

# Hearty welcome

WIRTSCHAUS  
**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. All of our meat is from Switzerland, 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, Germany

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**Cuvée Blanche** 1 dl 7.80

Gebrüder Kümin, Freienbach

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**Urbräu – Our house beer** 3.3 dl 5.80

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**Tuube-Negroni** 1 dl 13.50

Gin, Campari, Jsotta Rosso

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**Apérol Spritz** 1 dl 12.50

Apérol, Soda und Spumante Pericoloso

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**Hugo** 1 dl 12.50

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**Alcohol-free Italian Spritz** 1 dl 12.50

The non-alcoholic counterpart to the Apérol, with Swiss Mountain Spring Tonic Water

# Afternoon menu

## Cold dishes

**Swiss dried meat specialties** large 28.80  
combined with Swiss mountain cheese small 19.80

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)



**Mixed salad bowl on a home-made dressing** 17.80

Ciotola di insalata mista multicolore con dressing 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 mushroom 11.50

con funghi selvatici

avec des champignons des bois



**Green leaf lettuce with bread croutons (served as a side order)** 9.80

Lattuga verde con crostini  
(come contorno)

Salade verte et croûtons de pain grillés  
(en accompagnement)



**Seasonal mixed salad** 11.80

Insalata mista di stagione

Salade composée de saison



# Afternoon menu

## Warm dishes

**Soup of the day** 10.50

Zuppa del giorno

Soupe du jour

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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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**Authentic Lucerne roesti** 29.50

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

Rösti con pancetta, pomodori, formaggio raclette, erba cipollina, uovo fritto e patate

Rösti avec lard, tomates, fromage à raclette, ciboulette, oeuf au plat et pommes de terre

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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, oeuf au plat et pommes de terre)

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**Breaded giant pork schnitzel** 29.80

with French fries

Grande scaloppina di maiale impanata con patate fritte

Escalope de porc géante panée, frites

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**Lamb stew served with vegetables** 34.50

potatoes and fresh herbs (a local specialty)

Stufato di agnello svizzero con verdure, patate ed erbe aromatiche fresche

Ragoût d'agneau suisse avec légumes, pommes de terre et fines herbes fraîche

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**Big veal or porc sausage** 200 g 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

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**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 purè di mele

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

