

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. 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

Cuvée Blanche 1 dl 7.80

Gebrüder Kümmin, Freienbach

Urbräu – Our house beer 3.3 dl 5.80

Tuube-Negroni 1 dl 13.50

Gin, Campari, Jsotta Rosso

Apérol Spritz 1 dl 12.50

Apérol, Soda und Spumante Pericoloso

Hugo 1 dl 12.50

Alcohol-free Italian Spritz 1 dl 12.50

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

Bon appétit

Swiss dried meat specialties large 29.50
combined with Swiss mountain cheese small 19.80

Specialità di carne secca svizzera
con formaggio di alpeggio (come antipasto o primo piatto)

Spécialités suisses de viande séchée
accompagnées de fromage d'alpage
(en entrée ou en plat)

Gersauer cheese pie in perfect bites 18.50

Pezzettini di Torta salata di formaggio di Gersau originale

Tarte au fromage originale de Gersau sous forme d'amuse-bouche

Cordon Bleu Festival

Pork cordon bleu 240g 35.50

with melted Alpine cheese and ham

Cordon bleu di maiale con formaggio di malga e prosciutto fuso

Cordon bleu de porc avec fromage des Alpes fondu et jambon



Veal cordon bleu 200g 46.50

with melted Alpine cheese and turkey ham

Cordon bleu di vitello con formaggio alpino fuso e prosciutto di tacchino

Cordon bleu de veau avec fromage des Alpes fondu et jambon de dinde



Giant pork cordon bleu 360g 41.50

with melted Alpine cheese and ham

Cordon bleu gigante di maiale con formaggio alpino fuso e prosciutto crudo

Cordon bleu géant de porc avec du fromage des Alpes fondu et du jambon



Lucerne cordon bleu 320g 35.50

pork cordon bleu with creamy Lucerne cheese and smoked ham

Cordon bleu di maiale con formaggio cremoso di Lucerna e prosciutto affumicato

Cordon bleu de porc au fromage crémeux de Lucerne et au jambon fumé



Chicken cordon bleu 320g 36.50

with mozzarella and turkey ham

Cordon bleu di pollo con mozzarella e prosciutto di tacchino

Cordon bleu de poulet avec mozzarella et jambon de dinde



Served with a side dish of your choice

Servito con un contorno a scelta

Servi avec un plat d'accompagnement au choix

French fries / patatine fritte/ frites

Potato croquettes / crocchette di patate / croquettes de pommes de terre

Salad / insalata/ salade

«Hell» cordon bleu 320g 39.50

pork cordon bleu with chili-cheese, ham, garlic and spicy bread crumb

Cordon bleu di maiale con formaggio al peperoncino, prosciutto, aglio e crosta di pane piccante

Cordon bleu de porc avec fromage chili, jambon, ail et croûte de pain épicée

«Mountain» cordon bleu 320g 35.50

pork cordon bleu with savory Gruyere cheese and spiced cooked ham

Cordon bleu di maiale con formaggio Gruyere e prosciutto cotto alla spezie

Cordon bleu de porc au Gruyère et au jambon cuit aux épices

Potato cordon bleu 28.50

filled with alpine raclette cheese, coated in a panko crust

Cordon bleu di patate ripieno di formaggio raclette alpino, con crosta di panko

Cordon bleu de pommes de terre farci au fromage à raclette alpin, enrobé d'une panure panko

Served with a side dish of your choice

Servito con un contorno a scelta

Servi avec un plat d'accompagnement au choix

French fries / patatine fritte/ frites

Potato croquettes / crocchette di patate / croquettes de pommes de terre

Salad / insalata/ salade

Menus from the Taube

From the soup pot

Soup of the day	10.50
Zuppa del giorno	
Soupe du jour	

Salad

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



Seasonal mixed salad	12.50
Insalata mista di stagione	
Salade composée de saison	



Mixed salad bowl	19.50
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 (EST)	11.50
con petto di pollo o bastoncini di pesce	
avec poitrine de poulet ou bâtonnets de poisson	

Starter

Swiss dried meat specialties

combined with Swiss mountain cheese
(served on a platter, available as a starter or a main)

large 29.50
small 19.80

Specialità di carne secca svizzera con formaggio di alpeggio
(come antipasto o primo piatto)

Spécialités suisses de viande séchée
accompagnées de fromage d'alpage (en entrée ou en plat)

