

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.

LOCAL SPECIALITIES

SSID: Wirtshaus Taube
PW: Taube-2019



Apéro

Cheers

uiuiui Spumante Pericoloso 1 dl 9.00
Weingut Kilian Hunn, Germany

Cuvée Blanche 1 dl 7.80
Gebrüder Kumin, 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 28.80
combined with Swiss mountain cheese small 19.80
Specialità di carne secca svizzere
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

Winter season

Celery-apple soup with roasted almond chips 13.80

Zuppa di sedano e mele con scaglie di mandorle tostate

Soupe pomme-céleri aux éclats d'amande grillés

Beetroot risotto 14.80

with roasted savoy cabbage and and roasted nuts

Risotto alla barbabietola

con cavolo verza arrostito e noci tostate

Risotto de betterave

accompagné de chou savoie braisé et de noix grillés

as main course

en plat principal / come piatto principale

27.80

Main course

Braised beef roast 38.80

with mashed potatoes and market vegetables

Brasato di manzo marinato

con purè di patate e verdure di stagione

Rôti de bœuf mariné braisé

purée de pomme de terre et légumes du marché

Pork roast „Swedish style“ 31.50

stuffed with plums, served with cream sauce, red cabbage and napkin dumpling

Arrosto alla svedese

Arrosto di maiale farcito con prugne, servito con salsa alla panna, cavolo rosso e fagottino

Rôti suédois

Rôti de porc farci aux pruneaux, servi avec une sauce à la crème, du chou rouge et des quenelles

Classic beef Stroganoff 44.80

with sweet peppers, pickled gherkin, mushrooms and sour cream

served with noodles and market vegetables

Classico manzo alla Stroganoff

con peperoni, cetriolini, funghi e panna acida

servito con pasta e verdure di stagione

Bœuf Stroganoff classique

poivrons, cornichons, champignons et crème fraîches,

servi avec des nouilles et des légumes du marché

Fried napkin dumpling with herb-mushroom-cream sauce 29.80

Fagottino fritto con salsa alle erbe e funghi selvatici

Quenelles cuites en serviette, sauce crème aux herbes et champignons

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	18.80
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	10.00
con petto di pollo o bastoncini di pesce	
avec poitrine de poulet ou bâtonnets de poisson	
with mushroom	11.50
con funghi di bosco	
avec des champignons forestiers	

Starter

Swiss dried meat specialties	large	28.80
combined with Swiss mountain cheese	small	19.80
(served on a platter, available as a starter or a main)		
Specialità di carne secca svizzere con formaggio di alpeggio (come antipasto o primo piatto)		
Spécialités suisses de viande séchée accompagnées de fromage d'alpage (en entrée ou en plat)		

Specialties from Switzerland

Homemade meat loaf of beef 28.80
with mashed potatoes and vegetables

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 roesti 29.50
served with traditional toppings,
including bacon, cheese, tomato, chives and egg

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 roesti 29.50
served with minced beef, leek, tomatoes and cheese

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 29.80
with French fries

Grande scaloppina di maiale impanata con patate fritte
Escalope de porc géante panée, frites



Giant pork cordon-bleu 360g 39.80
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 45.80
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 39.50
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 porc sausage 200g 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

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 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



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, 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	scoop	14.80
Meringa grande con panna montata		
Meringue géante et chantilly		
small portion		10.80
porzione piccola		
petite portion		
with vanilla and strawberry ice-cream		6.00
con gelato alla vaniglia e alle fragole		
accompagnée de glace à la fraise et à la vanille		
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Puree of chestnuts		14.80
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		
Parfait of Lucerne pastries with lukewarm forest berries		12.80
Semifreddo della pasticceria di Lucerna con frutti di bosco tiepidi		
Parfait de biscuit lucernois et fruits des bois tièdes		
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Swiss chocolate mousse from Aeschbach chocolatiere		14.80
with an almond pastry		
Mousse alla cioccolata di Aeschbach Chocolatier con cantuccini		
Mousse au chocolat du chocolatier Aeschbach et biscuit aux amandes		
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Apple fritters with vanilla sauce and whipped cream		13.50
Mele fritte con salsa alla vaniglia con panna montata		
Petit gâteau aux pommes avec sauce à la vanille et la crème fouettée		

Sorbet mit Schuss

Apple cidre sorbet, scoop	scoop	4.00
Sorbetto di mosto		
Sorbet de jus de pomme		
Lemon sorbet	scoop	4.00
Sorbetto di limone		
Sorbet de citron		
Blood orange sorbet	scoop	4.00
Sorbetto di arancia rossa		
Sorbet d'orange sanguine		
with Vieille Prune, Vodka or Gin	4 cl	11.50
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. Kumin, Freienbach, Schweiz
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, Tessin
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

Les Nuits Blanches Gris 1 dl 8.00

Producer Katarzyna Estate, Thracia Valley, Bulgaria
Grape Syrah, Cabernet Franc

Red Wine

Merlot di Gudo 1 dl 8.50

Producer Vini Distillati Angelo Delea, Tessin
Grape Merlot

Luzerner Seelagencuvée AOC 1 dl 9.00

Producer Weinmanufaktur Brunner Hitzkirch, Luzern
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, Spanien
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

