



MILL'FEUILLE

## LUNCH MENU

25th - 29th November 2024

11.30 - 14.00 pm

All our Lunch menus are served  
with soup & salad.

### MONDAY / TUESDAY

- |  |       |
|--|-------|
| 01 Arancini with pumpkin & leek                          | 22.00 |
| vegetables cooked in cream                               |       |
| 02 Deer stew   | 24.00 |
| creamy mushroom sauce, bread dumplings & brussel sprouts |       |

### WEDNESDAY / THURSDAY

- |                                     |       |
|-------------------------------------|-------|
| 01 Vegetable lasagne                | 22.00 |
| smoked tomato sauce & burrata       |       |
| 02 Veal goulash 🌿                   | 24.00 |
| mashed potatoes & winter vegetables |       |

### FRIDAY

- |   |       |
|---|-------|
| 01 Vegetable lasagne                            | 22.00 |
| smoked tomato sauce & burrata                   |       |
| 02 Fried trout fillet (CH) 🌿 🐟                  | 24.00 |
| beluga lentil vegetables & almond creme fraîche |       |

### DAILY

- |                 |      |
|-----------------|------|
| Soup of the day | 9.80 |
|-----------------|------|

We use Swiss meat & fish, whenever possible from the region.  
Marine fish are MSC certified.

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



All prices in CHF incl. 8.1 % VAT.