

MILL'FEUILLE

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 for mostly homemade food & dishes.



All prices in CHF including 8.1 % VAT



Breakfast

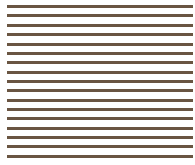
from 9 until 11am (Weekend till 2pm)

Pastries	1.90 – 4.20
as long as available - croissant, pain au chocolat, ...	
Basic bread - à discrétion self-service (per person)	7.90
with butter & homemade jam & homemade hazelnut chocolate spread	
„Birchermüesli“  	7.80
oat flakes, soy yogurt, fruits & roasted hazelnuts	
Curd	7.80
with homemade granola, plum & fig fruit sauce	
Portion of cheese 	7.60
variety from the lucerne market	
Graved salmon bagel	9.20
scottish graved salmon with horseradish spread	
Waffle	8.90
freshly made with Felchlin chocolate sauce or plum & fig fruit sauce	
Sweet fruity hummus   	8.00
chickpeas, coconut- & soyamilk, nuts, cranberry, fruits & quinoapops	

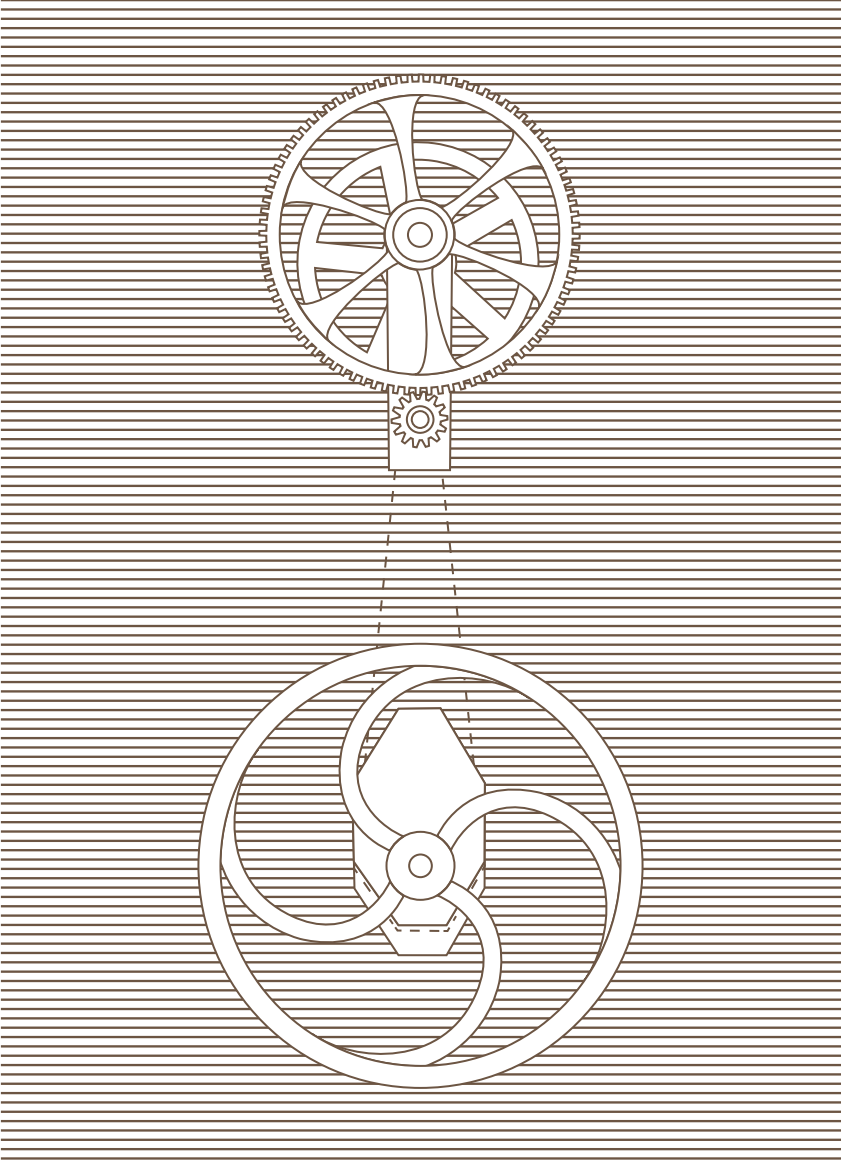


Meatloaf pretzel roll	7.80
meatloaf sandwich with herb mustard	
Small pair of Bavarian white sausage	9.00
with sweet mustard & pretzel roll	
Egg MILL'FEUILLE (🌿)	9.20
slow soft boiled egg, leaf spinach, toast base & hollandaise sauce	
Egg in a glass (🍷) (🌿)	6.80
two slow soft boiled eggs with chives & a piece of bread	
Oven-egg	8.80
in tomato sauce & bacon with bread (🍷) (🌿)	
in tomato sauce & grilled vegetables with bread (🍷) (🌿)	
in ham & cream with Grana padano & bread (🌿)	
Oven-falafel (🍷) (🌿) (🌱)	9.00
Falafel in tomato sauce & grilled vegetables	

Mill'Feuille Breakfast	29.00
a self-service of bread à discrétion with butter & homemade jam + three breakfast meals of your choice (if shared, „basic at 7.90“ 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
marinated radishes 🍷 🌿 🍃	7.00
meatloaf with sweet mustard 🌿	7.60
all 5 glasses	35.00

Three types of dip with bread 🍷 🍃 (🌿)	14.50
pumpkin & hazelnut	
eggplant, chickpeas & apricots	
dried tomatoes	

Graved salmon bagel	9.20
scottish graved salmon with horseradish foam	



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Menu Mill` Feuille

from
6pm

Pumpkin carpaccio

beluga lentil & pomelo salad, rocket,
pomegranate & pumpkin seeds

Horseradish potato soup

