

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

Asparagus season

Asparagus salad with strawberry and herb vinaigrette 18.50

Insalata di asparagi con fragole e pinzimonio alle erbe fresche

Salade d'asperges, fraises et vinaigrette aux fines herbes

with smoked ham / con prosciutto affumicato / avec jambon fumé add/inoltre 60 g 9.80



White asparagus cream soup 12.50

with bread croutons and herb oil

Zuppa di asparagi bianchi con crostini di pane e olio alle erbe

Velouté d'asperges blanches avec croûtons de pain et huile aux herbes

Main course

Portion of green and white asparagus normal 400 g 30.50

with spring potatoes and Sauce Hollandaise small 200 g 20.50

Porzione di asparagi verdi e bianchi
con patate e salsa olandese

Portion d'asperges vertes et blanches,
avec pommes de terre nouvelles et sauce hollandaise

Add / inoltre:

Smoked ham / Prosciutto affumicato / Jambon fumé 9.80

Sautéed pork escalope / Scaloppina di maiale arrosto / Escalope de porc poêlée 16.50

Sautéed veal escalope / Scaloppina di vitello arrosto / Escalope de veau poêlée 19.50



Asparagus rösti 28.50

Rösti with asparagus ragout, wild garlic pesto and gratinated cheese

Rösti di asparagi

Rösti con ragù di asparagi, pesto di aglio selvatico e formaggio gratinato

Rösti d'asperges

Rösti avec ragoût d'asperges, pesto d'ail sauvage et fromage gratiné



Wild garlic noodles with asparagus ragout and Swiss chicken breast 30.50

Pasta all'aglio orsino con spezzatino di asparagi e petto di pollo svizzero

Nouilles à l'ail des ours accompagnées d'un ragoût d'asperges et de blanc de poulet suisse



Marinated lamb chops from the Göschenalp 48.50

with asparagus, croquettes and red wine jus

Costolette di agnello marinate della Göschenalp
con asparagi, crocchette e jus al vino rosso

Côtelettes d'agneau marinées du Göschenalp
avec asperges, croquettes et jus au vin rouge

Dessert

Apple fritters with vanilla ice cream and whipped cream

13.50

Mele fritte con gelato alla vaniglia con panna montata

Petit gâteau aux pommes avec glace à la vanille et la crème fouettée

Panna cotta with strawberries and Willisauerringli crisp

13.50

Panna cotta con fragole e croccante di Willisauerringli

Panna cotta aux fraises et croustillant de Willisauerringli



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 asparagus	13.50
con asparagi	
avec des asperges	

Starter

Swiss dried meat specialties	large	28.80
combined with Swiss mountain cheese (served on a platter, available as a starter or a main)	small	19.80
Specialità di carne secca svizzera con formaggio di alpeggio (come antipasto o primo piatto)		
Spécialités suisses de viande séchée accompagnées de fromage d'alpage (en entrée ou en plat)		
Beef tartar	70 g	19.50
with capers, onions and brioche toast	140 g	34.50
Tartare di manzo con capperi, cipolle e toast di brioche		
Tartare de bœuf aux câpres, oignons et toast brioché		

Specialties from Switzerland

Beef meatballs		29.50
with jus and French fries and vegetables		
Polpette di manzo con sugo d'arrosto e patatine fritte e verdure		
Boulettes de viande de bœuf avec sauce de cuisson, frites 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)		

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 wild garlic noodles
Scaloppina di maiale alla panna con champignon,
verdure multicolore e tagliatelle all'aglio selvatico
Escalope de porc à la crème et aux champignons,
légumes colorés et nouilles aux l'ail des ours

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.

Dessert

Giant Meringue with whipped cream	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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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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Sorbet With shot

Apple cidre sorbet	scoop	4.50
Sorbetto di mosto		
Sorbet de jus de pomme		
Lemon sorbet	scoop	4.50
Sorbetto di limone		
Sorbet de citron		
Blood orange sorbet	scoop	4.50
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, Cave Ardévaz 2023 7,5 dl 64.00

Producer Cave Ardévaz
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

Cap de Creus Nacre 2023 7,5 dl 54.00

Producer Bodegas J.Sardà
Grape Macabeo, Lledoner blanc

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 Distilliati Angelo Delea, Tessin
Grape Merlot

Merlot Carato Reserva 2019 7 dl 92.00

Producer Vini Distilliati 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
Cave Ardévaz** 2022 7.5 dl 62.00

Producer Cave Ardévaz
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

Cap de Creus Corall 2023 7.5 dl 54.00

Producer Bodegas J. Sardà
Grape Lledoner negre, Cariñea

FROM ITALY

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 Bio	3.3 dl	5.20
Lufrutta Ice Tea Lemon	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		5.10
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