

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 09th 2025 until January 10th 2025

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

From stable and meadow

Beef stroganoff

pilaf rice| pickles| beetroot 25.50

A jump into the water

Fish of the day

Creamed spinach| boiled potatoes| lemon| tomatoes 24.50

From the mountain and garden

Gersauer cheesecake

Leaf salad | walnut balsamic dressing | fig mustard 20.50

“Kitchen Brigade Recommendation”

Central Swiss beef entrecôte

Sliced beef entrecôte 160g|café de paris|
oven vegetables| french fries 39.50



Coffee 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		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 + 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|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.