apple chutney & roasted cashew nuts

Red beetroot steak

feta cheese crumble, date & saffron risotto, winter vegetables

or

Duo of swiss veal

ragout & pumpkin seed crusted steak,
date & saffron risotto, winter vegetables

Gingerbread mousse

mulled wine sauce, figs & tangerines

4-course menu 89.00 // vegetarian 71.00

Starters



Gyozas		13.50
potato & sauerkraut filling, pommery mustard dip		
Egg MILL'FEUILLE 🌿		9.20
slow soft boiled egg, leaf spinach, toast base & topped off with hollandaise sauce		
Pumpkin carpaccio 🌿 🌱 🍃		16.80
beluga lentil & pomelo salad, rocket, pomegranate & pumpkin seeds		
Lamb's lettuce 🌿 🌱		16.50
fried slow soft boiled egg, radishes, sunflower seeds & french dressing		
with smoked crunchy pulled pork		
Tartare of raw free range veal (🌿)	80 g	23.50
with pickled red onions, herb relish & beer gel		
House salad 🌿 🌱 🍃		11.50
seasonal salad with caramelized walnuts, pickled red onions & citrus fruits dressing		
Horseradish potato soup 🌿 🍃 🌱	11.80 / 16.50	
apple chutney & roasted cashew nuts		
Soup of the day 🌿		9.80
changes daily		

Mains

from
11.30

Tartare of raw free range veal (Ø) 160 g 35.00
with pickled red onions, herb relish & beer gel

Burger 29.50
medium grilled Angus-beef, coleslaw, tomato chutney,
spicy dijon mustard & rocket served with homemade fries or salad




Pulled Mill'Feuille 31.50
lasagne with pulled beef, tomato sauce, rocket salad & burrata

Corn-fed chicken suprême Ø ✂ 38.00
marinated with za'atar, yellow pea puree, creamy black salsify
& Jerusalem artichoke sauce & winter vegetables



Duo of swiss veal 52.00
ragout & pumpkin seed crusted steak,
date & saffron risotto, winter vegetables

from
6pm

„Knusperli“ Ø 29.50
sliced trout fillets in panko breadcrumbs, chili & cocktail dip
served with homemade fries or salad

Kale pancakes    31.00
yellow pea puree, creamy black salsify &
Jerusalem artichoke sauce, winter vegetables

 **Red beetroot steak** 33.00
feta cheese crumble, date & saffron risotto, winter vegetables

„Maultaschen“*   32.00
red cabbage & chestnut filling, nut sauce,
pomegranate & spinach leaves

Cheese platter from the market, lucerne 18.50
with homemade fig mustard & fruit bread