Beef tartar

with capers, onions and toast

70 g 19.50
140 g 34.50

Tartare di manzo con capperi, cipolle e pane tostato

Tartare de bœuf aux câpres, oignons et pain grillé

Specialties from Switzerland

Homemade meat loaf of beef

with mashed potatoes and vegetables

29.50

Polpettone di manzo fatto in casa con purea di patate e verdure

Rôti de bœuf haché maison, purée de pommes de terre et légumes

Authentic Lucerne Rösti

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

29.50

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)

Winter Rösti

served with minced beef, leek, tomatoes and cheese

29.50

Rösti invernali

serviti con carne macinata, porri, pomodori e formaggio

Rösti d'hiver

servi avec du bœuf haché, poireau, des tomates et du fromage

Breaded giant pork schnitzel

with French fries

29.80

Grande scaloppina di maiale impanata con patate fritte

Escalope de porc géante panée, frites

Giant pork cordon bleu 360g 41.50
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 46.50
filled with turkey ham
and melted Alpine cheese with French fries and vegetables

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

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

Lucerne puff pastry 100% veal 41.50
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 34.50
served with vegetables,
potatoes and fresh herbs (a local specialty)

Stufato di agnello svizzero
con verdure, patate ed erbe aromatiche fresche (specialità della Svizzera centrale)

Ragoût d'agneau suisse, pommes de terre
et fines herbes fraîches (spécialité de Suisse centrale)

Big veal or pork sausage 200g 28.50
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 noodles

Scaloppina di maiale alla panna con champignon,
verdure multicolore e tagliatelle

Escalope de porc à la crème et aux champignons,
légumes colorés et nouilles

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 purè di mele

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

Gersauer cheese pie 25.50
served with a fresh salad

Torta salata di formaggio di Gersau con insalata fresca

Tarte au fromage originale de Gersau accompagnée de salade fraîche

Vegetable Rösti «Nadelwehr» 28.50
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 and our perch filet is from the fishing area Europe (FAO 05). All our baked goods are made in Switzerland, except for those that are explicitly labeled otherwise. 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 e il nostro filetto di pesce persico proviene dalla zona di pesca europea (FAO 05). Tutti i nostri prodotti da forno sono realizzati in Svizzera, ad eccezione di quelli espressamente etichettati diversamente. 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.

Nous cuisinons exclusivement de la viande suisse et nos filets de perches sont d'origine de la zone de pêche Europe (Fao 05). Tous nos produits de boulangerie sont fabriqués en Suisse, à l'exception de ceux qui sont expressément étiquetés différemment. 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.

Dessert

Giant Meringue with whipped cream 15.50

Meringa grande con panna montata

Meringue géante et chantilly

small portion 11.50

porzione piccola

petite portion

with vanilla and strawberry ice-cream 7.00

con gelato alla vaniglia e alle fragole

accompagnée de glace à la fraise et à la vanille



Parfait of Lucerne pastries with lukewarm forest berries 13.50

Semifreddo della pasticceria di Lucerna con frutti di bosco tiepidi

Parfait de biscuit lucernois et fruits des bois tièdes



Swiss chocolate mousse from Aeschbach Chocolatier 15.50

with an almond pastry

Mousse alla cioccolata di Aeschbach Chocolatier con cantuccini

Mousse au chocolat du Aeschbach Chocolatier et biscuit aux amandes



Apple fritters with vanilla sauce and whipped cream 13.50

Mele fritte con salsa alla vaniglia e panna montata

Petit gâteau aux pommes avec sauce à la vanille et chantilly



Puree of chestnuts 15.50

with vanilla ice cream, meringue and whipped cream

Vermicelles di marroni con gelato alla vaniglia, meringhe e panna montata

Vermicelles aux marrons, glace à la vanille, meringues et chantilly

Sorbet With shot

Apple cidre sorbet

scoop 4.50

Sorbetto di mosto

Sorbet de jus de pomme

Lemon sorbet

scoop 4.50

Sorbetto di limone

Sorbet de citron

Blood orange sorbet

scoop 4.50

Sorbetto di arancia rossa

Sorbet d'orange sanguine

with Vieille Prune, Vodka or Gin

4 cl 11.00

con Vieille Prune, Vodka o Gin

avec Vieille Prune, Vodka ou Gin

Ready for ice cream?

We also offer various scoops of ice cream
as vanilla, chocolate, strawberries, coffee, raspberry,
lemon, blood orange and apple cider

Avete voglia di un cono o di una coppa gelato?

