

WIRTSCHAUS
TAUBE



Banquet recommendations

Light nibbles (minimum order of at least 10)

Cold

Potato chips / Salted peanuts	1.80
Swiss cheese cubes	3.50
Vegetable sticks with dip sauce	3.50
Mini salami	3.50
Herb-flavored cream cheese puffs	3.50
Beef tartare with a small bread roll	4.50
Swiss dried meat specialties	10.80
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
Savory beef broth with pancake shreds	4.00
Apple and celery soup with fresh farm ham	4.00

Starters

Soups

Apple and celery soup with fresh farm ham	12.50
Onion soup with garlic-flavored croutons	11.80
Traditional Lucerne cheese soup with smoked sausage slices	12.50
Vegetable cream soup	9.80

Seasonal soups

Spring

Seasonal leek soup with baked potato cubes	13.50
--	-------

Summer

Spicy tomato soup with Swiss chicken skewers	14.50
--	-------

Fall

Chestnut cream soup with caramelized apple slices	12.50
---	-------

Winter

Potato cream soup flavored with marjoram and roasted bread cubes	11.50
---	-------

Salads

Green leaf lettuce with bread croutons	10.50
Seasonal salad bowl with leaf lettuce and vegetables	12.50

Seasonal salads

Spring	16.50
Seasonal leaf lettuce with wild garlic vinaigrette, marinated asparagus and chopped egg	
Summer	14.50
Summer salad with melon, avocado and orange vinaigrette	
Fall	16.50
Autumn salad with pumpkin seed oil, vinaigrette, roasted mushrooms and caramelized nuts	
Winter	16.50
Green leaf lettuce with chopped egg, roasted bacon cubes and bread	

Cold and warm

Finely chopped vegetable strips with a lime and cream sauce	16.50
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	14.80



Main courses Meat

Beef roast with mashed potatoes and seasonal vegetables	29.50
Sliced Swiss chicken with paprika-cream sauce and vegetable rice	27.50
Swiss pork ragout with beer sauce, croquettes and seasonal vegetables	28.50
Breaded Swiss pork schnitzel (150g) with fries and seasonal vegetables	28.50
Traditional Lucerne puff pastry filled with meat (100% veal) served with oven carrots and rice	39.50
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 seasonal vegetables	42.50
Sliced Swiss veal (braised)	31.50
Sliced Swiss veal (sautéed) with cognac and pepper cream sauce, thin noodles and seasonal vegetables	46.50





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	59.80
Swiss chicken breast stuffed with herb-flavored cream cheese served with green leaf spinach and baked potatoes	29.50
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	46.50

Fish main courses

Perch fish fingers with tartare sauce, seasonal vegetables and rice	29.50
Roasted brook trout fillet with colorful lentils and beetroot risotto	32.50
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 baked onions, served with apple compote on the side	27.50
Puff pastries filled with creamy vegetables and rice	28.50
Macaroni and vegetable casserole with savory mountain cheese	25.80

Vegan main courses

Chickpea patties with luke-warm vegetable salad and herb vinaigrette	25.50
Marinated tofu schnitzel with herbs and lentils	26.50
Vegan "Stunggis" Nidwalden stew with potatoes, vegetables and fresh herbs	27.80

Dessert

Ice parfait of Lucerne pastries with lukewarm forest berries	13.50
Custard cream with fruits and whipped cream	12.50
Baked apple tartlets with vanilla ice cream and whipped cream	13.50
Kaiserschmarrn with apple sauce	13.50
Sorbet variation with fruits	13.80
Swiss chocolate mousse with almond cookies	14.80
Chocolate brownie with eggnog ice parfait	15.50
Lucerne gingerbread with coffee-flavored ice cream and whipped cream	13.50
Only available from November - March	
Vermicelles (sweet chestnut paste) with meringue, vanilla ice cream and whipped cream	14.50



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

48.80

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

54.80

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

58.80

Reuss

Seasonal salad bowl with leaf lettuce and vegetables

~~~~~  
Roasted brook trout fillet  
with colorful lentils and beetroot risotto

~~~~~  
Chocolate brownie with eggnog ice parfait

59.80

Rigi

Finely chopped vegetable strips with a lime and cream sauce

~~~~~  
Sliced Swiss veal (sautéed)  
with cognac and pepper cream sauce, thin noodles and seasonal vegetables

~~~~~  
Parfait of Lucerne pastries with lukewarm forest berries

76.50

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

72.80

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

Chocolate brownie with eggnog ice parfait

91.80

Best of Taube

Swiss cheese tarte with a salad bouquet

Top 3

Mini puff pastry - Swiss Roesti potatoes - Beef roast

Sweet threesome

Chocolate mousse– Ice parfait of Lucerne pastries – Lucerne gingerbread

75.00



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

Rhubarb compote with vanilla ice cream and whipped cream

54.80

Summer

Spicy tomato soup with with Swiss chicken skewers

Swiss veal escaloppe with lemons sauce, polenta slice and seasonal vegetables

Sorbet variation with fresh fruits

67.80

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 on the side

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

74.80

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 and seasonal vegetables

Baked apple tartlets with vanilla ice cream and whipped cream

65.80

Grüezi in der Taube!

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..