



MILL'FEUILLE

## LUNCH MENU

11th - 15th November 2024

11.30 - 14.00 pm

All our Lunch menus are served  
with soup & salad.

### MONDAY / TUESDAY

- |    |   |       |
|----|---|-------|
| 01 | Risotto 🌿   | 22.00 |
|    | slow soft boiled egg, pumpkin, leek & kale crisps     |       |
| 02 | Minced pork   | 24.00 |
|    | poppy seed spaetzle, mushroom cream sauce & vegetable |       |

### WEDNESDAY / THURSDAY

- |    |  |       |
|----|--|-------|
| 01 | Baked sweet potato 🌿 🌿 🍃                               | 22.00 |
|    | cole slaw, coconut & ginger spinach & peanut sauce     |       |
| 02 | Roast shoulder of veal 🌿                               | 24.00 |
|    | mashed potatoes, creamy savoy cabbage & calvados gravy |       |

### FRIDAY

- |    |  |       |
|----|--|-------|
| 01 | Baked sweet potato 🌿 🌿 🍃                           | 22.00 |
|    | cole slaw, coconut & ginger spinach & peanut sauce |       |
| 02 | Salmon tempura (NO) 🌿                              | 24.00 |
|    | mashed yellow peas & coconut & ginger spinach      |       |

### 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.