Noi abbiamo gusti di gelato raffinati, ad esempio vaniglia, cioccolato, fragola, caffè, lampone,
limone, arancia rossa e mosto

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

Nous avons différents parfums, par exemple vanille, chocolat, fraise, café, framboise,
citron, orange sanguine et jus de pomme



Open Wines

Sparkling Wine

uiuiui Spumante Pericoloso		1 dl	9.00
Producer	Weingut Kilian Hunn, Gottenheim, Germany		
Grape	Müller-Thurgau, Scheurebe, Weißburgunder		

White Wine

Cuvée Blanche		1 dl	7.80
Producer	Gebr. Kümmin, Freienbach, Switzerland		
Grape	Blanc de Noir, Riesling x Sylvaner, Muscat		

St. Saphorin Dizerens		1 dl	8.00
Producer	J&M Dizerens, Lutry, Lavaux, France		
Grape	Chasselas		

Merlot bianco Chiar di Luna		1 dl	8.20
Producer	Vini Distillati Angelo Delea, Ticino, Switzerland		
Grape	Merlot		

Grauburgunder «Junge Wilde»		1 dl	8.50
Producer	Kilian Hunn, Gottenheim, Germany		
Grape	Grauburgunder		

Chardonnay Vieilles Vignes AOP Limoux		1 dl	8.50
Producer	Château Martinolles, Languedoc-Roussillon, France		
Grape	Chardonnay		

Rosé

Killian Hunn «Junge Frische»		1 dl	8.00
Producer	Kilian Hunn, Gottenheim, Germany		
Grape	Pinot Noir		

Red Wine

Merlot Ticino		1 dl	8.50
Producer	Vini Distillati Angelo Delea, Ticino, Switzerland		
Grape	Merlot		

Luzerner Seelagencuvée AOC		1 dl	9.00
Producer	Weinmanufaktur Brunner, Eich, Switzerland		
Grape	Zweigelt		

Patù Primitivo		1 dl	7.80
Producer	Tenuta Giustini, Salento, Italy		
Grape	Primitivo		

Macho Man Monastrell		1 dl	9.50
Producer	Casa Rojo, Jumilla, Spain		
Grape	Monastrell		

Contemplations Merlot-Malbec		1 dl	8.80
Producer	Katarzyna Estate, Bulgaria		
Grape	Merlot		

Wine in the bottle

Sparkling Wine

uiuiui Spumante Pericoloso 7.5 dl 56.00

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

**Bollinger Special Cuvée
Champagne brut** 7.5 dl 87.00

Producer Bollinger, Champagne, Frankreich
Grape Pinot Noir, Chardonnay, Pinot Meunier

White Wine

FROM SWITZERLAND

Brunner Müller-Thurgau 2024 7.5 dl 56.00

Producer Weinmanufaktur Brunner, Eich, Lucerne
Grape Müller Thurgau

Cuvée Blanche 2024 7.5 dl 52.00

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

**Luzerner Seelagencuvée
AOC Luzern** 2024 7.5 dl 61.00

Producer Weinmanufaktur Brunner, Eich, Lucerne
Grape Blanc de Noir

St. Saphorin Dizerens 2023 7 dl 56.00

Producer J. & M. Dizerens, Waadt
Grape Chasselas

**Merlot bianco
Chiar di Luna** 2022 7.5 dl 57.00

Producer Vini Distillati Angelo Delea, Ticino
Grape Merlot

Weisser Schwyzer 5 dl 32.00

Producer Gebrüder Kumin, Freienbach, Schwyz
Grape Riesling x Sylvaner, Chardonnay, Pinot Noir

