

Hearty welcome

WIRTSHAUS
TAUBE



Benvenuto

We cook for you daily and fresh “grandmother’s dishes” according to old original recipes. Our Lucerne classics are popular with locals and tourists alike.

Our products are fresh, our partners competent, our offer homemade and regional. The lamb comes from the Alps of Uri, the coffee from Ebikon, the chocolate from Root and the tea from just next door.

“Origin with heart and soul” is not just a motto for us, but part of our DNA.

In the name of our whole team we would like to welcome you to the Wirtshaus Taube.



Apéro

Cheers

uiuiui Spumante Pericoloso	1 dl	9.00
Weingut Kilian Hunn, Deutschland		
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<b>Cuvée Blanche</b>	1 dl	7.50
Gebrüder Kumin, Freienbach		
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Urbräu – Our house beer	3.3 dl	5.60
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<b>Tuube-Negroni</b>	1 dl	13.50
Gin, Campari, Jsotta Rosso		
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Apérol Spritz	1 dl	11.50
Apérol, Soda und Spumante Pericoloso		
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<b>Hugo</b>	1 dl	11.50
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Alcohol-free Italian Spritz	1 dl	11.50
The non-alcoholic counterpart to the Apérol, with Swiss Mountain Spring Tonic Water		

Bon appétit

Swiss dried meat specialties	large	28.80
combined with Swiss mountain cheese	small	19.80
Specialità di carne secca svizzere con formaggio di alpeggio (come antipasto o primo piatto)		
Spécialités suisses de viande séchée accompagnées de fromage d'alpage (en entrée ou en plat)		
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<b>Gersauer cheese pie in perfect bites</b>		17.80
Stuzzichini di cheesecake di Gersau originale		
Tarte au fromage originale de Gersau sous forme d'amuse-bouche		

# Asparagus season

## Appetizer

### **Asparagus salad with strawberry and herb-vinaigrette** 17.50

Insalata di asparagi con fragole e pinzimonio alle erbe fresche

Salade d'asperges, fraises et vinaigrette aux fines herbes

with raw ham / con prosciutto crudo / avec jambon cru

add/inoltre 80 g 4.50



### **Cream of green asparagus soup** 11.50

with bread croutons and herb oil

Crema di asparagi verdi con crostini di pane e olio alle erbe

Crème d'asperges vertes avec croûtons de pain et huile aux herbes

## Main course

### **Portion of green and white asparagus** normal 400 g 30.50

with spring potatoes and Sauce Hollandaise

small 200 g 20.50

Porzione di asparagi verdi e bianchi con patate e salsa olandese

Portion d'asperges vertes et blanches, pommes de terre nouvelles et sauce hollandaise

Add / inoltre:

Smoked ham / Prosciutto affumicato / Jambon fumé 60 g 9.80

Sautéed pork escalope / Scaloppina di maiale arrosto / Escalope de porc poêlée 150 g 16.50

Sautéed veal escalope / Scaloppina di vitello arrosto / Escalope de veau poêlée 150 g 19.50



### **Macaroni and asparagus gratinated with Swiss mountain cheese** 25.50

Maccheroni e asparagi gratinati con formaggio svizzero di montagna

Gratin de cornettes et d'asperges au fromage d'alpage



### **Wild garlic noodles with asparagus ragout and Swiss chicken breast** 30.50

Pasta all'aglio orsino con spezzatino di asparagi e petto di pollo svizzero

Nouilles à l'ail des ours accompagnées d'un ragoût d'asperges et de blanc de poulet suisse



### **Marinated lamb** 46.80

with asparagus, croquettes and Tavolo Rosso jus

Agnello marinato con asparagi, crocchette e condimento del Tavolo Rosso

Agneau mariné avec asperges, croquettes et jus Tavolo Rosso

## Dessert

### **Panna cotta with fresh strawberries and biscuit-crisp**

13.50

Panna cotta con fragole fresche e croccante di biscotto

Panna cotta aux fraises fraîches et au biscuit croustillant

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### **Apple fritters with vanilla sauce and strawberries**

