

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

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LUNCH OFFER  
(TUESDAY – FRIDAY)

mixed salad / soup

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daily recommendation

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dessert

52

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LA COLOMBE  
EVENING EXPERIENCE

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

4 courses 114

5 courses 132 · 6 courses 154



## STARTERS

### BEEF PASTRAMI

watermelon · chervil oil · wild garlic · macadamia



32

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### BEETROOT TATAR

horseradish · onion variation



28

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### GAZPACHO ANDALUZ

fermented garlic · olive crumble · rosemary croutons



28

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### CASSOULET E BACCALÀ MONTECATO

cod · chorizo · beans

32

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### ORGANIC SUMMER SALAD

organic ingredients

24

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### POACHED EGG

vegan caviar · asparagus · peas



32

INTERMEDIATE

## ASPARAGUS RISOTTO

ricotta · lemon thyme



44

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## TRUFFLE TAGLIOLINI

«Tuber mesentericum» truffle · homemade truffle oil\*



36 / 46

MAIN COURSES

VEGETARIAN CROQUE MONSIEUR

scamorza · organic mushrooms · fennel ice cream



44

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VEAL CHOP

elderberry jus · carrot-raspberry chutney · herbs



69

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HANGER STEAK

chimichurri · pimientos de padrón · potato galette



61

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RED MULLET

basil pesto · olives · capers · potato mash

69

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PRAWN CROQUETTE

bisque · samphire · sweet potato

54

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ORGANIC SEA BASS IN SALT CRUST

seasonal side dish

for 2

130

## DESSERTS

### SIGNATURE TIRAMISU

mascarpone · coffee · chocolate



18

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### STRAWBERRY PARFAIT

strawberries · pistachio

20

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### TROPICAL DUET

pineapple · coconut

20

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### PASTIERA

yuzu · vanilla rice · ricotta



20

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### ICE CREAM OF THE DAY

homemade ice cream

12 per flavor

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### 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
Cappuccino		6.5
Latte Macchiato		6.5
Hot chocolate		6.5
Sirocco tea, assorted		8.5

### COLD BEVERAGES

Piz Sardona still	75cl	10.5
Piz Sardona sparkling	75cl	10.5
Coca Cola	33cl	6.0
Coca Cola Zero	33cl	6.0
Sprite	33cl	6.0
Tonic Water	20cl	6.0
Homemade Ginger Beer	25cl	8.0
Apple spritzer	33cl	6.0
Tomato juice	20cl	6.0
Fresh orange juice	30cl	10.0

### BEER

Gjulia Birra Nostrana BIO	33cl	10.0
Corona cero, nonalcoholic	33cl	9.0
German wheat beer	33cl	10.0
Baarer Bier, Erdmandli dunkel	50cl	7.5
Baarer Bier, nonalcoholic	33cl	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
	NOCINO, Homemade	28.0 vol%	5cl	12.0
	PIMMS NO.1, England	14.0 vol%	5cl	16.0

PRE-DINNER COCKTAILS	AMERICANO Campari · Vermouth Rosso · Soda			20.0
	NEGRONI Gin · Campari · Vermouth Rosso			20.0
	BASIL SMASH Gin · Basil · Lime			20.0
	NEGRONI SBAGLIATO Vermouth Rosso · Campari · Franciacorta			20.0
	MOCKTAIL OF THE DAY non-alcoholic			18.0

## 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
	TULUM MULE Mezcal · 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
TURKEY	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
VENISON	game / Austria
SEABASS	organic / France
OMBRINA	organic / FAO 27 Northeast Atlantic
CHAR	organic / Switzerland, Imbach
ANCHOVIES	France / FAO 37 Italy
PRAWNS	organic / Vietnam, aquaculture
*TRUFFLE OIL	olive oil with truffle aroma
BREAD	homemade & Switzerland
TOAST	Switzerland



Vegetarian



Vegan



Glutenfree

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

