

# 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

# LUNCH MENU

from March 19<sup>th</sup> 2024 until March 22<sup>th</sup> 2024

We serve with all our lunch menus  
a soup or a salad

## From stable and meadow

### Ghackets with Farfalle

Parmello | applesauce | roasted onions 25.50

## A jump into the water

### Sea bass

Dried tomato sauce | fregola sarda  
capers | rocket 24.50

## From the mountain and garden

### Guacamole toast

Free range egg | Cherry tomatoes  
shepherd's cheese 20.50

## Menu "Kitchen Brigade Recommendation"

### Beef entrecôte "Tagliata"

Pepper cream sauce | Corn galettes  
mixed vegetables 39.00

## Cafe Gourmand

The finest coffee from the RAST coffee roastery  
with a little sweet accompaniment 10.50

## WINE RECOMMENDATION

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

**Contemplations Merlot & Malbec 2021** 10cl 8.50  
Producer : Katarzyna Estate White Soil  
Grapes : Merlot & Malbec

## A LA CARTE

**Salad of the day**    
Green salad | garden herbs | house dressing 8.50

**Soup of the day** 8.50

**Tartar of Swiss beef**  
Central Swiss beef | butter | red onions 70g 22.50  
egg yolk cream | Swiss black bread 130g 32.50

Additional serving of French fries + 5.50



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

**Central Swiss beef entrecôte**   
Slices of beef entrecôte steak | 160g 39.00  
home-made Café de Paris sauce | 200g 49.00  
seasonal vegetables | crispy French fries

**Central Swiss pork cordon bleu**  
smoked ham | Gruyère cheese | 36.00  
seasonal vegetables | French fries


## DESSERTS

**Original “Treichler” Zug cherry cake**  
infused with cherry brandy 9.50

**Tarte tatin**  
Apple | vanilla ice cream 13.50

### Sorbets and ice creams

Lemon | raspberry per scoop 4.50  
Vanilla | strawberry | chocolate | with cream + 2.00

**Iced coffee “Tisch + Bar”**   
Cream small 10.50  
large 12.50  
with fine Zug cherry brandy +4.50

## 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 bass	ASC Turkey
Meat	only from Switzerland
Eggs	only from Switzerland



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.