

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.

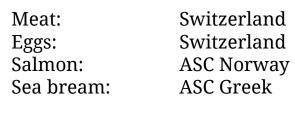
Switch off|enjoy|celebrate|indulge We are delighted to have you as our guest at the TISCH + BAR!

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.





Tisch + Bar classics

Tartar of Central Swiss beef		
Central Swiss beef butter pickled red onions manioc egg yolk cream Swiss black bread	70g 130g	22.50 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
Apple valima ice creatii		13.30

Starters

5	10.50
70g 130g	22.50 32.50
	12.50
	17.50
	16.50
	19.50
per person	17.50
	70g 130g

Main courses

Cordon bleu of Swiss veal		
Alpine cheese from Urnerboden ham seasonal vegetables crispy French fries		46.00
Sautéed swiss chicken breast supreme		
King oyster - cream sauce thyme galette mixed vegetables		36.00
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		
Shipyard 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