

WIRTSCHAUS  
**TAUBE**



Banquet recommendations

## Light nibbles

### Cold

Potato chips / Salted peanuts	2.00
Swiss cheese cubes	3.50
Vegetable sticks with dip sauce	3.50
Mini salami	3.50
Herb-flavored cream cheese puffs	3.50
French-style canapé	4.50
Swiss dried meat specialties	11.50
combined with Swiss mountain cheese (served on a platter, available as a starter or a main)	

### Warm

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

## Soups

Apple and celery soup with fresh farm ham	13.00
French-style onion soup with toasted bread and melted cheese	14.50
Traditional Lucerne cheese soup with smoked sausage slices	13.50
Vegetable cream soup with croûtons	12.50

## Seasonal soups

### Spring

Seasonal leek soup with baked potato cubes	13.50
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### Summer

Spicy tomato soup with Swiss chicken skewers	14.50
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### Fall

Chestnut cream soup with caramelized apple slices	12.50
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### Winter

Potato cream soup flavored with marjoram and roasted bread cubes	12.50
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## Salads

Green leaf lettuce with bread croutons	10.50
Seasonal salad bowl with leaf lettuce and vegetables	13.50

## Seasonal salads

<b>Spring</b>	17.50
Seasonal leaf lettuce with wild garlic vinaigrette, marinated asparagus and chopped egg	
<b>Summer</b>	16.50
Summer salad with melon, avocado and orange vinaigrette	
<b>Fall</b>	17.50
Autumn salad with pumpkin seed oil, vinaigrette, roasted mushrooms and caramelized nuts	
<b>Winter</b>	16.50
Green leaf lettuce with chopped egg, roasted bacon cubes and bread	

## Cold and warm starters

<b>"Vitello Forello"</b>	18.50
Cooked veal carpaccio with Swiss smoked trout sauce, capers and pickled onion	
Swiss goat cheese with honey, thyme and tartare made of beet and apple	17.50
Thinly sliced roast beef with tartare sauce and a salad bouquet	22.50
Creamy mushroom ragout with roasted dark bread	15.50



## Main courses Meat

Beef roast with mashed potatoes and seasonal vegetables	31.50
Sliced Swiss chicken with paprika-cream sauce and vegetable rice	28.50
Swiss pork ragout with beer sauce, croquettes and seasonal vegetables	28.50
Breaded Swiss pork schnitzel (150g) with fries and seasonal vegetables	29.50
Traditional Lucerne puff pastry filled with meat (100% veal) served with oven carrots and rice	41.50
Alternatively with classic puff pastry	29.50
Cordon bleu (220g) filled with farm ham and Swiss mountain cheese, served with fries and seasonal vegetables	32.50
Swiss pork steak with thyme and mustard crust, pepper cream sauce, gratinated potatoes and seasonal vegetables	34.50
Swiss pork fillet wrapped in bacon with caramelized apple slices, gratinated potatoes and vegetable bouquet	45.50
Sliced Swiss veal (braised)	33.50
Sliced Swiss veal (sautéed)	48.50
Zurich-style with rösti and seasonal vegetables	
Swiss roast beef on sauce béarnaise, with potato gratin and seasonal vegetables	49.50





Swiss beef fillet on red wine jus with gratinated potatoes and seasonal vegetables	61.50
Swiss chicken breast stuffed with herb-flavored cream cheese served with green leaf spinach and baked potatoes	29.50
Marinated Göscheneralp lamb cutlets with a pan-fried slice of polenta, red wine sauce and glazed carrots	56.50
<b>Only during deer season</b> (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

Salmon trout fillet Lucerne-style with fennel vegetables and chive potatoes	36.50
Roasted brook trout fillet with colorful lentils and beetroot risotto	34.50
Roasted pike perch fillet with creamy sauerkraut and chive-flavored potatoes	38.50

## 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	28.50
Seasonal risotto:	
<b>Spring</b> Risotto with asparagus and cherry tomatoes	28.50
<b>Summer</b> Risotto with tomatoes and zucchini	28.50
<b>Autumn</b> Risotto with pumpkin and pumpkin seeds	28.50
<b>Winter</b> Risotto with beetroot, Savoy cabbage and nuts	28.50

## Vegan main courses

Chickpea patties with luke-warm vegetable salad and herb vinaigrette	27.50
Marinated tofu schnitzel with cress and lentils	26.50
Vegan "Stunggis" Nidwalden stew with potatoes, vegetables and fresh herbs	28.50

## 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
<b>Only available from November to March</b> Vermicelles (sweet chestnut paste) with meringue, vanilla ice cream and whipped cream	14.50



## Menu suggestions

### Taube

Green leaf lettuce with bread croutons

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Beef roast with mashed potatoes and seasonal vegetables

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Parfait of Lucerne pastries with lukewarm forest berries

49.50

### Lucerne

Traditional Lucerne cheese soup with smoked sausage slices

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

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Lucerne gingerbread with coffee-flavored ice cream and whipped cream

58.50

### Pilatus

Apple and celery soup with fresh farm ham

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

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Custard cream with fruits and whipped cream

59.50

## Reuss

Seasonal salad bowl with leaf lettuce and vegetables

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Roasted brook trout fillet  
with colorful lentils and beetroot risotto

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Swiss chocolate mousse with almond cookies

59.50

## Rigi

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

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

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Parfait of Lucerne pastries with lukewarm forest berries

78.50

## Chapel Bridge

Green leaf lettuce with bread croutons

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

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Swiss chocolate mousse with almond cookies

73.50

## Bürgenstock

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

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

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Chocolate brownie with eggnog ice parfait

92.00

## Best of Taube

Swiss cheese tarte (aperitif style) with a salad bouquet

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Top 3

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

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Sweet trio

Chocolate mousse – Ice parfait of Lucerne pastries – Lucerne gingerbread

92.00



## Spring

Seasonal leek soup with baked potato cubes

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

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Baked apple tartlets with vanilla ice cream and whipped cream

55.50

## Summer

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

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

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Panna cotta with fruit coulis and Willisau Ringli crumble

67.80

## Fall

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

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

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

76.50

## Winter

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

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

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Kaiserschmarrn with apple sauce

65.80

# 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..