

WIRTSCHAUS
TAUBE



Banquet recommendations

Light nibbles (minimum order of at least 10)

Cold

Potato chips / Salted peanuts	1.50
Swiss cheese cubes	3.50
Vegetable sticks with dip sauce	3.50
Mini salami	3.80
Herb-flavored cream cheese puffs	3.50
Beef tartare with a small bread roll	4.00
Swiss dried meat specialties combined with Swiss mountain cheese (served on a platter, available as a starter or a main)	10.80

Warm

Mini croissants with a ham filling	3.80
Swiss cheese tarte	3.80
Savory beef broth with pancake shreds	3.80
Apple and celery soup with fresh farm ham	3.80

Starters

Soups

Apple and celery soup with fresh farm ham	11.50
Onion soup with garlic-flavored croutons	11.50
Traditional Lucerne cheese soup with smoked sausage slices	12.50
Vegetable cream soup	9.80

Seasonal soups

Spring

Seasonal leek soup with baked potato cubes	13.50
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Summer

Spicy tomato soup with Swiss chicken skewers	13.80
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Fall

Chestnut cream soup with caramelized apple slices	11.50
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Winter

Potato cream soup flavored with marjoram and roasted bread cubes	11.50
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Salads

Green leaf lettuce with bread croutons	10.50
Seasonal salad bowl with leaf lettuce and vegetables	12.50

Seasonal salads

Spring	15.50
Seasonal leaf lettuce with wild garlic vinaigrette, marinated asparagus and chopped egg	

Summer	14.50
Summer salad with melon, avocado and orange vinaigrette	

Fall	14.50
Autumn salad with pumpkin seed oil, vinaigrette, roasted mushrooms and caramelized nuts	

Winter	16.50
Green leaf lettuce with chopped egg, roasted bacon cubes and bread	

Cold and warm

Smoked trout tartare with cucumber carpaccio, horseradish mousse and a salad bouquet	18.50
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Swiss goat cheese with honey, thyme and tartare made of beet and apple	17.50
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Thinly sliced roast beef with tartare sauce and a salad bouquet	22.50
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Creamy mushroom ragout with roasted dark bread	14.80
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Main courses Meat

Beef roast with mashed potatoes and seasonal vegetables	29.50
Sliced Swiss chicken with paprika-cream sauce and vegetable rice	26.80
Swiss pork ragout with beer sauce, croquettes and seasonal vegetables	27.80
Breaded Swiss pork schnitzel (150g) with fries and seasonal vegetables	27.80
Traditional Lucerne puff pastry filled with meat (100% veal) with water-tower puff pastry, oven carrots and rice	39.50
Alternatively with classic puff pastry	29.50
Cordon bleu (220g) filled with farm ham and Swiss mountain cheese, served with fries and seasonal vegetables	31.80
Swiss pork steak with thyme and mustard crust, pepper cream sauce, gratinated potatoes and seasonal vegetables	33.80
Swiss pork fillet wrapped in bacon with caramelized apple slices, gratinated potatoes and seasonal vegetables	41.80
Sliced Swiss veal (braised)	28.80
Sliced Swiss veal (sautéed) with cognac and pepper cream sauce, thin noodles and seasonal vegetables	44.80





Swiss roast beef on sauce béarnaise,
with potato gratin and seasonal vegetables 47.80

Swiss beef fillet on red wine jus with gratinated potatoes
and seasonal vegetables 59.80

Swiss chicken breast stuffed with herb-flavored cream cheese
served with green leaf spinach and baked potatoes 29.80

Only during deer season (mid september - mid november)
Swiss venison escalope with juniper berry cream sauce,
served with spaetzle, red cabbage, Brussels sprouts and
glazed chestnuts on the side 46.50

Fish main courses

Perch fish fingers with tartare sauce, seasonal vegetables and rice	29.80
Roasted Swiss samlet fillet with colorful lentils and risotto with beet	32.50
Roasted pike perch fillet with creamy sauerkraut and chive-flavored potatoes	35.50

Vegetarian main courses

Swiss Alpine macaroni with savory mountain cheese, potatoes and baked onions, served with apple compote on the side	27.50
Puff pastries filled with creamy vegetables and rice	28.80
Macaroni and vegetable casserole with savory mountain cheese	25.80

Vegan main courses

Chickpea patties with luke-warm vegetable salad and herb vinaigrette	25.80
Marinated tofu schnitzel with herbs and lentils	25.80
Vegan vegetable potato pie with a mixed salad	25.80