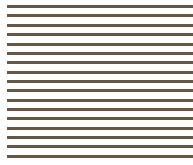
Desserts

from
11.30

Vermicelle 🍷	10.00
with meringue & whipped cream	
with vanilla ice cream	13.00
Gingerbread mousse 🍷	14.50
mulled wine sauce, figs & tangerines	
Mill'Feuille	9.90
homemade layered puff pastry filled with cream	
with plum & fig fruit sauce	11.90
Braised pear 🍷 🍷 🍷	13.50
chocolate cream & caramelized almonds	
Apple strudel (🍷 🍷)*	11.90
with vanilla sauce or vanilla ice cream	
Waffle	8.90
freshly made with Felchlin chocolate sauce or plum & fig fruit sauce	

until
6pm

Homemade egg liqueur 🍷	18%	4 cl	8.20
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Beverages



Coffee

Coffee, espresso, ristretto	4.90
Espresso macchiato	5.20
Cappuccino / milk coffee	5.50
Flat White	5.50
Caffè latte, milk coffee with 2 espresso-shots	6.10
Caffè Mocha	6.20
Latte macchiato	6.10
Hot or cold chocolate or ovomaltine	5.00
Hot chocolate with whipped cream	6.00
Coffee with plum, pomaceous fruit or herb schnaps, Holdrío	6.80
Coretto Grappa, Chocolate or Tea & rum	6.80
Housemade mulled wine	6.80

Cold coffee drinks

Caffè freddo, espresso with milk & ice	6.10
Espresso tonic	6.00

Tea

Fresh mint	5.90
Ginger-tea made with swiss organic ginger juicie with lemon and honey	6.00
Tea from L'art du thé	4.90
mint, rooibos-vanille, assam, earl grey, fruit, green, camomile, verbena, rose hip, herbal tea	
Hot apple juice	5.20
Matcha Latte hot / cold	6.80
Homemade chai or tumeric latte hot / cold	6.80

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



Water, juice & lemonade

Still or sparkling water from Lucerne	30 cl/50 cl	3.70/5.20
Homemade soda lemon / swiss organic ginger / blood orange / herbs / fig & pear all of the sodas we'll serve as spritzer	30 cl/50 cl	4.90/6.50
Homemade ice tea	30 cl/50 cl	4.90/6.50
Apple juice / apple juice with soda	30 cl/50 cl	4.90/6.50
Coke, Switzerland	30 cl/50 cl	4.90/6.50
Vivi coke zero	33 cl bottle	5.60
El Tony mate coffeinated	33 cl bottle	5.60
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	6.20
Tomato juice	20 cl	5.10

Beer & cider

Einsiedler lager on tap	30 cl/50 cl	5.50/7.50
Mill'Bräu, housebeer on tap	30 cl/ 50 cl	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
Légère, Lucerne	33 cl bottle	6.80
Rubicon Red Ale, MN Brew Rothenburg	30 cl bottle	7.20
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	8.00
Campari	23%	4 cl	8.00
Cynar	16%	4 cl	8.00
Aperol	11%	4 cl	8.00
+ Orange juice		10 cl	2.50
+ Soda		10 cl	1.50
Aperol Spritz / Veneto			10.50
Suze Spritz			11.50
Apllo Spritz			11.50
White wine with soda or lemon soda			8.00

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

Geballte Ladung Lozärn	14.00
mountain herbs from zämä® meets basil & lemon from Henruk´s Liqueur	
Sweet ´n´ Sour	13.00
Amaretto, lime juice, homemade, swiss organic ginger soda	
Lillet Sour	13.00
Lillet, lime juice, homemade lemon soda	
Port & Tonic	13.00
white port sandeman, tonic, lime & mint	
Summer Kiss	11.00
Aperol, lime juice, homemade lemon soda	
Suze Tonic	11.00
Suze, Schweppes indian tonic	
Aplo Tonic	11.00
Suze, Schweppes indian tonic	
Sweet ´n´ Sour Zero (alcohol-free)	9.50
Lyre´s Amaretti, lime juice, homemade, swiss organic ginger soda	
Sunset Hug (alcohol-free)	9.50
Lyre´s Italian Spritz, lime juice, homemade lemon soda	

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



Digestive

Grappa di Arneis, Marolo	42%	2 cl	8.50
Grappa di Moscato Après, Marolo	42%	2 cl	9.00
Grappa di Barolo, Marolo	50%	2 cl	12.50
Parfait Amour Aquavitas, Haldihof	30%	2 cl	8.50
Fläscher Tresterbrand, Fam. Heinz Kunz	41%	2 cl	9.00