Pol Roger Brut 7.5 dl 89.00

Producer Pol Roger, Champagne, Frankreich
Grape Chardonnay, Pinot Noir, Pinot Menuier

White Wine

FROM SWITZERLAND

Brunner Müller-Thurgau 2023 7.5 dl 56.00

Producer Weinmanufaktur Brunner Hitzkirch, Luzern
Grape Müller Thurgau

Cuvée Blanche 2023 7.5 dl 52.00

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

Petite Arvine, Hurlevent AOC 2022 7.5 dl 64.00

Producer Les Fils de Charles Favre, Wallis
Grape Petite Arvine

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 Distilliati Angelo Delea, Tessin
Grape Merlot

Weisser Schwyzer 5 dl 32.00

Producer Gebrüder Kümín, Freienbach
Grape Riesling x Sylvaner, Chardonnay, Pinot Noir

Johannisberger AOC 2023 7.5 dl 59.00

Producer Cave Fin Bec, Wallis
Grape Johannisberger

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

Producer Cave Fin Bec, Wallis
Grape Heida, Vioigner

FROM FRANCE

Chardonnay Vieilles Vignes 2023 7.5 dl 52.00

Producer Château Martinolles, AOP Limoux
Grape Chardonnay

FROM SPAIN

La Pasajera Verdejo Rueda DO 2021 7.5 dl 52.00

Producer Victoria Ordóñez, Castilla y León, Rueda
Grape Verdejo

FROM GERMANY

Grauburgunder «Junge Wilde» Kilian Hunn 2022 7.5 dl 52.00

Producer Weingut Hunn, Baden
Grape Grauburgunder

Rosé

FROM SWITZERLAND

Oeil de Perdrix 2022 7.5 dl 59.00

Producer Grillette Domaine De Cressier, Neuenburg
Grape Pinot Noir

FROM BULGARIA

Les Nuits Blanches Gris 2023 7.5 dl 56.00

Producer Katarzyna Estate, Thracia Valley
Grape Syrah, Cabernet Franc

Wine in the bottle

Red wine

FROM SWITZERLAND

Megger Barrique 2020 7,5 dl 59.00

Producer Weingut Letten Meggen, Luzern
Grape Pinot Noir, Garanoir

Zweigelt AOC 2022 7,5 dl 57.00

Producer Weingut Bisang, Dagmersellen, Luzern
Grape Zweigelt

Männlich Barrique 2022 7,5 dl 61.00

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

Luzerner Seelagencuvée AOC 2023 7,5 dl 63.00

Producer Weinmanufaktur Brunner Hitzkirch, Luzern
Grape Pinot Noir

Merlot di Gudo 2021 7,5 dl 59.00

Producer Vini Distillati Angelo Delea, Tessin
Grape Merlot

Merlot Carato Reserva 2019 7 dl 92.00

Producer Vini Distillati Angelo Delea, Tessin
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 Hurlevent 2022 7,5 dl 64.00

Producer Les Fils de Charles Favre, Wallis
Grape Humagne Rouge

Roter Schwyzer 5 dl 32.00

Producer Gebrüder Kümin, Freienbach
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

Rioja El Capitàn Reserva DOCa 2017 7,5 dl 53.00

Producer Bodegas Burgo Viejo
Grape Tempranillo

Macho Man Monastrell 2018 7,5 dl 65.00

Producer Casa Rojo, Jumilla, Spanien
Grape Monastrell

Pintia Toro DO 2018 7,5 dl 106.00

Producer Bodegas y Viñedos Pintia, Ribera del Duero
Grape Tempranillo

FROM ITALY

Tavola Rosso 2021 7,5 dl 49.00

Producer Villa Bagnolo, Emilia Romagna
Grape Sangiovese

Patù Primitivo Salento IGP 2023 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 2019 7,5 dl 95.00

Producer Monteverro, Toskana
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
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	5.60
Sinalco Orange Original, Sinalco Cola, Sinalco Cola zero	3 dl	5.20
Elmer Citro	3.3 dl	5.20
Ramseier Apfelschorle	3.3 dl	5.20
Ramseier Huus-Tee	3.3 dl	5.20
Ramseier Huus-Tee	open 5 dl	6.80
El Tony Mate	3.3 dl	7.00
Swiss Mountain Springs, Tonic Water, Bitter Lemon, Ginger Ale	2 dl	5.50
J. Gasco Aperitivo bitter	2 dl	5.50
Red Bull	2.5 dl	6.50
Tap water	carafe 10 dl	4.00

Coffee and hot drinks

Coffee cream, espresso		5.00
Coffee		5.50
Cappuccino, Latte Macchiato, Double Espresso		6.00
Hot chocolate or Ovaltine		5.50
Hot milk		4.50
Cold chocolate or ovaltine	3 dl	5.50
Cold milk	3 dl	4.50
Tea- L'art du thé (please ask for our tea menu)		5.50

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 Marc Reserve du Patron	40% 2 cl	7.50
Sigrist Pflümli Réserve du Patron	40% 2 cl	7.50

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
Xellent Swiss Vodka, Organic Wheat 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
Whisky William Lawson's	40% 4 cl	7.50
Cognac Rémy Martin VSOP	40% 4 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	2 dl	12.50
Hugo	2 dl	12.50
Cynar	17% 4 cl	8.50
Braulio	21% 4 cl	8.50