13.50

Torta di mele con salsa alla vaniglia e fragole

Petit gâteau aux pommes avec sauce à la vanille et fraises



# Menus from the Taube

## From the soup pot

<b>Soup of the day</b>	10.50
Zuppa del giorno	
Soupe du jour	

## Salad

<b>Green leaf lettuce with bread croutons (served as a side order)</b>	10.50
Lattuga verde con crostini (come contorno)	
Salade verte et croûtons de pain grillés (en accompagnement)	



<b>Seasonal mixed salad</b>	12.50
Insalata mista di stagione	
Salade composée de saison	



<b>Mixed salad bowl</b>	18.80
on a home-made dressing	
Ciotola di insalata mista multicolore con condimento fatto in casa	
Mélange de salades coloré, sauce salade maison	
with chicken or fish fingers	10.00
con petto di pollo o bastoncini di pesce	
avec poitrine de poulet ou bâtonnets de poisson	
with asparagus	13.50
con asparagi	
avec d'asperges	

## Starter

<b>Swiss dried meat specialties</b>	large	28.80
combined with Swiss mountain cheese	small	19.80
(served on a platter, available as a starter or a main)		
Tagliere di salumi e formaggio svizzero (come antipasto o primo piatto)		
Spécialités suisses de viande séchée accompagnées de fromage d'alpage (en entrée ou en plat)		

## Specialties from Switzerland

**Beef meatballs** 29.50

with jus and French fries and vegetables

Polpettone di manzo con jus e patatine fritte e verdure

Boulettes de viande de bœuf avec jus, frites et légumes

**Authentic Lucerne roesti** 29.50

served with traditional toppings,  
including bacon, cheese, tomato, chive and egg

Rösti di Lucerna

con vari ingredienti (speck, pomodori, formaggio per raclette,  
erba cipollina, uovo fritto e patate)

Rösti à la lucernoise composé de divers ingrédients

(lard, tomates, fromage à raclette, ciboulette, œuf au plat et pommes de terre)

**Breaded giant pork schnitzel** 29.80

with French fries

Grande cotoletta di maiale impanata con patate fritte

Escalope de porc géante panée, frites

**Giant pork cordon-bleu** 360g 39.80

with ham and cheese,  
served with French fries

Grande cordon bleu con ripieno di prosciutto e formaggio e contorno di patate fritte

Cordon bleu géant garni de jambon et de fromage, frites

**Veal cordon bleu** 200g 45.80

filled with turkey ham  
and melted Alpine cheese with French fries

Cordon bleu di vitello con ripieno di prosciutto di tacchino,  
formaggio d'alpe fuso e contorno di patate fritte

Cordon bleu de veau garni de jambon  
de dinde et de fromage d'alpage fondu, frites

**Lucerne puff pastry** 100% veal 39.50

with veal, rice and vegetables

Fagottino di pasta sfoglia con carne di vitello,  
riso e verdure multicolore

Feuilleté de veau au riz et aux légumes colorés



**Lamb stew** 28.80  
**served with vegetables,**  
potatoes and fresh herbs (a local specialty)  
Stufato di agnello dei nostri agnelli di Göschenalp  
con verdure, patate ed erbe aromatiche fresche (specialità della Svizzera centrale)  
Ragoût d'agneau de notre alpage de Göschenen légumes, pommes de terre  
et fines herbes fraîches (spécialité de Suisse centrale)

**Big veal or porc sausage** 200g 27.80  
with onion sauce and roesti  
Grande salsiccia di vitello o di maiale con salsa di cipolle e rösti  
Saucisse géante de veau ou de porc rôtie, sauce aux oignons et rösti

**Pork schnitzel** 29.50  
with mushrooms, vegetables and wild garlic noodles  
Scaloppina di maiale alla panna con champignon,  
verdure multicolore e tagliatelle all'aglio selvatico  
Escalope de porc à la crème et aux champignons, légumes colorés  
et nouilles à l'ail sauvage

