

# 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 30<sup>th</sup> 2024 until May 03<sup>rd</sup> 2024

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

## From stable and meadow

### **Crispy chicken burgers**

Apricot mayo | pickled corn | tomato |  
Central Swiss fries

25.50

## A jump into the water

### **Linguine with salmon**

Lemon sauce | Datterini | Arugula

24.50

## From the mountain and garden

### **Gersauer cheesecake**

Fig mustard | side salad | nuts

20.50

## Menu "Kitchen Brigade Recommendation"

### **Beef entrecote**

Hollandaise | Roasted potatoes | Seasonal 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 | alpine 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

Salmon  
Meat  
Eggs

ASC Norway  
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.