



Food & Beverages



## Mill'Feuille

1000 stories  
numerous characters & endless good moments


Cosy, urban & close.  
We serve popular & delicious food & drinks  
for every taste at the best location.

We host the whole year on the boarder of the Reuss &  
are ready everyday to  
serve homemade meals, non-stop.

We love what we do.  
Openness & appreciation are cornerstones of our team  
& we happily share these values with our guests.



## 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 use regional swiss meat & fish whenever possible

We are certified according to the criteria of [www.labelfaitmaison.ch](http://www.labelfaitmaison.ch) for mostly homemade food & dishes.



All prices in CHF including 8.1 % VAT



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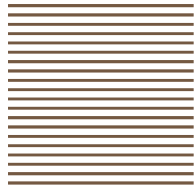
## Breakfast

from 9 until 11am (Weekend till 2pm)

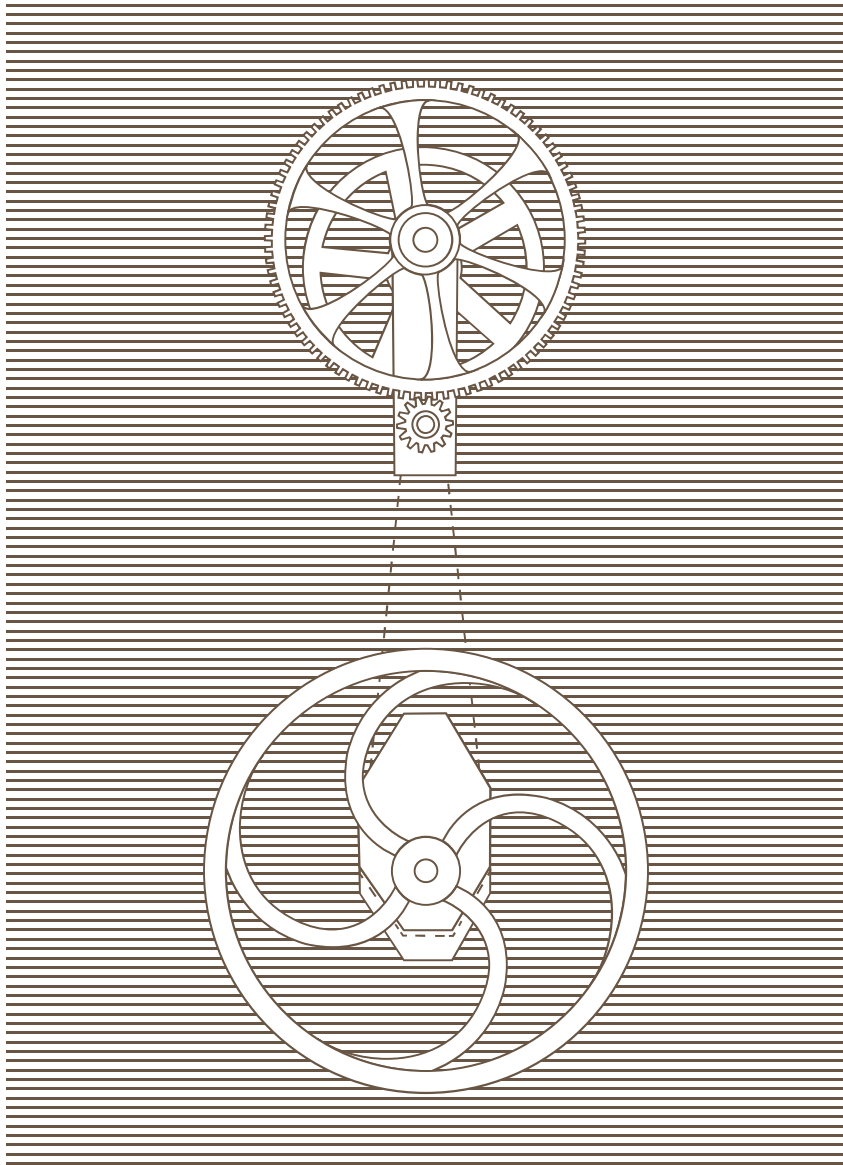
<b>Pastries</b>	1.90 – 4.20
as long as available - croissant, pain au chocolat, ...	
<b>Basic bread - à discrétion self-service (per person)</b>	8.00
with butter & homemade jam & homemade hazelnut chocolate spread	
<b>„Birchermüesli“</b> ☞ ☞	8.00
oat flakes, soy yogurt, fruits & roasted hazelnuts	
<b>Curd</b>	8.00
with homemade granola, rhubarb & cranberry fruit sauce	
<b>Portion of cheese</b> ☞	8.00
variety of selected cheese	
<b>Graved salmon bagel</b>	9.50
scottish graved salmon with horseradish spread	
<b>Waffle</b>	9.00
freshly made with Felchlin chocolate sauce or rhubarb & cranberry fruit sauce	
<b>Sweet fruity hummus</b> ☞ ☞ ☞	8.00
chickpeas, coconut- & soy milk, nuts, cranberry, fruits & quinoapops	



