



MILL'FEUILLES

RESTAURANT

SINCE 2016

**WE ARE PLEASED TO OFFER YOU REFINED AND
FLAVOURFUL CUISINE, MAINLY BASED ON FRESH,
SEASONAL INGREDIENTS.**

**OUR TEAM IS CONSTANTLY STRIVING TO SATISFY EVERY
GUEST WHO VISITS US, SO PLEASE DON'T HESITATE TO
SHARE YOUR SUGGESTIONS WITH US!**



OPENING HOURS

BREAKFAST: 6:30 AM – 10:00 AM

LUNCH: 11:30 AM – 2:00 PM

DINNER: 6:30 PM – 9:00 PM



SYMBOLS ON OUR MENU



CONTAINS GLUTEN

CONTAINS LACTOSE 



CONTAINS PORK



ORIGIN OF MEATS AND FISH:

BEEF, CHICKEN, VEAL, PORK: SWITZERLAND

PERCH: SWITZERLAND

SALMON: NORWAY

COD: NORTHEAST ATLANTIC (FAO27)



**WE WILL GLADLY PROVIDE YOU WITH DETAILED INFORMATION
ABOUT THE POSSIBLE PRESENCE OF ALLERGENS IN THE DISHES
ON OUR MENU.**

NET PRICES IN SWISS FRANCS, INCLUDING 8.1% VAT.

SALADS & STARTERS

TENDER GREEN SALAD LEAVES - STARTER (HOMEMADE DRESSING OR FRENCH DRESSING)	6.50
SUMMER VEGETABLE MEDLEY - STARTER (HOMEMADE DRESSING OR FRENCH DRESSING)	9.50
CAESAR SALAD - MAIN COURSE 🌿 🍷	23.00
SOUP OF THE DAY	7.00
MIMOSA EGGS (DEVEILED EGGS)	11.00
SHRIMP COCKTAIL WITH AVOCADO AND CITRUS	13.00
LAYERED SMOKED SALMON WITH GUACAMOLE, SHAVED PARMESAN AND YOGURT DRESSING 🍷	17.00
MEZZE PLATTER 🍷 🌿	16.00
(LEBANESE TABBOULEH, TZATZIKI, LENTILS, EGGPLANT CAVIAR, FALAFEL, AND PITA BREAD)	

TARTARES

STARTER: SERVED WITH TOAST
MAIN COURSE: SERVED WITH TOAST AND HOMEMADE FRIES

CLASSIC BEEF TARTARE 🌿 HAND-CUT 90G/180G	19.00 / 31.00
ASIAN-STYLE BEEF TARTARE 🌿 HAND-CUT 90G/180G	20.00 / 32.00
SALMON TARTARE WITH YOGURT, 🌿 🍷 DILL, SHALLOT, AND LEMON	32.00

MEATS

SERVED WITH A SIDE DISH OF YOUR CHOICE
AND VEGETABLES OF THE DAY

SWISS BEEF RIB-EYE STEAK PAN-SEARED
WITH FRESH THYME AND MAÎTRE D'HÔTEL BUTTER  37.00

CHICKEN SUPREME STUFFED WITH RICOTTA AND FRESH HERBS,
SERVED WITH WHOLEGRAIN MUSTARD SAUCE  31.00

FISH

SERVED WITH A SIDE DISH OF YOUR CHOICE
AND VEGETABLES OF THE DAY

COD FILLET WITH CITRUS FLAVOURS,
SERVED WITH CHIMICHURRI SAUCE 29.00

TERIYAKI-MARINATED SALMON SKEWER,
SERVED WITH A COLD YOGURT AND MINT SAUCE   30.00

SWISS PERCH FILLETS MEUNIÈRE-STYLE,
SERVED WITH TARTAR SAUCE   41.00

BURGERS

SWISS BURGER   28.00
*BRIOCHE BUN, HOMEMADE BEEF PATTY, CARAMELIZED ONIONS,
VACHERIN FRIBOURGEOIS AOP, TOMATO, LETTUCE, PICKLES,
WHOLEGRAIN MUSTARD SAUCE, AND HOMEMADE FRIES*

VEGETARIAN BURGER   26.00
*BRIOCHE BUN, VEGETARIAN PATTY, CARAMELIZED ONIONS, GRUYÈRE AOP,
TOMATO, LETTUCE, YOGURT SAUCE, AND HOMEMADE FRIES*

PASTA

PASTA WITH TOMATO SAUCE 🌿	19.00
PASTA WITH PESTO 🌿 🥛	19.00
BOLOGNESE PASTA 🌿	22.00
CARBONARA PASTA 🥛 🌿 🐷	21.00

KIDS' CORNER

PASTA 🌿 <i>TOMATO, PESTO, BOLOGNESE, AND CARBONARA</i>	15.00
KIDS' BURGER 🌿	15.00
HOMEMADE CHICKEN NUGGETS AND FRIES 🌿	15.00
BREADED FISH FRITTERS AND HOMEMADE FRIES 🌿	15.00

ALL OUR DISHES ARE AVAILABLE IN HALF PORTIONS AT HALF PRICE
FOR YOUNG FOOD LOVERS UP TO 14 YEARS OLD.