### **ALPINE LAMB**

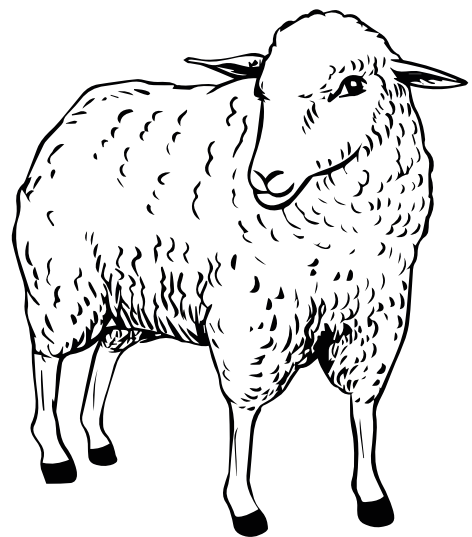
Our lambs live in the middle of the Uri Alps. 650 of them. We can't say for sure whether it's the fresh air or the mystic vibes of the region that create the exceptional flavour of our lamb. All that matters to us is that we are able to prepare a special treat for your palate.

### **AGNEAU D'ALPAGE URANAIS**

Nos agneaux vivent sur l'alpage de Göschenen, au cœur des Alpes uranaises. Notre troupeau compte 650 têtes. Difficile de dire si c'est le fait de vivre en liberté, l'air frais ambiant ou la région emplie de mystère qui explique le goût fabuleux de leur viande. Ce qui compte pour nous, c'est de pouvoir vous offrir une expérience gustative exceptionnelle

### **AGNELLO DELLE ALPI URANE**

I nostri agnelli vivono al centro delle Alpi Urane, sulla Göschenalp. In tutto sono 650. Non siamo in grado di affermare con certezza se il leggendario gusto della loro carne sia dovuto all'aria fresca o alla misticità della regione. Per noi ciò che conta è potervi offrire una vera gioia per il palato. offrire una vera gioia per il palato.



## Vegetarian

**Alpine macaroni with Swiss cheese, cream, potatoes** 27.50  
and roasted onions, served with a portion of apple sauce on the side

Maccheroni (pasta) con patate, formaggio e panna,  
con contorno di cipolla croccante e marmellata di mele

Macaronis (pâtes) accompagnés de pommes de terre, de fromage et de crème,  
d'oignons frits et de compote de pomme

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Gersauer cheese pie 24.80
served with a fresh salad

Torta salata di formaggio di Gersau con insalata fresca

Tarte au fromage originale de Gersau accompagnée de salade fraîche

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**Vegetable Roesti «Nadelwehr»** 27.80  
with traditional toppings, including vegetables,  
tomatoes, cheese, chive and eggs

Rösti di verdure «Nadelwehr» con vari ingredienti  
(verdure, pomodori, formaggio per raclette, erba cipollina, uovo fritto e patate)

Rösti de légumes «Nadelwehr» composé de divers ingrédients  
(légumes, tomates, fromage à raclette, ciboulette, œuf au plat et pommes de terre)

## Declaration/Dichiarazioni/Déclarations

All meat products 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.

Utilizziamo esclusivamente carne svizzera. Tutti i prezzi sono in franchi svizzeri (CHF), IVA incl. Vino e birra possono essere acquistati e consumati solo a partire dai 16 anni di età, i liquori a partire dai 18 anni. I nostri collaboratori saranno lieti di fornirvi indicazioni a richiesta su ingredienti e sostanze allergeniche contenuti nei nostri piatti e sulla provenienza del pesce del giorno.

Nous cuisinons exclusivement de la viande suisse et du filet de sandre suisse. Tous nos prix s'entendent TTC en francs suisses (CHF). Le vin et la bière peuvent être achetés et consommés à partir de 16 ans et les spiritueux à partir de 18 ans. Notre équipe se tient à votre disposition pour vous informer sur les ingrédients et les allergènes contenus dans nos plats ainsi que sur la provenance de notre poisson du jour.