<b>Meatloaf pretzel roll</b>	8.00
meatloaf sandwich with herb mustard	
<b>Small pair of Bavarian white sausage</b>	9.50
with sweet mustard & pretzel roll	
<b>Egg MILL'FEUILLE</b> (🌿)	9.50
slow soft boiled egg, leaf spinach, toast base & hollandaise sauce	
<b>Egg in a glass</b> (🍷) (🌿)	7.00
two slow soft boiled eggs with chives & a piece of bread	
<b>Oven-egg</b>	9.20
in tomato sauce & bacon with bread (🍷) (🌿)	
in tomato sauce & grilled vegetables with bread (🍷) (🌿)	
in ham & cream with Grana padano & bread (🌿)	
<b>Oven-falafel</b> (🍷) (🌿) (🍴)	9.00
Falafel in tomato sauce & grilled vegetables	
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<b>Mill'Feuille Breakfast</b>	29.00
a self-service of bread à discrétion with butter & homemade jam	
+ three breakfast meals of your choice	
(if shared, „basic at 8.00“ will be charged for each additional person)	
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## Aperitifs & Snacks



### In a glass with bread

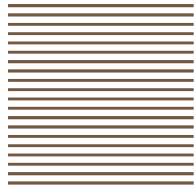
gruyère cheese 🍷	8.20
marinated olives 🍷 🍴 🌿	7.50
salametti 🍷 🍴	8.20
pickled radishes 🍷 🍴 🌿	7.00
meatloaf with sweet mustard 🍷	7.60
<b>all 5 glasses</b>	<b>35.00</b>

<b>Three types of dip with bread</b> 🍷 🍴 (🍷)	<b>17.50</b>
lime, white beans & herbs	
eggplant, chickpeas & apricots	
dried tomatoes	

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<b>Graved salmon bagel</b>	<b>9.50</b>
scottish graved salmon with horseradish foam	

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## Menu Mill' Feuille



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**Glazed eggplant**     
cucumber salad, sesame & lime dressing  
& miso mayo

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**Sorrel soup**     
radishes & walnuts

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**Cauliflower steak**   
mascarpone polenta, vegetables & wild garlic gremolata

or

**Braised beef cheeks**   
mascarpone polenta & wild garlic gremolata

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**Kefir panna cotta**   
rhubarb & pistachio crunch

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4-course menu 75.00 // vegetarian 68.00





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## Starters

from  
11.30

<b>Bao Bun</b>	14.50
with vegetables filling, on coleslaw	
<b>Egg MILL'FEUILLE</b> (🌱)	9.50
slow soft boiled egg, leaf spinach, toast base & topped off with hollandaise sauce	
<b>Pickled char</b> (🌱) (🌿)	17.50
cucumber salad, sesame & lime dressing, miso mayo	
<b>Green mix salad</b> (🌱)	16.50
slow soft boiled egg, buttermilk dressing & seeds	
<b>Tartare of raw free range veal</b> (🌱) 80 g	24.00
pickled red onions, herb relish & pepper aioli	
<b>House salad</b> (🌱) (🌿) (🌻)	12.00 / 16.00
seasonal salad, caramelized walnuts, pickled red onions & house dressing	
<b>Glazed eggplant</b> (🌱) (🌿) (🌻)	14.50
cucumber salad, sesame & lime dressing, miso mayo	
<b>Sorrel soup</b> (🌱) (🌿) (🌻)	12.00 / 16.50
radishes & walnuts	
<b>Soup of the day</b> (🌱)	9.90



