

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 April 23th 2024 until April 26th 2024

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

From stable and meadow

Swedish roast

Cream sauce | roast croquettes | mixed vegetables 25.50

A jump into the water

Redfish

Mediterranean sauce | fregola sarda | arugula 24.50

From the mountain and garden

Potato gnocchi

Pesto Rosso | parmello | basil 20.50

Menu “Kitchen Brigade Recommendation”

Beef entrecote

Chimichurri | sweet potato puree | falafel 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 36.00
smoked ham|Gruyère cheese |
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

Rotbarsch

Meat

Eggs

MSC Iceland

only from Switzerland

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.