# Dessert

**Giant Meringue with whipped cream** 14.80

Meringa grande con panna montata

Meringue géante et crème fouettée

small portion 10.80

porzione piccola

petite portion

with vanilla and strawberry ice-cream 6.00

con gelato alla vaniglia e alle fragole

accompagnée de glace à la fraise et à la vanille



**Iced coffee with whipped cream** 13.80

Caffè freddo con panna montata

with Kirsch 3.00

Café glacé brassé avec de la crème fouettée



**Parfait of Lucerne pastries with lukewarm forest berries** 12.80

Semifreddo della pasticceria di Lucerna con frutti di bosco tiepidi

Parfait de biscuit lucernois et fruits des bois tièdes



**Swiss chocolate mousse with an almond pastry** 14.80

Mousse alla cioccolata di Aeschbach Chocolatier con cantuccini

Mousse au chocolat du chocolatier Aeschbach et biscuit aux amandes



**Apple fritters with vanilla sauce and strawberries** 13.50

Torta di mele con salsa alla vaniglia e fragole

Petit gâteau aux pommes avec sauce à la vanille et fraises

**Apple cidre sorbet, scoop**

scoop 4.00

Sorbetto di mosto

Sorbet de jus de pomme

with Vieille Prune

4 cl 11.50

con Vieille Prune

avec Vieille Prune



**Ready for ice cream?**

We also offer various scoops of ice cream  
as vanilla, chocolate, strawberries or coffee

Avete voglia di un cono o di una coppa gelato?

Noi abbiamo gusti di gelato raffinati, ad esempio vaniglia, cioccolato, fragola o caffè.

Envie d'une glace ou d'un pot de glace?

Nous avons différents parfums, par exemple vanille, chocolat, fraise ou café



# Open Wines

## Sparkling Wine

**uiuiui Spumante Pericoloso** 1 dl 9.00

Producer Weingut Kilian Hunn, Gottenheim, Deutschland  
Grape Müller-Thurgau, Scheurebe, Weißburgunder

## White Wine

**Cuvée Blanche** 1 dl 7.50

Producer Gebr. Kumin, Freienbach, Schweiz  
Grape Blanc de Noir, Riesling x Sylvaner, Muscat

**Biancobagnolo DOCG** 1 dl 8.00

Producer Villa Bagnolo, Emilia Romana, Italien  
Grape Albania

**Fendant les Grenouilles** 1 dl 7.50

Producer Cave St-Pierre, Chamoson, Wallis  
Grape Chasselas

**Merlot bianco Chiar di Luna** 1 dl 8.00

Producer Vini Distillati Angelo Delea, Tessin  
Grape Merlot

## Rosé

**Les Nuits Blanches Gris** 1 dl 8.00

Producer Katarzyna Estate, Thracia Valley, Bulgarien  
Grape Syrah, Cabernet Franc

## Red Wine

**Merlot di Gudo** 1 dl 7.50

Producer Vini Distillati Angelo Delea, Tessin  
Grape Merlot

**Brunner Pinot Noir** 1 dl 8.00

Producer Weinmanufaktur Brunner Hitzkirch, Luzern  
Grape Pinot Noir

**Pinotivo Cuvée by Noel** 1 dl 7.50

Producer Baumgartner-Weinbau, Aargau  
Grape Pinot Noir, Diolinoir

**TAVOLA Rosso** 1 dl 7.50

Producer Villa Bagnolo, Emilia Romagna, Italien  
Grape Sangiovese

**Contemplation Merlot-Malbec** 1 dl 8.00

Producer Katarzyna Estate, Thracia Valley, Bulgarien  
Grape Merlot, Malbec

# Wine in the bottle

## Sparkling Wine

**uiuiui Spumante Pericoloso** 7,5 dl 56.00

Producer Weingut Kilian Hunn, Gottenheim, Deutschland  
Grape Müller-Thurgau, Scheurebe, Weißburgunder

**Pol Roger Brut** 7,5 dl 89.00

Producer Pol Roger, Champagne, Frankreich  
Grape Chardonnay, Pinot Noir, Pinot Menuier

## White Wine

### FROM SWITZERLAND

**Brunner Müller-Thurgau** 2019 7,5 dl 56.00

Producer Weinmanufaktur Brunner Hitzkirch, Luzern  
Grape Müller Thurgau

**Cuvée Blanche** 2022 7,5 dl 49.00

Producer Gebr. Kümmin, Freienbach, Schweiz  
Grape Blanc de Noir, Riesling x Sylvaner, Muscat