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## Mains



**Tartare of raw free range veal** (Ø) 160 g 36.00  
pickled red onions, herb relish & pepper aioli

**Burger** 29.50  
medium grilled Angus-beef, coleslaw, bacon jam,  
& cucumber pickles served with homemade fries or salad

**Pulled Mill'Feuille** 32.00  
lasagne with pulled beef, tomato sauce, rocket salad & burrata


**Secreto of apple pork** Ø 🌿 39.00  
celery puree, calvados jus & vegetables



**Braised beef cheeks** 🌿 44.00  
mascarpone polenta & wild garlic gremolata

**„Knusperli“** Ø 31.00  
sliced trout fillets in panko breadcrumbs, smoky cocktail dip  
served with homemade fries or salad



	<b>Beetroot &amp; oranges ragout</b> 🌱 🌿 🌱 celery puree & vegetables	32.00
	<b>Cauliflower steak</b> 🌱 mascarpone polenta, vegetables & wild garlic gremolata	34.00
	<b>Wild garlic Ravioli*</b> lemon, wild broccoli & pine nuts	33.00
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	<b>Cheese platter</b> with homemade chutney & fruit bread	18.50
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\*Produced only for us by Pastarazzi in Sarnen



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## Desserts

from  
11.30

<b>Calamansi mousse</b>   	14.50
crumble & kumquats fruit sauce	
<b>Mill'Feuille</b>	9.90
homemade layered puff pastry filled with cream with rhubarb & cranberry fruit sauce	11.90
<b>Kefir panna cotta</b> 	13.00
rhubarb & pistachio crunch	
<b>Apple strudel</b>   *	11.90
with vanilla sauce or vanilla ice cream	
<b>Waffle</b>	9.00
freshly made with Felchlin chocolate sauce or rhubarb & cranberry fruit sauce	

until  
6pm

<b>Homemade egg liqueur</b> 	18%	4 cl	8.20
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In the mood for ice cream?  
Create your own coupe with our coupe & ice cream menu.

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\*Produced by Dolce Amore in Küsnacht am Rigi



## Beverages



### Coffee

Coffee, espresso, ristretto	5.00
Espresso macchiato	5.20
Cappuccino / milk coffee	5.50
Flat White	5.60
Caffè latte, milk coffee with 2 espresso-shots	6.20
Latte macchiato	6.20
Caffè Mocha	6.50
Hot or cold chocolate or heliomalt	5.20
Hot chocolate with whipped cream	6.50

### Cold coffee drinks

Caffè freddo, espresso with milk & ice	6.20
Espresso tonic	6.50

### Tea

Fresh mint	6.00
Ginger-tea GINGR GURU	6.00
with fresh, organic & fairtrade ginger juice	
Tea from L'art du thé	5.00
medina, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	
Hot apple juice	5.40
Matcha Latte hot / cold	6.80
Homemade chai or tumeric latte hot / cold	6.80

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Our coffee beans, from the house brand Coffea, are fairtrade & organic.  
We only use organic milk & swiss organic oat drink from the cooperative  
Gutsch.

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### Water, juice & lemonade

Still or sparkling water from Lucerne	30 cl/50 cl	4.00/5.50
Homemade soda	30 cl/50 cl	5.00/6.80
lemon / swiss organic ginger / blood orange / herbs / fig & pear all of the sodas we'll serve as spritzer		
Homemade ice tea	30 cl/50 cl	5.00/6.80
Apple juice / apple juice with soda	30 cl/50 cl	5.00/6.80
Coke, Switzerland	30 cl/50 cl	5.00/6.80
Vivi coke zero	33 cl bottle	5.80
El Tony mate coffeinated	33 cl bottle	5.80
zämä® swiss original soda - from Lucerne	33 cl bottle	6.50
Bitter lemon / tonic from J.Gasco	20 cl bottle	5.60
Lurisia chinotto	27.5 cl bottle	5.60
Fresh orange juice from Sluups	20 cl	6.40
Tomato juice	20 cl	5.20

### Beer & cider

Einsiedler lager on tap	30 cl/50 cl	5.50/7.50
Mill'Bräu, housebeer on tap	30 cl/ 50cl	6.00/ 8.00
Shandy with lemonade, ginger soda or soda	30 cl/50 cl	5.50/7.50
Wheat beer, Lucerne	50 cl bottle	8.50
India pale ale, Lucerne	33 cl bottle	6.80
Season beer, Sutton, Dallenwil	33 cl bottle	7.80
Wiess „Kölsch“ Schluckspecht Lucerne	33 cl bottle	7.00
Möhl cider with alcohol	50 cl bottle	6.50
Chopfab bleifrei, alcohol-free pale ale, <0.5%	33 cl bottle	6.50
No Brainer, alcohol-free lager, <0.5%, Lucerne	33 cl bottle	7.00



