangerine & persimmon compote			
			10.50
Apple strudel (🍷🍷)			10.30
with vanilla sauce or vanilla ice cream			
Waffle			8.70
freshly made with maple chocolate sauce or tangerine & persimmon compote			
Homemade egg liqueur 🍷	18%	4 cl	8.00

until
6.00

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 scoop	3.00
Chocolate sorbet		
Mango sorbet		
Strawberry sorbet		
Coconut-Straciatella		
Cookie		



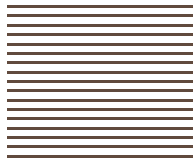
Frappé

available from all of our ice cream
flavours
8.50

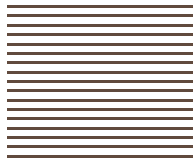
Our toppings:

Whipped cream	homemade egg liqueur
Smarties	tangerine & persimmon compote
Almond slices	maple chocolate sauce
Nougat brittle	Banana
Gummi bears	
Meringue	
per topping CHF 1.50	per topping CHF 2.00





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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
Coffee with plum, pomaceous fruit or herb schnaps, Holdrìo	6.50
Coretto Grappa, Chocolate or Tea & rum	6.50
Homemade mulled wine	6.50

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, 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	5.50
Lori's roasted mate coffeinated	33 cl bottle	5.50
Bitter lemon / tonic from J.GASCO	20 cl bottle	5.50
Lurisia chinotto	27.5cl 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 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



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
Fläscher Tresterbrand, Fam. Heinz Kunz	41%	2cl	9.00
Röteli von Elisabeth Kunz aus Fläsch	41%	2cl	9.80
1761 Turm coffee liqueur	25%	4cl	9.80
Homemade egg liqueur 🍷	18%	4cl	8.00




Wine by glass

Sparkling wine

Prosecco Spumante DOC Treviso	dt
Glera, Veneto, Italy	8.50

White wine

Müller-Thurgau, Brunner Weinmanufaktur 	2019	7.50
Hitzkirch, Switzerland		
Tement Blanc „Kalk&Kreide“	2020	9.50
Sauvignon Blanc, Weissburgunder, Welschriesling, Southern Styria		
Verdejo, Val de Vid	2020	7.20
Rueda, Spain		
Altugnac, Terres Amoureuses	2018	8.00
Chardonnay, Mauzac, Languedoc-Roussillon, France		
iL Disperato Bianco delle Venezie IGT	2020	7.80
Garganega, Venetien, Italy		



Rosé

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

Red wine

Fläscher Pinot Noir, Family Hansruedi Adank	2019	9.70
Pinot Noir, Fläsch, Switzerland		
Merlot del Ticino „Al Giardinetto“	2018	7.80
Merlot, Gialdi Vini, Ticino, Switzerland		
Abadia Retuerta, Selección Especial	2017	9.80
Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain		
Fita de Fitapreta, Fitapreta Vinhos	2019	8.00
Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal		
Barbera Passito Appassimento	2019	7.20
Barbera, Cantine San Silvestro, Piedmont, Italy		



Wine by the bottle 37.5 cl

White wine

Fl.

Chablis AC, Champs Royaux	37.5 cl	2018	39.00
Chardonnay - William Fèvre, Bourgogne, France			

Red wine

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

Pannobile, Heinrich, quality wine Austria	37.5 cl	2017	45.00
Zweigelt, Blaufränkisch (Bio dynamic) 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	2018	53.00
Pinot Noir - Dontasch, Malans, Switzerland			

Carato, Ticino DOC	37.5 cl	2017	46.00
Merlot - Delea, Ticino, Switzerland			

Amarone della Valpolicella, Vivaldi	37.5 cl	2015	51.00
Corvina, Rondinella und Molinara, Venetien, Italy			



Wine by the bottle 150 cl & 300 cl

Rotwein

			Fl.
Camp du Rouss	150 cl	2016	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	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	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
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	55.00
Verdejo, Val de Vid Rueda, Spain	2020	51.00



Rosé

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

Red wine

Pinot Merlot, Brunner Weinmanufaktur 🍷 2019 52.00
Hitzkirch, Switzerland

Fläscher Pinot Noir, Family Hansruedi Adank 2020 70.00
Pinot Noir, Fläsch, Switzerland

Sottoroccia Tenuta San Giorgio 2019 63.00
Cabernet Franc, Cabernet Sauvignon, Merlot
Ticino, Switzerland

Merlot del Ticino „Al Giardinetto“ 2018 60.00
Merlot, Gialdi Vini, Ticino, Switzerland

Fläscher Pinot Noir, Family Heinz Kunz 2019 68.00
Pinot Noir, Fläsch, Switzerland

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

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

Cuvée Franz, Weingut Pöckl 2019 63.00
Merlot, Cabernet Sauvignon, Pinot Noir,
Burgenland, Austria

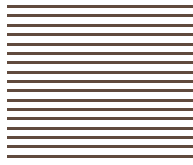
The Wine Cuvée Rot, Erich Scheiblhofer 2019 55.00
Zweigelt, Merlot, Cabernet Sauvignon
Burgenland, Austria



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	2016	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, Croatina, Oseleta Veneto, Italy	2018	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	2018	72.00
Imeneo Bolgheri DOC, Villanoviana Merlot, Cabernet Sauvignon, Tuscany, Italy	2017	63.00
Azienda Petra, Quercegobbe Merlot, Tuscany, Italy	2010	86.00



Barbera Passito Appassimento Barbera, Cantine San Silvestro, Piedmont, Italy	2019	48.00
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	2016	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



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