

LA
COLOMBE
RESTAURANT
ZUR TAUBE

DEAR GUEST,

We are happy to answer any requests you may have
about ingredients in our dishes that may cause allergies or
may trigger intolerances.

Whenever possible, we use carefully selected organic ingredients of the highest quality in our
dishes.

Your La Colombe Restaurant zur Taube Team

LUNCH OFFER
(TUESDAY – FRIDAY)

mixed salad / soup

daily recommendation

dessert

52

LA COLOMBE
EVENING EXPERIENCE

Allow our kitchen team to surprise you
with an exclusive menu.

4 courses 110

5 courses 128 · 6 courses 154



STARTERS

ANDALUSIAN GAZPACHO

rosemary croutons · black garlic mayonnaise



28

MARINATED BEETROOT

buffalo mozzarella · bitter jelly · candied chili



32

TOMATO EXPERIENCE

tomato mousse · tomato sorbet · parmesan crumble



32

UMBRINA CEVICHE

«Leche de Tigre» · chili · purple corn

32

CULATELLO PASTRAMI

popcorn · rosemary · «Sauce Rouille»

32

SALAD BOUQUET

seasonal mixed salad

21

INTERMEDIATE

CITRUS RISOTTO

ricotta cream · baby basil · tomato chips



42

TRUFFLE TAGLIOLINI

«Tuber mesentericum» truffle · truffle oil*



36 / 46

MAIN COURSES

AUBERGINE BRAISÉE

joghurt · mint · watermelon



42

UMBRINA

caponata · pepper · velouté sauce



58

VEAL ENTRECÔTE

mediterranean breading · cranberry chutney · seasonal vegetables

69

PRAWNS

confit garlic · crustacean bouillabaisse · avocado ice cream



58

DUCK

cherry mashed potatoes · crispy lollipop · sherry sauce

65

SEA BASS IN SALT CRUST

seasonal side dish

for 2 persons

130

DESSERTS

SIGNATURE TIRAMISU

mascarpone · coffee · chocolate

16

BABA AU RHUM

red fruit · chantilly

20

CUVÉE TROPICALE

fruit mousse · coconut pralines

20

TRIBUTE TO CATTELAN

exotic banana

20

ICE CREAM OF THE DAY

homemade ice cream

12 per flavor

CHEESE PLATTER

cheese selection · homemade chutney · nuts

26

BEVERAGES

HOT BEVERAGES	Coffee		6.5
	Espresso		6.5
	Espresso Macchiato		6.5
	Double Espresso		6.5
	Ristretto		6.5
	Cappucino		6.5
	Latte Macchiato		6.5
	Hot chocolate		6.5
	Tea, assorted		6.5
COLD BEVERAGES	Piz Sardona still	75cl	10.5
	Piz Sardona sparkling	75cl	10.5
	Coca Cola	33cl	6.0
	Cola Zero	33cl	6.0
	Sprite	33cl	6.0
	Tonic Water	20cl	6.0
	Ginger Beer	20cl	6.0
	Sanbitter	20cl	6.0
	Crodino	20cl	6.0
	Apple spritzer	33cl	6.0
	Tomato juice	20cl	6.0
	Fresh orange juice	20cl	7.0
BEER	Gjulia Birra Nostrana BIO	33cl	10.0
	Corona cero, nonalcoholic	33cl	9.0
	Baarer Bier, nonalcoholic	33cl	9.0
	Baarer Bier, Erdmandli dunkel	50cl	7.5

BEVERAGES

APÉRITIFS & SPRITZ	APEROL, Italy	11.0 vol%	5cl	16.0
	CAMPARI, Italy	23.0 vol%	5cl	16.0
	LILLET, France	17.0 vol%	5cl	16.0
	MARTINI BIANCO, Italy	15.0 vol%	5cl	12.0
	MARTINI EXTRA DRY, Italy	17.5 vol%	5cl	12.0
	MARTINI ROSSO, Italy	15.0 vol%	5cl	12.0
	NOILLY PRAT, France	18.0 vol%	5cl	12.0
	PASTIS, France	45.0 vol%	5cl	12.0
	PIMMS N 1, England	14.0 vol%	5cl	16.0
	MIRTO ROSSO Spirito sardo, Italy	36.0 vol%	5cl	12.0
PRE-DINNER COCKTAILS	AMERICANO			
	Campari · Vermouth Rosso · Soda			20.0
	NEGRONI			
	Gin · Campari · Vermouth Rosso			20.0
	SINGRONI			
	Nonalcoholic Gin · Martini · Sanbitter			18.0
	NEGRONI SBAGLIATO			
	Vermouth Rosso · Campari · Franciacorta			20.0

BEVERAGES

AFTER DINNER COCKTAILS

GODFATHER

Amaretto · Blended Scotch · Whisky

20.0

ESPRESSO MARTINI

Espresso · vodka · coffee liqueur

20.0

MULE

COLOMBE MULE

Botanick gin · ginger beer · cucumber

20.0

MOSKAU MULE

Vodka · ginger beer · lime

20.0

THULUM MULE

Metzgal · lime · ginger beer

20.0

GIN TONIC

Seasonal gin · tonic water

20.0

SIN TONIC

Nonalcoholic gin · tonic water

18.0

SEASONAL DIGESTIF

AMARI

4cl

12.0

LIQUEURS

4cl

12.0

FRUIT BRANDS

4cl

19.0

GRAPPA

4cl

19.0

RUM

4cl

19.0

WHISKEY

4cl

19.0

COGNAC / ARMAGNAC

4cl

19.0

HENESSY XO

2cl

20.0

MEAT- AND FISH-DECLARATION

CHICKEN	Bio chicken Wendelin Hof, Niederwil, AG / Switzerland
DUCK	Bio chicken Wendelin Hof, Niederwil, AG / Switzerland
PORK	Bio Metzgerei Karl Abegg, Langnau am Albis / Switzerland
SWEETBREAD AND VEAL	Bio Metzgerei Karl Abegg, Langnau am Albis / Switzerland
BEEF	organic / Switzerland
LAMB	organic / Switzerland
SEABASS	organic / France
UMBRINA	organic / Sardinia
SALMON	organic / Ireland
ANCHOVIES	France / Fao 37 Italy
SQUID	Fao 34 Spain
PRAWNS	organic / Vietnam, aquaculture
*TRUFFLE OIL	olive oil with homemade truffle aroma



Vegetarian



Vegan



Glutenfree

Whenever possible, we use selected seasonal
and regional organic products.