### Aperitif

Montanaro, Vermouth di Torino Bianco / Rosso	16 %	4 cl	8.50
Campari	23 %	4 cl	8.50
Cynar	16 %	4 cl	8.50
Aperol	11 %	4 cl	8.50
+ Orange juice		10 cl	2.50
+ Soda		10 cl	1.50
Aperol Spritz / Veneto			11.50
Suze Spritz			11.50
Apollo Spritz			11.50
White wine with soda or lemon soda			8.50

### Spirits

Frakmont Lucerne Dry Gin, Lucerne, Switzerland	43 %	4 cl	14.00
Gin Modernist, Basel, Switzerland	44 %	4 cl	12.00
RIVO Gin, Lago di Como, Italien	43 %	4 cl	13.00
Rum Diplomatico	40 %	4 cl	12.00
Turicum Vodka, Zurich, Switzerland	41.5 %	4 cl	10.00
Whisky Johnny Walker Red Label	40 %	4 cl	10.00
Whisky Oban 14y	43 %	4 cl	14.00
Whisky Goldwaescher Rye Virgin Oak, Switzerland	43 %	4 cl	12.00
Whisky Nikka from the Barrel, Japan	51 %	4 cl	13.00





## Drinks

<b>Geballe Ladung Lozärn</b> mountain herbs from zämä® meets basil & lemon from Henruk´s Liqueur	14.50
<b>Sweet ´n´ Sour</b> Amaretto, lime juice, homemade, swiss organic ginger soda	13.00
<b>Lillet Sour</b> Lillet, lime juice, homemade lemon soda	13.00
<b>Port &amp; Tonic</b> white port sandeman, tonic, lime & mint	13.00
<b>Summer Kiss</b> Aperol, lime juice, homemade lemon soda	11.00
<b>Suze Tonic</b> Suze, Schweppes indian tonic	11.00
<b>Applo Tonic</b> Applo, Schweppes indian tonic	11.00
<b>Sweet ´n´ Sour Zero (alcohol-free)</b> Lyre´s Amaretti, lime juice, homemade, swiss organic ginger soda	9.50
<b>Sunset Hug (alcohol-free)</b> Lyre´s Italian Spritz, lime juice, homemade lemon soda	9.50

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For our drinks we use extraordinary swiss spirits & liqueurs.  
To bring our personal touch to it, we use homemade soda.

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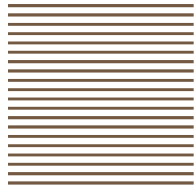


### Digestive

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
Parfait Amour Aquavitas, Haldihof	30%	2cl	8.50
Fläscher Tresterbrand, Fam. Heinz Kunz	41%	2cl	9.00

### Liqueur

Aplo, Fischbach, Luzern, Switzerland	13%	4cl	9.50
Henruk's Liqueur, Lucerne (basil & lemon)	19%	4cl	9.50
Amaretto di Saronno	28%	4cl	9.00
Baileys	17%	4cl	9.00
Homemade egg liqueur ☼	18%	4cl	8.20
Lyre's Amaretti	0.0%	4cl	7.50
Lyre's Italian Spritz	0.0%	4cl	7.50




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## Wine by glass

### Sparkling wine

	<b>Prosecco Spumante DOC Treviso</b> Glera / Veneto, Italy		dl 9.00
	<b>Crémant d'Alsace Extra Nature Reflets, J.C. Buecher</b> Alsace, France	2019	9.50

### White wine

	<b>Bagnolo Bianco Albana Secco DOCG</b> Romagna, Italy	2021	7.50
	<b>Chardonnay DOC Sicilia Feudo Disisa</b> Sicily, Italy	2020	8.50
	<b>Basa, Telmo Rodriguez</b> Verdejo / DO Rueda, Spain	2023	7.50
	<b>L'Oranget del Montmell, Amor per la Terra</b> Moscatel, Cariñena, Macabeo / Catalonia, Spain	2023	9.50