Liqueur

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



MILL'FEUILLE

Wine by glass

Sparkling wine

		dt
Prosecco Spumante DOC Treviso		9.00
Glera / Veneto, Italy		



Crémant d'Alsace Extra Nature Reflets, J.C. Buecher	2019	9.50
Alsace, France		

White wine



Lilium Bianco di Merlot Ticino, DOC, Vinattieri 	2023	8.50
Ticino, Switzerland		

Chardonnay DOC Sicilia Feudo Disisa	2020	8.50
Sicily, Italy		

Basa, Telmo Rodriguez	2023	7.50
Verdejo / DO Rueda, Spain		



L'Oranget del Montmell, Amor per la Terra	2023	9.50
Moscatel, Cariñena, Macabeo / Catalonia, Spain		



Rosé

		dl
Eau de Provence, Côtes de Provence AOP Syrah, Cinsault, Grenache, Rolle / Provence, France	2023	8.00
Wingman, Matchwine Merlot, Pinot Noir / Hungary	2023	8.50

Red wine

Fläscher Pinot Noir, Family Hansruedi Adank Pinot Noir / Fläsch, Switzerland	2022	9.80
Il Vignone, De'Ricci Cabernet Sauvignon, Merlot / Tuscany, Italy	2018	9.50
Cuprum Reserva, Comalats Cabernet Sauvignon / Costers del Segre, Spain	2021	9.50
Al-Ria Vinho Regional Algarve, Casa Santos Lima Touriga Nacional, Tinta Roriz (Tempranillo), Syrah	2021	8.20





Sparkling wine

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

White wine

	La Trémaille Valais AOC Petit Arvine, Chardonnay / Valais, Switzerland	37.5 cl	2020	46.00
	Müller-Thurgau, Brunner Weinmanufaktur  Hitzkirch, Switzerland		2023	55.00
	Blanc de noir «Corbeau» Pinot Noir / Freienbach, Switzerland		2022	46.00
	Lilium Bianco di Merlot Ticino, DOC, Vinattieri  Ticino, Switzerland		2023	55.00
	Knoll Grüner Veltliner Loibenberg Smaragd Wachau, Austria		2001	135.00
	Knoll Riesling Loibenberg Smaragd Wachau, Austria		2002	140.00



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



Rosé

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

Red wine

Passion, Donatsch, Grisons AOC Pinot Noir / Malans, Switzerland	37.5 cl	2020	54.00
Pinot Merlot, Brunner Weinmanufaktur  Hitzkirch, Switzerland		2022	58.00
Fläscher Pinot Noir, Family Hansruedi Adank Pinot Noir / Fläsch, Switzerland		2022	72.00
Monolith, Weingut zur Sonne, Obrecht Pinot Noir / Jenins, Switzerland		2018	115.00
Sottoroccia Tenuta San Giorgio Cabernet Franc, Merlot / Ticino, Switzerland		2022	66.00

Rarity



	Pannobile, Gernot Heinrich Zweigelt, Blaufränkisch / Burgenland, Austria	37.5 cl 2017/2018	45.00
Rarity	Schwarz Rot, Johann Schwarz Zweigelt / Burgenland, Austria	2020	120.00
	Karasi Areni Noir, Zorah Wines Areni Noir / Armenia	2021	75.00
	Domaine des Tourelles rouge, Chtaura Cabernet Sauvignon, Syrah, Cinsault, Carignan Bekaa Valley, Lebanon	2020	65.00
	Rainbow's End Limited Release Cabernet Franc / Stellenbosch, South Africa	2015	78.00
	Avalon Cabernet Sauvignon / Napa Valley, USA	2014	76.00
Clairnet	Château Thieuley Bordeaux clairnet AC Merlot, Cabernet Sauvignon/ Bordeaux, France	2023	69.00
Bio	JT Rouge, Château de Nages Syrah, Mourvèdre Costières des Nîmes AOC, France	2017	58.00
	Châteauneuf-du-Pape Halos de Jupiter, Philippe Cambie Grenache, Syrah, Mourvèdre/ Côtes du Rhône, France	2020	85.00
	Barolo Ciabot Berton 1961 DOCG Nebbiolo/ Piemonte, Italy	37.5 cl 2019	52.00
	Ripasso iL Burgiado Valpolicella Superiore DOC Corvina, Corvinone, Rondinella, Croatina, Oseleta Veneto, Italy	2021	64.00



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



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



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
& Buttergipfel Le Tourier from France