

# 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.

### **Declarations**

We exclusively use meat and eggs from Switzerland. Our salmon comes from Norway and is ASC certified, while the trout salmon is also sourced from Switzerland. All of our baked goods are made in Switzerland, with the exception of the following: homemade croutons (F) We do not serve alcohol to guests under the age of 16. Spirits are not served to guests under the age of 18. All prices are in Swiss Francs and include statutory value added tax. Our team are happy, on request, to provide information about ingredients in our dishes which could trigger allergies or intolerances.

## Tisch + Bar classics

### **Tartar of Central Swiss beef**

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

with central Swiss French fries +6.50

### **Central Swiss beef sirloin**

Slices of beef sirloin	160g	39.50
home-made Café de Paris sauce	200g	49.50
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 dark bread 130g 32.50

with central Swiss French fries +6.50

### Roasted potato and leek soup

Almond foam | paprika oil 12.50

### Dallenwiler goat's cheese

Goat's cream cheese mousse | purslane | 15.00  
chestnut and apple chutney

### Winter salad with shepherd's cheese

Leaf salad | nut and seed mix | radishes | 14.50  
pumpkin | cranberries

### Cured salmon on sourdough bread

Dill and lime cream | radishes | honey mustard 17.50

## Main courses

### **Cordon bleu of Swiss veal**

Alpine cheese from Urnerboden | ham | 47.00  
oven baked vegetables | central Swiss French fries

### **Central Swiss beef sirloin**

Slices of beef sirloin | 160g 39.50  
home-made Café de Paris sauce | 200g 49.50  
oven baked vegetables | central Swiss French fries

### **Göschenen alpine lamb hip**

Tavola Rosso jus | black salsify mashed potatoes | 39.00  
bimi broccoli | herb crunch

### **Tisch + Bar crispy chicken burger**

Swiss chicken breast | brioche bun | lollo | 30.00  
Tisch + Bar special sauce | bernese rose tomato |  
sweet and sour cucumbers |  
central Swiss French fries or salad

### **Roasted salmon trout fillet**

Creamy lemon fregola sarda | purslane | red carrots 36.00

### **Ricotta ravioli in beetroot dough**

Walnut pesto | pears | parmino cheese 30.00

### **BBQ cauliflower wingz**

Mashed potatoes | sesame | bimi broccoli | vegan ranch sauce 28.00

## 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  
With amaretto + 4.50

### Tarte tatin

Apple | vanilla ice cream 13.50

### Honey & yogurt

Honey biscuit | yoghurt ice cream | almond brittle 14.50

### Chocolate mousse

Pear compote | caramel 14.50

### Sorbet

Lemon  | plum per scoop 4.50  
with whipped cream + 1.50

### Ice cream

Yogurt-strawberry | vanilla | per scoop 4.50  
noisette-caramel | chocolate with whipped cream + 1.50



Lactose-free



Gluten-free



Vegan



Spicy