Dessert

Ice parfait of Lucerne pastries with lukewarm forest berries	12.80
Custard cream with fruits and whipped cream	12.80
Baked apple tartlets with vanilla ice cream and whipped cream	12.80
French toast flavored with apples and cinnamon, served with vanilla ice cream	12.80
Sorbet variation with fresh fruits	13.80
Swiss chocolate mousse with almond cookies	14.80
Chocolate brownie with eggnog ice parfait	14.80
Lucerne gingerbread with coffee-flavored ice cream and whipped cream	12.80
Only available from November - March Vermicelles (sweet chestnut paste) with meringue, vanilla ice cream and whipped cream	14.80



Menu suggestions

Taube

Green leaf lettuce with bread croutons



Beef roast with mashed potatoes and seasonal vegetables



Parfait of Lucerne pastries with lukewarm forest berries

45.00

Lucerne

Traditional Lucerne cheese soup with smoked sausage slices



Traditional Lucerne puff pastry filled with meat (100% veal)
served with oven carrots and rice



Lucerne gingerbread with coffee-flavored ice cream and whipped cream

52.00

Pilatus

Apple and celery soup with fresh farm ham



Swiss pork steak with thyme and mustard crust,
pepper cream sauce, gratinated potatoes and seasonal vegetables



Custard cream with fruits and whipped cream

56.00

REUSS

Seasonal salad bowl with leaf lettuce and vegetables

Roasted Swiss samlet fillet with white wine sauce,
steamed potatoes and leek vegetables

Chocolate brownie with eggnog ice parfait

56.00

Rigi

Smoked trout tartare with cucumber carpaccio,
horseradish mousse and a salad bouquet

Sliced Swiss veal (sautéed)
with cognac and pepper cream sauce, thin noodles and seasonal vegetables

Parfait of Lucerne pastries with lukewarm forest berries

75.00

Chapel Bridge

Green leaf lettuce with bread croutons

Swiss roast beef on sauce béarnaise,
with potato gratin and seasonal vegetables

Swiss chocolate mousse with almond cookies

69.00

Bürgenstock

Swiss goat cheese with honey, thyme and tartare made of beet and apple

Swiss beef fillet on red wine jus with gratinated potatoes and seasonal vegetables

Chocolate brownie with eggnog ice parfait

89.00

Best of Taube

Swiss cheese tarte with a salad bouquet

Top 3

Mini puff pastry - Swiss Roesti potatoes - Beef roast

Sweet threesome

Chocolate mousse– Ice parfait of Lucerne pastries – Lucerne gingerbread

69.00



Spring

Seasonal leek soup with baked potato cubes

Swiss chicken breast stuffed with herb-flavored cream cheese served with green leaf spinach and baked potatoes

Rhubarb compote with vanilla ice cream and whipped cream

50.00

Summer

Spicy tomato soup with with Swiss chicken skewers

Swiss veal escaloppe with lemons sauce, polenta slice and seasonal vegetables

Sorbet variation with fresh fruits

65.00

Fall

Autumn salad with pumpkin seed oil, vinaigrette, roasted mushrooms and caramelized nuts

Swiss venison escalope with juniper berry cream sauce, served with spaetzle, red cabbage, Brussels sprouts and glazed chestnuts on the side

Vermicelles (sweet chestnut paste) with meringue, vanilla ice cream and whipped cream

65.00

Winter

Green leaf lettuce with chopped egg, roasted bacon cubes and bread croutons

Swiss pork fillet wrapped in bacon with caramelized apple slices, gratinated potatoes and seasonal vegetables

Baked apple tartlets with vanilla ice cream and whipped cream

58.00

Grüezi in der Tuube!

Since 1772, typical Swiss dishes have been prepared and guests delighted in the Wirtshaus Taube, directly on the Reuss river and in the heart of Lucerne's old town. Just like at home in a warm parlour, the rustic rooms offer the ideal setting for a convivial, uncomplicated and cosy celebration!

Nadelwehr



Stübli 1



Stübli 3



Stübli 2



DECLARATION

All meat products and the pike perch are Swiss. All listed prices are in Swiss Francs (CHF) and include VAT. Wine and beer are only served to anyone 16 years or older. Spirits may only be purchased and consumed from 18 years of age. In case you need information on our dishes regarding allergies or intolerances, our staff will inform you with pleasure.