**Petite Arvine, Hurlevent AOC** 2021 7,5 dl 64.00

Producer Les Fils de Charles Favre, Wallis  
Grape Petite Arvine

**St. Saphorin Dizerens** 2023 7 dl 54.00

Producer J. & M. Dizerens, Waadt  
Grape Chasselas

**Merlot bianco Chiar di Luna** 2021 7,5 dl 56.00

Producer Vini Distillati Angelo Delea, Tessin  
Grape Merlot

### FROM FRANCE

**Chardonnay Vieilles Vignes** 2021 7,5 dl 52.00

Producer Château Martinolles, AOP Limoux  
Grape Chardonnay

### FROM ITALY

**Biancobagnolo DOCG** 2020 7,5 dl 52.00

Producer Villa Bagnolo, Emilia Romagna, Italien  
Grape Albania

### FROM GERMANY

**Grauburgunder «Junge Wilde» Kilian Hunn** 2020 7,5 dl 52.00

Producer Weingut Hunn, Baden, Deutschland  
Grape Grauburgunder

## Rosé

### FROM SWITZERLAND

**Oeil de Perdrix** 2022 7,5 dl 59.00

Producer Grillette Domaine De Cressier, Neuenburg  
Grape Pinot Noir

### FROM BULGARIA

**Les Nuits Blanches Gris** 2021 7,5 dl 56.00

Producer Katarzyna Estate, Thracia Valley, Bulgarien  
Grape Syrah, Cabernet Franc

# Wine in the bottle

## Red Wine

### FROM SWITZERLAND

**Megger Barrique** 2020 7.5 dl 59.00

Producer Weingut Letten Meggen, Luzern  
Grape Pinot Noir, Garanoir

**Zweigelt AOC** 2021 7.5 dl 57.00

Producer Weingut Bisang, Dagmersellen, Luzern  
Grape Zweigelt

**Männlich Barrique** 2020 7.5 dl 61.00

Producer Weingut Bisang, Dagmersellen, Luzern  
Grape Garanoir, Zweigelt, Gamaret

**Brunner Pinot Noir** 2018 7.5 dl 59.00

Producer Weinmanufaktur Brunner Hitzkirch, Luzern  
Grape Pinot Noir

**Merlot di Gudo** 2020 7.5 dl 53.00

Producer Vini Distillati Angelo Delea, Tessin  
Grape Merlot

**Merlot Carato Reserva** 2016 7 dl 92.00

Producer Vini Distillati Angelo Delea, Tessin  
Grape Merlot

**Marschallgut Pinot Noir Reserve** 2018 7.5 dl 65.00

Producer Weinhaus Cottinelli, Chur, Bündnerland  
Grape Pinot Noir

**Pinotivo Cuvée by Noel** 2021 7.5 dl 59.00

Producer Baumgartner-Weinbau, Aargau  
Grape Pinot Noir, Diolinoir

**Humagne Rouge Hurlevent** 2021 7.5 dl 64.00

Producer Les Fils de Charles Favre, Wallis  
Grape Humagne Rouge

### FROM AUSTRIA

**Big John Cuvée Reserve** 2021 7.5 dl 52.00

Magnum 2020 15 dl 95.00

Producer Erich Scheibelhofer, Burgenland  
Grape Cabernet Sauvignon, Zweigelt, Pinot Noir

### FROM SPAIN

**Rioja El Capitàn Reserva DOCa** 2017 7.5 dl 53.00

Producer Bodegas Burgo Viejo, Spanien  
Grape Tempranillo

**Pintia Toro DO** 2017 7.5 dl 94.00

Producer Bodegas y Viñedos Pintia, Ribera del Duero, Spanien  
Grape Tempranillo

### FROM ITALY

**TAVOLA Rosso** 2021 7.5 dl 49.00

Producer Villa Bagnolo, Emilia Romagna, Italien  
Grape Sangiovese

**Patù Primitivo Salento IGP** 2021 7.5 dl 52.00

Producer Giustini, Apulien  
Grape Primitivo

**Mille e una Notte IGT** 2018 7.5 dl 93.00

Producer Donnafugata  
Grape Nero d'Avola, Petit Verdot, Syrah

**Terra di Monteverro IGT** 2017 7.5 dl 92.00

Producer Monteverro, Toskana, Italien  
Grape Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

