WIRTSHAUS

TAUBE



Banquet recommendations

Light nibbles

Cold

Potato chips / Salted peanuts	2.50
Swiss cheese cubes	4.00
Vegetable sticks with dip sauce	4.50
Mini salami	4.50
Herb-flavored cream cheese puffs	4.50
French-style canapé	4.50
Swiss dried meat specialties (per person) combined with Swiss mountain cheese (served on a platter, available as a starter or a main)	14.50

Warm

Mini croissants with a ham filling	4.50
Swiss cheese tarte	4.50
Spicy tomato soup with a cream topping	4.50
Lentil and vegetable salad	4.00

Soups

Apple and celery soup with fresh farm ham	14.50
French-style onion soup with toasted bread and melted cheese	15.50
Traditional Lucerne cheese soup with smoked sausage slices	14.50
Vegetable cream soup with croûtons	13.50

Seasonal soups

Spring

Seasonal leek soup with baked potato cubes	14.50

Summer

Spicy tomato soup with Swiss chicken skewers	18.50

Fall

Chestnut cream soup with caramelized apple slices	14.50

Winter

Potato cream soup flavored with marjoram and roasted bread cubes	14.50

Salads

Green leaf lettuce with bread croutons	12.50
Seasonal salad bowl with leaf lettuce and vegetables	14.50

Seasonal salads

Spring 18.50
Seasonal leaf lettuce with wild garlic vinaigrette,
marinated asparagus and chopped egg

Summer 18.50
Summer salad with melon, avocado and orange vinaigrette

Fall 19.50
Autumn salad with pumpkin seed oil, vinaigrette,
roasted mushrooms and caramelized nuts

Winter 17.50
Green leaf lettuce with chopped egg, roasted bacon cubes and bread

Cold and warm starters

"Vitello Forello" 21.50
Cooked veal carpaccio with Swiss smoked trout sauce, capers
and pickled onion

Swiss goat cheese with honey, thyme and tartare 18.50
made of beet and apple

Thinly sliced roast beef with tartare sauce and a salad bouquet 24.50

Creamy mushroom ragout with roasted dark bread 16.50



Main courses Meat

Beef roast with mashed potatoes and seasonal vegetables	32.50
Sliced Swiss chicken with paprika-cream sauce and vegetable rice	29.50
Swiss pork ragout with beer sauce, croquettes and seasonal vegetables	32.50
Breaded Swiss pork schnitzel (150g) with fries and seasonal vegetables	31.50
Traditional Lucerne puff pastry filled with meat (100% veal) served with oven carrots and rice	41.50
Alternatively with classic puff pastry	32.50
Cordon bleu (250g) filled with farm ham and Swiss mountain cheese, served with fries and seasonal vegetables	35.50
Swiss pork steak with thyme and mustard crust, pepper cream sauce, gratinated potatoes and seasonal vegetables	36.50
Swiss pork fillet wrapped in bacon with caramelized apple slices, gratinated potatoes and vegetable bouquet	47.50
Sliced Swiss veal (braised) Sliced Swiss veal (sautéed) Zurich-style with rösti and seasonal vegetables	35.50 49.50
Swiss roast beef on sauce béarnaise, with potato gratin and seasonal vegetables	56.50





Swiss beef fillet on red wine jus with gratinated potatoes and seasonal vegetables	63.50
Swiss chicken breast stuffed with herb-flavored cream cheese served with green leaf spinach and baked potatoes	36.50
Marinated Göscheneralp lamb cutlets with a pan-fried slice of polenta, red wine sauce and glazed carrots	56.50
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	48.50

Fish main courses

Salmon trout fillet Lucerne-style with fennel vegetables and chive potatoes	38.50
Roasted brook trout fillet with colorful lentils and beetroot risotto	36.50
Roasted pike perch fillet with green leaf spinach, lemon cream sauce and chive-flavored potatoes	42.50

Vegetarian main courses

Swiss Alpine macaroni with savory mountain cheese, potatoes and crispy fried onions, served with apple compote on the side	28.50
Puff pastries filled with creamy vegetables and rice	34.50

Seasonal risotto:

Spring Risotto with asparagus and cherry tomatoes	29.50
Summer Risotto with tomatoes and zucchini	29.50
Autumn Risotto with pumpkin and pumpkin seeds	29.50
Winter Risotto with beetroot, Savoy cabbage and nuts	29.50

Vegan main courses

Chickpea patties with lukewarm vegetable salad and herb vinaigrette	28.50
Marinated tofu schnitzel with cress and lentils	26.50
Riz Casimir with rice and fruits	32.50

Dessert

Willisau Ringli biscuit parfait with lukewarm forest berries	14.50
Custard cream with fruits and whipped cream	13.50
Baked apple tartlets with vanilla ice cream and whipped cream	14.50
Kaiserschmarrn with apple sauce	13.50
Sorbet variation	13.50
Swiss chocolate mousse with almond cookies	15.50
Panna cotta with fruit coulis and Willisau Ringli biscuit crumble	15.50
Lucerne gingerbread with coffee-flavored ice cream and whipped cream	13.50

Only available from November to March

Vermicelles (sweet chestnut paste) with meringue, vanilla ice cream and whipped cream	16.50



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

52.50

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

61.50

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

62.50

Reuss

Seasonal salad bowl with leaf lettuce and vegetables

Roasted brook trout fillet
with colorful lentils and beetroot risotto

Swiss chocolate mousse with almond cookies

62.50

Rigi

Cooked veal carpaccio with Swiss smoked trout sauce, capers
and pickled onion

Sliced Swiss veal (sautéed)
Zurich-style with rösti and seasonal vegetables

Parfait of Lucerne pastries with lukewarm forest berries

81.50

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

75.50

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

Kaiserschmarrn with apple sauce

92.00

Best of Taube

Swiss cheese tarte (aperitif style) with a salad bouquet

Top 3
Lamb cutlet – cordon bleu – Lucerne-style mini puff pastry with veal meatballs
with croquettes

Sweet trio
Chocolate mousse – Ice parfait of Lucerne pastries – Lucerne gingerbread

92.00



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

Baked apple tartlets with vanilla ice cream and whipped cream

57.50

Summer

Summer salad with orange vinaigrette, melon, avocado and Swiss chicken skewers

Salmon trout fillet Lucerne-style with fennel vegetables and chive potatoes

Panna cotta with fruit coulis and Willisau Ringli crumble

68.50

Fall

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

Roasted venison escalope with juniper berry cream sauce,
served with spaetzle, red cabbage, Brussels sprouts and glazed chestnuts

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

79.50

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

Kaiserschmarrn with apple sauce

69.50

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 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.