### Rosé

		dt
<b>Eau de Provence, Côtes de Provence AOP</b> Syrah, Cinsault, Grenache, Rolle / Provence, France	2024	8.00
<b>Wingman, Matchwine</b> Merlot, Pinot Noir / Hungary	2023	8.50

### Red wine

<b>Malanser Pinot Noir, Andrea Lauber</b> Pinot Noir / Malans, Switzerland	2023	9.70
<b>Il Vignone, De'Ricci</b> Cabernet Sauvignon, Merlot / Tuscany, Italy	2018	9.50
<b>Cuprum Reserva, Comalats</b> Cabernet Sauvignon / Costers del Segre, Spain	2021	9.50
<b>Al-Ria Vinho Regional Algarve, Casa Santos Lima</b> Touriga Nacional, Tinta Roriz (Tempranillo), Syrah Estremadura, Portugal	2021	8.20








### Sparkling wine

			FL.
	<b>Prosecco Spumante DOC Treviso</b> Glera / Veneto, Italy		59.00
	<b>Crémant d'Alsace Extra Nature Reflets, J.C. Buecher</b> Alsace, France	2018	68.00
	<b>Ancestrale Inspira't, Enalire Vins</b> Macabeu, Xarello / Catalonia, Spain	2021	63.00
	<b>Champagne Réserve Brut 1er Cru, Edouard Brun</b> Pinot Noir, Chardonnay / Champagne, France		85.00

### White wine

	<b>La Trémaille Valais AOC</b> Petit Arvine, Chardonnay / Valais, Switzerland	37.5 cl	2020	46.00
	<b>Müller-Thurgau, Brunner Weinmanufaktur</b>  Hitzkirch, Switzerland		2023	55.00
	<b>Blanc de noir «Corbeau»</b> Pinot Noir / Freienbach, Switzerland		2023	46.00
	<b>Knoll Grüner Veltliner Loibenberg Smaragd</b> Wachau, Austria		2001	135.00
	<b>Knoll Riesling Loibenberg Smaragd</b> Wachau, Austria		2002	140.00
	<b>Elsheimer Blume Riesling trocken, Wasem Wein</b> Rheinhessen DQ, Germany		2021	69.00



<b>Château Larrivet Haut-Brion Blanc</b> Sauvignon Blanc, Sémillon Pessac-Léognan AC, France	37.5 cl	2019	54.00
<b>Aligoté Doré, Bouzeron, Olivier Chanzy</b> Bourgogne, France		2021	58.00
<b>Arneis Roero DOCG, Bruno Giacosa</b> Arneis / Piedmont, Italy		2023	69.00
<b>Chardonnay DOC Sicilia Feudo Disisa</b> Sicily, Italy		2020	55.00
<b>Bagnolo Bianco Albana Secco DOCG</b> Romagna, Italy		2021	51.00
<b>Basa, Telmo Rodriguez</b> Verdejo / DO Rueda, Spain		2023	51.00
<b>L'Oranget del Montmell, Amor per la Terra</b> Moscatel, Cariñena, Macabeo / Catalonia, Spain		2023	61.00
<b>6É Selecció Moscatell, Celler 9+</b> Moscatell / Tarragona, Spain		2022	68.00





### Rosé

<b>Eau de Provence, Côtes de Provence AOP</b> Syrah, Cinsault, Grenache, Rolle / Provence, France	2024	65.00
<b>Wingman, Matchwine</b> Merlot, Pinot Noir / Hungary	2023	68.00

### Red wine

<b>Passion, Donatsch, Grisons AO</b> Pinot Noir / Malans, Switzerland	37.5 cl	2020/2021	54.00
<b>Pinot Merlot, Brunner Weinmanufaktur</b> 🍷 Hitzkirch, Switzerland		2023	58.00
<b>Malanser Pinot Noir, Andrea Lauber</b> Pinot Noir / Malans, Switzerland		2023	70.00
<b>Monolith, Weingut zur Sonne, Obrecht</b> Pinot Noir / Jenins, Switzerland		2017	115.00
<b>Sottoroccia Tenuta San Giorgio</b> Cabernet Franc, Merlot / Ticino, Switzerland		2022	66.00





