

TISCH + BAR

SHOPPINGRESTAURANT

EAT OR SHOP - OR BOTH!

Our bar and restaurant are located in the venerable Wendelinshof, which was first built in 1740 and converted to an inn as recently as 2005. The adjacent, grade listed cheese dairy from 1845 is part of this unique ensemble, which we hope radiates warm hospitality.

There's something for every everyone at Tisch + Bar. Our menu features popular favourites with a contemporary flair as well as international flavours. We serve good and honest food, which is rich in variety and made using the freshest ingredients. The menu also includes lots of our own produce and regionality is important to us; we have a passion for sourcing quality ingredients and enjoy long-standing partnerships with our suppliers.

Switch off | enjoy | celebrate | let yourself be pampered

Astrid Iten
Manager

Schnitzel Wednesday

Starters

Tisch + Bar salad

Mixed leaf salad | garden cress | croutons |
house dressing

10.50

Tartar of Central Swiss beef

Central Swiss beef | butter | red onions |
caper mayonnaise | Swiss black bread

70g 22.50

130g 32.50

Roasted leek and potato soup

Paprika oil | cassava chips | almond foam

12.50

Main Courses

Central Swiss beef entrecôte

Slices of beef entrecôte steak |

160g 39.00

home-made Café de Paris sauce | seasonal vegetables |

200g 49.00

crispy French fries

Sea bream fillet royal

Creamy venere rice | dried tomatoes | marinated spinach

37.50

Sweet potato from the oven

Quinoa | tomatoes | zucchini | chive cream

29.00

WINE RECOMMENDATION

«Junge Wilde» Grauburgunder 2021 10 cl 8.00
Producer: Weingut Hunn | Gottenheim am Tuniberg
Grapes: Grauburgunder

Merlot Ticino 2021 10 cl 8.00
Producer: Angelo Delea | Losone | Tessin
Grapes: Merlot | Cabernet Franc



Do you like our crockery?
Take a look around and visit our shop.

DECLARATION

We only use high quality meats and eggs from Switzerland.
All of our fish and seafood has been sustainably sourced from certified suppliers

Sea Bream

ASC Greece



Laktosefrei



Glutenfrei



Vegan



Scharf



Liebelei Breakfast every Saturday Morning

1 croissant | 1 bun | jam | honey | Nutella | butter |
scrambled eggs | cheese | fruits | Bircher muesli | Raw ham |
Salami | norwegian salmon | Chocolate Muffin

1 glass of sparkling wine | 1 glass of freshly squeezed orange
juice | 1 warm drink of your choice

39.00 p.P.

Desserts

Original “Treichler” Zug cherry cake

infused with cherry brandy

9.50

Iced coffee “Tisch + Bar”



Cream

small 10.50

large 12.50

with fine Zug cherry brandy + 4.50

Tarte tatin

Apple | vanilla ice cream

13.50

Mousse au Chocolat

Throw honey | pineapple compote with cardamom

14.50

Wild Berry Crisp

Sorbet

Lemon | raspberry

per scoop 4.50

with cream + 2.00

Ice cream

yogurt | vanilla |

strawberry | chocolat

per scoop 4.50

with cream + 2.00

Puzzle evening with 3-course menu

Spend a culinary and tricky evening with friends

Table + bar and solve “The State Secret” at the same time.

Offers for 4 people or more

3-course menu including aperitif snacks, aperitif drinks and puzzle box

CHF 96.- per person

