

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 15th 2025 until April 17th 2025

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

From stable and meadow

Beef Meatloaf

Mashed Potatoes | Peas | Carrots 25.50

A jump into the water

Perch Knusperli

Fries | tartar sauce | lemon 24.50

From the mountain and garden

Gersau cheese tarte

Garnished with leaf salad 20.50

“Kitchen Brigade Recommendation”

Beef with cognac-mushroom cream sauce

Tagliatelle | Bimi Broccoli 39.00

Coffee Gourmand

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

WINE RECOMMENDATION

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

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

A LA CARTE

Salad of the day  
Green salad | garden herbs 8.50

Soup of the day 8.50

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

Additional serving of French fries + 6.50



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


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 | Plum | per scoop 4.50
Vanilla | strawberry | chocolate with cream + 1.50

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
All of our baked goods are also made in Switzerland, with the exception of
following: Homemade croutons (F).

Perch

MSC Estonia



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.