Johannisberger AOC 2023 7.5 dl 59.00

Producer Cave Fin Bec, Valais
Grape Johannisberger

Fin Bec Mer Sél. N°22 2022 7.5 dl 61.00

Producer Cave Fin Bec, Valais
Grape Heida, Viogner

FROM FRANCE

Chardonnay Vieilles Vignes 2024 7.5 dl 52.00

Producer Château Martinolles, AOP Limoux
Grape Chardonnay

FROM SPAIN

Cap de Creus Nacre 2023 7.5 dl 54.00

Producer Bodegas J.Sardà
Grape Macabeo, Lledoner blanc

FROM GERMANY

**Grauburgunder
«Junge Wilde» Kilian Hunn** 2023 7.5 dl 52.00

Producer Weingut Hunn, Gottenheim
Grape Grauburgunder

Rosé

FROM SWITZERLAND

Oeil de Perdrix 2023 7.5 dl 59.00

Producer Grillette Domaine De Cressier, Neuenburg
Grape Pinot Noir

FROM GERMANY

**Kilian Hunn
«Junge Frische»** 2024 7.5 dl 54.00

Producer Kilian Hunn, Gottenheim
Grape Pinot Noir

Wine in the bottle

Red Wine

FROM SWITZERLAND

Megger Barrique 2020 7.5 dl 59.00

Producer Weingut Letten Meggen, Lucerne
Grape Pinot Noir, Garanoir

Zweigelt AOC 2023 7.5 dl 58.00

Producer Weingut Bisang, Dagmersellen, Lucerne
Grape Zweigelt

Männlich Barrique 2022 7.5 dl 61.00

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

Luzerner Seelagencuvée AOC 2023 7.5 dl 63.00

Producer Weinmanufaktur Brunner, Eich, Lucerne
Grape Pinot Noir

Merlot Ticino 2021 7.5 dl 59.00

Producer Vini Distilliati Angelo Delea, Ticino
Grape Merlot

Merlot Carato Reserva 2019 7 dl 92.00

Producer Vini Distilliati Angelo Delea, Ticino
Grape Merlot

Marschallgut Pinot Noir Reserve 2019 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 Cave Ardévaz 2022 7.5 dl 62.00

Producer Cave Ardévaz, Valais
Grape Humagne Rouge

Roter Schwyzer 5 dl 32.00

Producer Gebrüder Kumin, Freienbach, Schwyz
Grape Pinot Noir, Cabernet, Garanoir

FROM AUSTRIA

Big John Cuvée Reserve 2022 7.5 dl 52.00

Magnum 2020 15 dl 95.00

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

FROM SPAIN

Macho Man Monastrell 2018 7.5 dl 65.00

Producer Casa Rojo, Jumilla
Grape Monastrell

Pintia Toro DO 2019 7.5 dl 106.00

Producer Bodegas y Viñedos Pintia, Ribera del Duero
Grape Tempranillo

Cap de Creus Corall 2023 7.5 dl 54.00

Producer Bodegas J. Sardà
Grape Lledoner negre, Cariñea

FROM ITALY

Patù Primitivo Salento IGP 2024 7.5 dl 52.00

Magnum 2022 15 dl 99.00

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 2021 7.5 dl 95.00

Producer Monteverro, Tuskany
Grape Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

Orma IGT 2020 7.5 dl 115.00

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

FROM BULGARIA

Contemplations Merlot-Malbec 2021 7.5 dl 58.00

Producer Katarzyna Estate, Thracia Valley
Grape Merlot, Malbec

Drinks

Beer and cider

OPEN AND IN THE BOTTLE

Urbräu – Our house beer	3.3 dl	5.80
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	5.50
Sinalco Orange Original,	3 dl	5.50
Sinalco Cola, Sinalco Cola zero		
Elmer Citro	3.3 dl	5.50
Ramseier Apfelschorle Bio	3.3 dl	5.50
Lufrutta Ice Tea Lemon	3.3 dl	5.50
Ramseier Huus-Tee	open 5 dl	6.80
El Tony Mate	3.3 dl	7.00
Swiss Mountain Springs,	2 dl	5.50
Tonic Water, Bitter Lemon, Ginger Ale		
Swiss Mountain Spring	2 dl	5.70
Alpine Bitter		
Red Bull	2.5 dl	6.50
Tap water	carafe 10 dl	4.00

Coffee and hot drinks

Coffee cream, espresso	5.20
Coffee	5.70
Cappuccino, Latte Macchiato,	6.50
Double Espresso	
Corretto Grappa	7.00
Hot chocolate or Ovaltine	5.50
Hot milk	4.50
Cold chocolate or ovaltine	5.50
Cold milk	4.50
Tea - L'art du thé	5.50
(please ask for our tea menu)	

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

Sigrist Pflümli Réserve du Patron	40% 2 cl	7.50
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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 Vermouth Rosso	15% 4 cl	7.50
Sidian Swiss Organic Vodka Bio	40% 4 cl	8.50
Premium Silvus Swiss dry Gin	40% 4 cl	8.50
Appelton Estate Signature Blend Jamaika	40% 4 cl	7.50
Goldwaescher-Swiss Rye Whisky	41% 4 cl	7.50
Cognac Rémy Martin VSOP	40% 2 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	1 dl	12.50
Hugo	1 dl	12.50
Cynar	17% 4 cl	8.50
Braulio	21% 4 cl	8.50