	<b>Pannobile, Gernot Heinrich</b> Zweigelt, Blaufränkisch / Burgenland, Austria	37.5 cl	2017/2018	45.00
Rarity	<b>Schwarz Rot, Johann Schwarz</b> Zweigelt / Burgenland, Austria		2000	120.00
	<b>Karasi Areni Noir, Zorah Wines</b> Areni Noir / Armenia		2022	75.00
	<b>Domaine des Tourelles rouge, Chtaura</b> Cabernet Sauvignon, Syrah, Cinsault, Carignan Bekaa Valley, Lebanon		2020	65.00
	<b>Rainbow's End Limited Release</b> Cabernet Franc / Stellenbosch, South Africa		2015	78.00
	<b>Avalon</b> Cabernet Sauvignon / Napa Valley, USA		2014	76.00
Clairnet	<b>Château Thieuley Bordeaux clairnet AC</b> Merlot, Cabernet Sauvignon/ Bordeaux, France		2023	69.00
	<b>Château Phélan-Ségur</b> Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot, St-Estèphe, Bordeaux, France		2010	119.00
Bio	<b>JT Rouge, Château de Nages</b> Syrah, Mourvèdre Costières des Nîmes AOC, France		2017/2020	58.00
	<b>Châteauneuf-du-Pape Halos de Jupiter, Philippe Cambie</b> Grenache, Syrah, Mourvèdre/ Côtes du Rhône, France		2020	85.00
	<b>Barolo Ciabot Berton 1961 DOCG</b> Nebbiolo/ Piemonte, Italy	37.5 cl	2019	52.00





	<b>Valpolicella DOC Classico, Secondo Marco</b> Corvina, Corvinone, Rondinella Veneto, Italy	2019/2021	58.00
	<b>Barbera d' Alba MonBirone DOC</b> Barbera d' Asti DOCG / Piemonte, Italy	2019	75.00
	<b>Camp du Rouss, Coppo</b> Barbera d' Asti DOCG / Piemonte, Italy	2021	65.00
	<b>Camp du Rouss, Coppo</b> Barbera d' Asti DOCG / Piemonte, Italy	150 cl 2021	130.00
	<b>Yemula Rubicone, IGT Cantine Umberto Cesari</b> Emilia Romagna, Italy	2020	90.00
	<b>Imeneo Bolgheri DOC, Villanoviana</b> Merlot, Cabernet Sauvignon / Tuscany, Italy	2020	68.00
	<b>Il Vignone IGT Supertuscan, De'Ricci</b> Cabernet Sauvignon, Merlot / Tuscany, Italy	2018	65.00
Bio	<b>Chianti Riserva Le Baròncole DOCG</b> Sangiovese, Canaiolo / Tuscany, Italy	2020	74.00
	<b>I Sodi di San Niccolò IGT</b> Sangiovese, Malvasia Nera / Tuscany, Italy	2017/2020	98.00
Rarity	<b>Castello dei Rampolla d'Alceo</b> Cabernet Sauvignon, Tuscany, Italy	2012	189.00
Bio	<b>Barahonda Organic</b> Monastrell, Merlot / Yecia DO, Spain	2020	51.00
	<b>Aalto, Aalto Bodega</b> Tempranillo / Ribera del Duero, Spain	2021/2022	97.00



	<b>Pruno Black Edition, Finca Villacreces</b>	2021	64.00
	Tinto Fino, Cabernet Sauvignon / Ribera del Duero, Spain		
	<b>L'abrunet de Frisach Negre, Cellar Frisach</b>	2021	60.00
	Garnacha Tinta, Cariñena / Katalonia, Spain		
	<b>Muntura Quevedo</b>	2019	71.00
	Carinyena, Trepal, Ull de llebre, Garnacha, Monastrell Enlaire Vins, Katalonia, Spain		
	<b>Cuprum Reserva, Comalats</b>	2021	65.00
	Cabernet Sauvignon / Costers del Segre, Spain		
	<b>La Cueva del Contador</b>	2013	109.00
	Tempranillo / Rioja, Spain		
	<b>Al-Ria Vinho Regional Algarve, Casa Santos Lima</b>	2021	58.00
	Touriga Nacional, Tinta Roriz (Tempranillo), Syrah Estremadura, Portugal		
	<b>Terra d'Alter Alicante Bouschet</b>	2020	68.00
	Alentejo, Portugal		



All our breads & baked goods come from Lucerne bakeries, with the exception of those listed below:

Bagel with sesame from Germany  
Brioche with head, Butter Schokoweggen, Buttergipfel  
& regular Toast from France