

# 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 January 21<sup>th</sup> 2025 until January 24<sup>th</sup> 2025

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

## From stable and meadow

### **Beef meatloaf**

mashed potatoes| red cabbage| brussels sprouts 25.50

## A jump into the water

### **Fish of the day**

sesame sauce| quinoa rice| bimi broccoli 24.50

## From the mountain and garden

### **Vegetarian burgers**

tzatziki |butternut squash| lollo |french fries 20.50

## “Kitchen Brigade Recommendation”

### **Pink roasted Central Swiss beef entrecôte**

sliced beef entrecôte 160g| gratinated with Cafe de Paris  
spinach |caramelized onions| french Fries 39.50



## Coffee Gourmand

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

## WINE RECOMMENDATION

<b>«Junge Wilde» Grauburgunder 2021</b>	10 cl	8.00
Producer: Weingut Hunn Gottenheim am Tuniberg		
Grapes: Grauburgunder		
<b>Contemplations Merlot &amp; Malbec 2021</b>	10cl	8.50
Producer : Katarzyna Estate White Soil		
Grapes : Merlot & Malbec		

## A LA CARTE

<b>Salad of the day</b>	 	
Green salad  garden herbs		8.50
<b>Soup of the day</b>		8.50
<b>Tartar of Swiss beef</b>		
Central Swiss beef butter red onions	70g	22.50
egg yolk cream Swiss 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.

<b>Central Swiss pork cordon bleu</b>	
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|yogurt-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

Cod FA 60/67

Sea bass, sea bream

Salmon

Pacific Northwest

ASC Türkiye

ASC Norway



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.