**Orma IGT** 2020 7.5 dl 115.00

Producer Podere Orma, Bolgheri, Italien  
Grape Cabernet Sauvignon, Cabernet Franc, Petit Verdot

### FROM BULGARIA

**Contemplation Merlot-Malbec** 2020 7.5 dl 56.00

Producer Katarzyna Estate, Bulgarien  
Grape Merlot, Malbec



# Drinks

## Beer and cider

### OPEN AND IN THE BOTTLE

Urbräu – Our house beer	3.3 dl	5.60
Einsiedler Lager from the barrel	2.5 dl	5.80
	5 dl	7.20
Panaché / Light from the barrel	2.5 dl	5.80
	5 dl	7.20
Einsiedler alcohol-free	3.3 dl	5.80
Einsiedler Weizen	5 dl	7.80
Ramseier Suure Moscht klar / alcohol-free	5 dl	6.90

## Water and sweet drinks

### EVERYTHING FROM THE BOTTLE

Knutwiler Mineral with / without bubbles	5 dl	6.90
Rivella red oder blue	3.3 dl	5.60
Sinalco Orange Original, Sinalco Cola, Sinalco Cola zero	3 dl	5.20
Elmer Citro	3.3 dl	5.20
Ramseier Apfelschorle	3.3 dl	5.20
Ramseier Huus-Tee	3.3 dl	5.20
Ramseier Huus-Tee	open 5 dl	6.80
El Tony Mate	3.3 dl	7.00
Swiss Mountain Springs, Tonic Water, Bitter Lemon, Ginger Ale	2 dl	5.50
J. Gasco Aperitvo bitter	2 dl	5.50
Red Bull	2.5 dl	6.50
Tap water	carafe 10 dl	4.00

## Coffee and hot drinks

Coffee cream, espresso		5.00
Coffee		5.50
Cappuccino, Latte Macchiato, Double Espresso		6.00
Hot chocolate or Ovaltine		5.50
Hot milk		4.50
Cold chocolate or ovaltine	3 dl	5.50
Cold milk	3 dl	4.50
Tea- L'art du thé (please ask for our tea menu)		5.50

## Coffee with shot

### DISTILLED SCHNAPPS

#### FROM SWITZERLAND

Herbs, Plums, Prunes, Träsch, Williams or cherry	40%	4 cl	6.50
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## Schnapps

#### FROM HITZKIRCH

Brunner Teilers Birne	40%	2 cl	7.50
Brunner Gravensteiner	40%	2 cl	7.50
Brunner Saure Kirsche	40%	2 cl	7.50

#### FROM MEGGEN

Sigris Marc Reserve du Patron	40%	2 cl	7.50
Sigris Pflümli Réserve du Patron	40%	2 cl	7.50

#### FROM GUNZWIL IM BARRIQUE

Hecht Vieille Apricots	40%	2 cl	7.50
Hecht Berner Rosenapfelbrand	40%	2 cl	7.50

#### FROM KÜSSNACHT AM RIGI

Räber Vieille Prune	40%	2 cl	7.50
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#### FROM TESSIN

Grappa La Bianca / La Bionda / La Bruna Delea	40%	2 cl	7.50
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## Aperitif and spirits

Campari	23%	4 cl	7.50
Jsotta Vermouth Bianco	17%	4 cl	7.50
Jsotta Rosso	15%	4 cl	7.50
Xellent Swiss Vodka, Organic Wheat Bio	40%	4 cl	8.50
Xellent Swiss Edelweiss Gin	40%	4 cl	8.50
Appelton Estate Signature Blend Jamaika	40%	4 cl	7.50
Whisky William Lawson's	40%	4 cl	7.50
Cognac Rémy Martin VSOP	40%	4 cl	7.50
Ricard	45%	4 cl	7.50
Baileys	17%	4 cl	7.50
Appenzeller	29%	4 cl	7.50
Averna Amaro	29%	4 cl	7.50
Lozärn Wind	18%	2 cl	4.50
Apérol Spritz / Campari Spritz		2 dl	11.50
Hugo		2 dl	11.50
Cynar	17%	4 cl	8.50
Braulio	21%	4 cl	8.50