

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

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

Breakfast

Breakfast

from 9 till 12pm (Weekend till 18:00)

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

Leberkäse pretzel roll ☞	7.00
meatloaf sandwich with herb mustard	
Sweet fruit hummus ☞ ☞ ☞	8.00
chickpeas, coconut- & soyamilk, cranberry, nuts, fresh fruits, amaranth- & quinoapops	
Egg MILL'FEUILLE	8.50
soft slow boiled egg, leaf spinach, toast & hollandaise sauce	
Egg in a glass ☞ ☞	6.50
two soft slow 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 & cress	

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

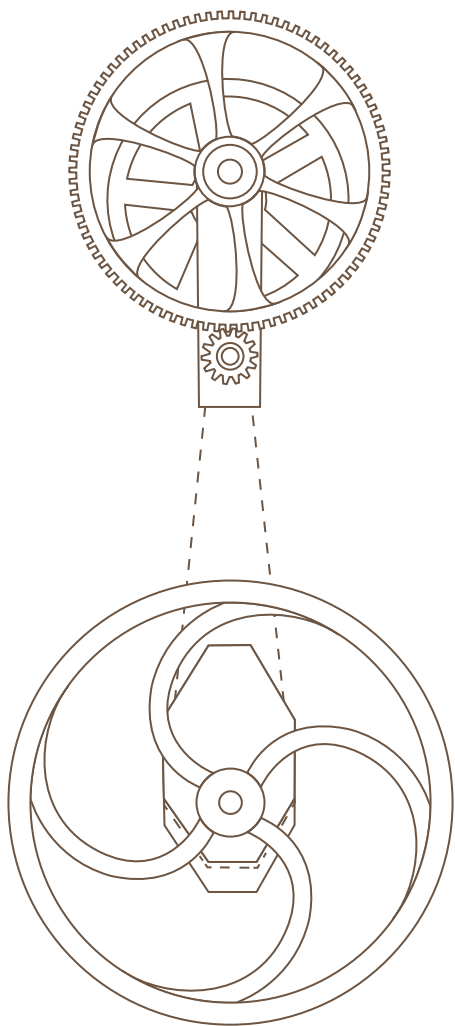
from
11.30

Aperitifs & Snacks

In a glass with bread

gruyère cheese 🍷	8.00
salametti 🍷 🍷	8.00
marinated olives 🍷 🍷 🍷	7.50
Misir Wot, ethiopian red lentils dip 🍷 🍷	7.00
dried tomatoes 🍷 🍷 🍷	6.50
all 5 glasses	34.00

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



Mill`Feuille Menu

from
18.00

Lamb's lettuce with pomegranate seeds (🌿)
rGoat cheese praline from Dallenwil coated with
pumpkinseeds, Tramezzini & French dressing

Chestnut rosemary soup (🌿) (🌿)
with Farina Bona Grissini from Ticino

Momo (🌿) (🌿)
dumplings filled with korean Kimchi, marinated Pak Choi
& sesame teriyaki sauce

Beef Entrecôte from Lucerne with scallop (🌿) (🌿)
with chili-chocolate sauce, panisse, sour cream
& winter vegetables

or

Stewed beetroot (🌿) (🌿) (🌿)
with walnut-wasabi-mayo, roasted walnuts, panisse
& winter vegetables

White chocolate pumpkin brownie
with pumpkin seeds, cashew nuts, pumpkinseed oil, chocolate sorbet

5-course menu 78.00 // vegetarian 70.00

Starters

from
11.30

Momo 🌱 🌿 13.50
dumplings filled with korean Kimchi, marinated Pak Choi
& sesame teriyaki sauce

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

Ethiopian Misir Wot 🌱 🌿 🌱 11.90
red lentils dip with ginger, Berbere, cherry tomatoes
& pita bread

Tatar of raw free range young cow (🌱 🌱) 80 g 23.00
slightly spicy with cheese and a herb & onion relish

House salad 🌱 🌱 🌿 9.60
leaf salad with cress dressing

Lamb's lettuce with pomegranate seeds 🌱 14.50
Goat cheese praline from Dallenwil coated with
pumpkinseeds, Tramezzini & French dressing

from
18.00

Chestnut rosemary soup 🌱 🌱 11.50
with Farina Bona Grissini from Ticino

Soup of the day 🌱 9.50
changing daily

Mains

from
11.30

Tatar of raw free range young cow (Ø) (🌿) 160 g 33.00
slightly spicy with cheese and a herb & onion relish

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

from
18.00

Beef Entrecôte from Lucerne with scallop (🌿) (Ø) 44.00
with chili-chocolate sauce, panisse, sour cream
& winter vegetables

from
18.00

Truffled pork sausage (🌿) 33.00
on Madeira jus with nettles risotto, Bimi broccoli, kalettes
& fried red cabbage

Angus skirt steak from Ennetbürgen (🌿) 39.00
medium cooked & carved with sauce béarnaise,
potato gratin & winter vegetables

