

TISCH + BAR

SHOPPINGRESTAURANT

EAT OR SHOP - OR BOTH!!

The TISCH + BAR shopping restaurant celebrates the finer things in life. The Wendelinshof, built in 1740, is cosy and inviting.

The various rooms are lovingly, stylishly and seasonally decorated. The tantalising aromas from the open kitchen heighten the anticipation of culinary delights, and the restaurant and shop offer beautiful accessories and gadgets.

Switch off | enjoy | celebrate | indulge

We are delighted to have you as our guest at the TISCH + BAR!

Astrid Iten

Operations Management

EAT OR SHOP - OR BOTH

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.

Meat:	Switzerland
Eggs:	Switzerland
Salmon:	ASC Norway
Sea bream:	ASC Greek



Lactose-free



Gluten-free



Vegan



Spicy

Tisch + Bar classics

Tartar of Central Swiss beef

Central Swiss beef butter pickled red onions	70g	22.50
manioc egg yolk cream Swiss black bread	130g	32.50

Central Swiss beef sirloin

Slices of beef sirloin	160g	39.00
home-made Café de Paris sauce	200g	49.00
seasonal vegetables crispy French fries		

Tarte tatin

Apple vanilla ice cream		13.50
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Starters

Tisch + Bar salad

Mixed leaf salad | herb croutons | house dressing 10.50

Tartar of Central Swiss beef

Central Swiss beef butter pickled red onions	70g	22.50
manioc egg yolk cream Swiss black bread	130g	32.50

Roasted leek and potato soup

Paprika oil | manioc chips | almond foam 12.50

Marbach burrata

Grilled courgettes | dried tomatoes | 17.50
spring spinach | Valle Maggia pepper

Spring Bowl

Glass noodles | pickled shiitake | carrots | 16.50
cashew nuts | edamame | tahini dressing

Cured salmon

Smoked ricotta | dill oil | pickled radishes 19.50

To share and enjoy

Tisch + Bar sharing-bowls

from 2 persons

Cured salmon leek and potato soup spring bowl	per person	17.50
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Main courses

Cordon bleu of Swiss veal

Alpine cheese from Urnerboden | ham | 46.00
seasonal vegetables | crispy French fries

Sautéed swiss chicken breast supreme

King oyster - cream sauce | thyme galette | 36.00
mixed vegetables

Central Swiss beef sirloin

Slices of beef sirloin | 160g 39.00
home-made Café de Paris sauce | 200g 49.00
seasonal vegetables | crispy French fries

Sweet potato from the oven

Quinoa | tomatoes | zucchini | herb cream 29.00

Göschenen alpine lamb loin

Tavola Rosso jus | potato and bean puree | 42.00
sweet pointed peppers

Sea bream fillet royal

Creamy Venere rice | dried tomatoes | 37.50
marinated spinach

Desserts

Original “Treichler” Zug cherry cake

Infused with cherry brandy 9.50

Iced coffee “Tisch + Bar”

Whipped cream small 10.50
large 12.50
with fine Zug cherry brandy + 4.50

Tarte tatin

Apple | vanilla ice cream 13.50

Mille Feuille

Rhubarb compote | vanilla cream | yoghurt ice cream 13.50

Chocolate mousse

Shipyards honey | pineapple compote with cardamom |
wild berry crisp 14.50

Sherbet

Lemon  | raspberry per scoop 4.50
with cream + 2.00

Ice cream

Yogurt | vanilla | per scoop 4.50
strawberry | chocolat with cream + 2.00