

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: 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

Creamy fennel soup

herbs | almonds   12.50

with salmon crostino | Creme fraiche | olive oil 17.50

Swiss burrata

Beetroot | grapefruit | croutons | basil pesto 16.50

Spring salad with shepherd's cheese

Leaf salad | nut and seed mix | radish | 14.50
cucumber | cranberries

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

Sirloin of alpine lamb from Göschenen

Tavola Rosso jus | parsley root puree | 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 | leaf spinach | tomato 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 & milk

Honey cake | “Fior di Latte“ ice cream | almond brittle 14.50

Chocolate mousse

Rhubarb | sweet corn crisp 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