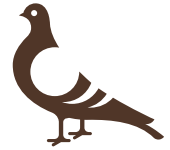


Hearty welcome

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.

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

# Menus from the Taube

## From the soup pot

<b>Soup of the day</b>	10.50
Zuppa del giorno	
Soupe du jour	

## Salad

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



<b>Seasonal mixed salad</b>	12.50
Insalata mista di stagione	
Salade composée de saison	



<b>Mixed salad bowl</b>	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

<b>Swiss dried meat specialties</b>	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

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**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

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**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.

# Cordon Bleu Festival

**Pork cordon bleu** 240g 34.80  
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

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**Veal cordon bleu** 200g 45.80  
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

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**Giant pork cordon bleu** 360g 39.80  
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

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**Lucerne cordon bleu** 320g 34.80  
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

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**Chicken cordon bleu** 320g 35.80  
with brie and turkey ham

Cordon bleu di pollo con brie e prosciutto di tacchino

Cordon bleu de poulet avec brie et jambon de dinde

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## 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 / crochette di patate / croquettes de pommes de terre

Salad / insalata/ salade

**«Hell» cordon bleu** 320g 38.80  
pork cordon bleu with chili-cheese, ham, garlic and spicy bread crust  
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

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**«Mountain» cordon bleu** 320g 34.80  
pork cordon bleu with savory Gruyere cheese and zigan ham  
Cordon bleu di maiale con formaggio Gruyere e prosciutto cotto  
Cordon bleu de porc au Gruyère et au jambon zigane

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**Vegetarian cordon bleu of courgette** 28.50  
filled with swiss mozzarella, tomato and basil  
Cordon bleu vegetariano di zucchine ripieno di mozzarella svizzera, pomodoro e basilico  
Cordon bleu végétarien de courgettes garni de mozzarella suisse, de tomates et de basilic

### **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



# Dessert

<b>Giant Meringue with whipped cream</b>	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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<b>Puree of chestnuts</b>	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	
<b>Parfait of Lucerne pastries with lukewarm forest berries</b>	12.80
Semifreddo della pasticceria di Lucerna con frutti di bosco tiepidi	
Parfait de biscuit lucernois et fruits des bois tièdes	
~~~~~	
<b>Swiss chocolate mousse from Aeschbach chocolatier</b>	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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<b>Apple fritters with vanilla sauce and whipped cream</b>	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 With shot

<b>Apple cidre sorbet</b>	scoop	4.00
Sorbetto di mosto		
Sorbet de jus de pomme		
<b>Lemon sorbet</b>	scoop	4.00
Sorbetto di limone		
Sorbet de citron		
<b>Blood orange sorbet</b>	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. Kümmin, 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, Bulgary  
Grape Syrah, Cabernet Franc

## Red Wine

**Merlot Ticino** 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. Kumin, 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 Distillati Angelo Delea, Tessin  
Grape Merlot

**Weisser Schwyzer** 5 dl 32.00

Producer Gebrüder Kumin, 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, Viogner

### 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 Ticino** 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 Scheibelhofer, Burgenland  
Grape Cabernet Sauvignon, Zweigelt, Pinot Noir

### FROM SPAIN

**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 Aperitvo 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

Sigris Marc Reserve du Patron	40%	2 cl	7.50
Sigris 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		1 dl	12.50
Hugo		1 dl	12.50
Cynar	17%	4 cl	8.50
Braulio	21%	4 cl	8.50