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

Stewed beetroot 🌿 🌱 🍷 28.00
with walnut-wasabi-mayo, roasted walnuts, panisse
& winter vegetables

Nettles risotto with burrata 🌱 30.00
with roasted almond flakes, Bimi broccoli, kalettes
& fried red cabbage

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

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	5.50
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

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	27.5cl bottle	5.50
Fresh orange juice	20 cl	6.00
Tomato juice	20 cl	5.00
Homemade soda lemon / ginger / blood orange / cranberry-cherry / seasonal soda	30 cl/50 cl	4.70/6.30

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 Flasche	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
Waldhonig Chrüterbrand, Hecht	32%	4cl	9.00
Homemade egg liqueur	18%	4cl	8.00

Wine by glass

Sparkling wine

		dl
Prosecco Spumante DOC Treviso		8.50
Glera, Veneto, Italy		

White wine

Blanc de noir «Corbeau»	2019	6.50
Pinot Noir, Freienbach, Switzerland		
Grüner Veltliner, Bründlmayer	2018	7.00
L&T, Austria		
Verdejo, Val de Vid	2019	7.00
Rueda, Spain		
Altugnac, Terres Amoureuses	2018	8.00
Chardonnay, Mauzac, Languedoc-Roussillon, France		
iL Disperato Bianco delle Venezie IGT	2019	7.50
Garganega, Venetien, Italy		

Rosé & Federweiss

		dl
Coteaux du Pont du Gard, Domaine Chabrier	2019	6.50
Grenache, South-France		
Fläscher Federweiss, Fam. Heinz Kunz	2019	7.80
Pinot Noir, Fläsch, Switzerland		

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	2016	9.80
Fita de Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal	2018	8.00
Cabanon, Domaine Calvet-Thunevin Grenache, Carignan, Syrah Languedoc-Roussillon, France	2014	7.50

Wine by the bottle 37.5 cl

White wine

Chardonnay Colli Orientali del Friuli DOC Chardonnay - Ronchi di Manzano, Friaul, Italy	37.5 cl	2016	Fl. 35.00
Chablis AC, Champs Royaux Chardonnay - William Fèvre, Bourgogne, France	37.5 cl	2018	39.00

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

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
Blanc de noir «Corbeau» Pinot Noir, Freienbach, Switzerland	2019	46.00
Grüner Veltliner, Bründlmayer L&T, Austria	2018	49.00
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	2017	64.00
Pomino Bianco DOC, Marchesi de Frescobaldi Chardonnay, Pinot Bianco, Tuscany, Italy	2018	52.00
Arneis Roero DOCG, Bruno Giacosa Arneis, Piedmont, Italy	2019	67.00
iL Disperato Bianco delle Venezie IGT Garganega, Veneto, Italy	2019	52.00
Verdejo, Val de Vid Rueda, Spain	2019	49.00

Rosé & Federweiss

Coteaux du Pont du Gard, Domaine Chabrier Grenache, South of France	2019	45.00
Fläscher Federweiss, Fam. Heinz Kunz Pinot Noir, Fläsch, Switzerland	2019	54.00

Red wine

Pinot Merlot, Brunner Weinmanufaktur Hitzkirch, Switzerland	2018	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	2018	45.00
Akkurat Rot Pinot Noir, Staatskellerei Zürich, Switzerland	2018	48.00
Big John Cuvée Reserve, Erich Scheiblhofer Zweigelt, Cabernet Sauvignon, Pinot Noir, Burgenland, Austria	2018	59.00
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	2015	58.00
Etoile du Sud Grenache, Carignan Côtes du Roussillon Villages AOC, Domaine Thunevin-Calvet, France	2017	51.00

Châteauneuf-du-Pape Halos de Jupiter from Philippe Cambie Grenache, Syrah, Mourvèdre, Côtes du Rhône, France	2016	83.00
Baron de Brane, 2ème vin du Château Brane Cantenac Cabernet-Sauvignon, Merlot, Cabernet-Franc, Carmenère Margaux, Bordeaux, France	2010	90.00
Château Lagrange Cabernet-Sauvignon, Merlot, Petit Verdot Saint-Julien, Bordeaux, France	2012	96.00
Cabanon, Domaine Calvet-Thunevin Grenache, Carignan, Syrah Languedoc-Roussillon, France	2014	53.00
Ripasso iL Bugiardo Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy	2016	59.00
Valpolicella DOC Classico, Secondo Marco Corvina, Corvinone, Rondinella Veneto, Italy	2016	56.00
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

Leone Rosso IGT, Il Poggione Brunello, Cabnert Sauvignon, Merlot, Tuscany, Italy	300 ct	2016	189.00
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
Alión, Bodegas y Viñedos Alión Tempranillo, Ribera dl Duero DO, Spain		2014	108.00
Abadia Retuerta, Selección Especial Tempranillo, Cabernet Sauvignon, Syrah Castilla y Leon, Spain		2016	67.00
Fita da Fitapreta, Fitapreta Vinhos Tempranillo, Touriga Nacional, Syrah, Cabernet Sauvignon Alentejo, Portugal		2017	56.00