DESSERTS & CHEESE

SELECTION OF LOCAL AND INTERNATIONAL CHEESES 🥛	13.00
DESSERT OF THE DAY	9.00
MOUSSE OF THE DAY	9.00
SEASONAL CRÈME BRÛLÉE 🥛	12.00
HOMEMADE SEASONAL MILLE-FEUILLE 🌿	13.00
TIRAMISU OF THE MOMENT 🌿	13.00
FRESH FRUIT PLATTER	10.00
CHOICE OF ICE CREAMS (1 SCOOP / 2 SCOOPS) 🥛	4.00 / 7.50

DRINKS

DRINK BY THE GLASS	30CL 50CL	4.50 6.50
<i>WATER, APPLE JUICE, COCA-COLA, ICED TEA, SYRUPS</i>		
ARKINA BLUE OR GREEN	35CL 1L	5.00 8.00
COCA-COLA 33CL		5.30
COCA-COLA ZERO 33CL		5.30
ICED TEA FUSETEA 33CL		5.30
SINALCO ORANGE 33CL		5.30
RIVELLA RED 33CL		5.30
APPLE JUICE RAMSEIER 33CL		5.30
EL TONY MATE 33CL		5.30
INFUSADES 33CL		5.50
<i>WHITE TEA AND ALPINE MINT / ROOIBOS & LEMON VERBENA / INFUSADES BLACK ASSAM TEA WITH CITRUS</i>		
ALPINESSE TONIC 20CL		5.00
ALPINESSE GINGER ALE 20CL		5.00
SAN BITTER RED 10CL		4.70
ORGANIC ARTISAN LEMONADE - LEMON / LIME 33CL		5.70
ORGANIC ARTISAN ORANGE LEMONADE 33CL		5.70
MOUNTAIN HERB LEMONADE 35CL		5.70
MICHEL JUICE (ORANGE, TOMATO) 20CL		5.50
MICHEL NECTAR (PEAR, PINEAPPLE, APRICOT) 20CL		5.50

CAFETERIA

COFFEE, ESPRESSO, RISTRETTO	4.20
CAPPUCCINO, FLAT WHITE	4.70
TEA, HERBAL INFUSION	4.20
COLD OR HOT MILK	3.90
CHOCOLATE (COLD OR HOT) OR OVALTINE	4.70

BEERS

FELDSCHLÖSSCHEN (4.8%) 33CL	6.50
VALAISANNE LAGER (4.8%) 33CL	6.50
FELDSCHLÖSSCHEN WHITE (5.2%) 33CL	7.00
VALAISANNE JUICY IPA (5.8%) 33CL	7.50
VALAISANNE PALE ALE (5.2%) 33CL	7.50
VALAISANNE WHITE IPA (6.0%) 33CL	7.50
SOMERSBY APPLE (4.5%) 33CL	6.50
FELDSCHLÖSSCHEN WHITE (0.5%) 33CL	6.00
FELDSCHLÖSSCHEN LEMON (0.0%) 33CL	6.00
CARDINAL (0.0%) 33CL	6.00

LENDING RIGHT	8.00
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DRINKS

WINE

WHITE

BOUTON D'OR

VILLETTE, LAVAUX, CULLY

FÉCHY LA COLOMBE CUVÉE SÉLECTIONNÉE

LA CÔTE AOC, DOMAINE LA COLOMBE - PACCOT

PETITE ARVINE AOC

VALAIS, CORDONIER & LAMON

CALAMIN AOC GRAND CRU

SON EXCELLENCE, CULLY

DÉZALEY CLOS DES MOINES GRAND CRU AOC

LAVAUX AOC, VILLE DE LAUSANNE

RED

CUVÉE DU DOCTEUR

SELECTION PINOT-NOIR, CULLY

BARON ROUGE 2019 VALAIS AOC

CHAI DU BARON, BLEND: 80% MERLOT, 20% DIOLINOIR

SYRAH 2022

VALAIS AOC, CAVE ARDÉVAZ

DÉZALEY AOC GRAND CRU

RED BLEND, CULLY

ROSE

ŒIL DE PERDRIX

VAUD AOC, CULLY

WHITE WINE KIR (BLACKCURRANT OR PEACH)

PROSECCO KIR (BLACKCURRANT OR PEACH)

LES CHAMPAGNES

GLASS OF PROSECCO 10CL

BOTTLE OF PROSECCO 70CL

LAURENT PERRIER 35.5CL

LAURENT PERRIER 75CL

LES COCKTAILS

APEROL SPRITZ

MOJITO

HUGO

VIRGIN MOJITO (ALCOHOL-FREE)

COCKTAIL RIO (ALCOHOL-FREE)

ORANGE JUICE, LEMONADE, GRENADINE, AND LIME

SPRITZ (ALCOHOL-FREE)

CHF

10CL | 50CL | 70CL

6.50 | 28.00 | 38.00

6.50 | | 38.00

8.00 | | 49.00

45.00

60.00

10CL | 50CL | 70CL

6.50 | 28.00 | 38.00

7.50 | | 47.00

43.00

51.00

10CL | 50CL | 70CL

6.50 | 28.00 | 38.00

7.80

9.20

8.50

40.00

40.00

80.00

13.00

13.00

13.00

9.50

9.50

11.00