

Starters from the Ittingen Cuisine

Cream of roasted potato soup

made of Ittingen potatoes with Ittingen dried beef stripes
Ittingen sour cream and spring cabbage
11.–



Lamb's lettuce

lamb's lettuce with slices of Ittingen pear and black Ittingen walnut
with small baked Rebkäsli served with Ittingen grape seed dressing
14.–



Ittingen Coppa-Carpaccio

with lukewarm mushroom salad, homemade bread crisps and Ittingen pesto
15.–

Basil pappardelle

with Cima di rapa and in coconut milk steamed Ittingen pumpkin
as a starter 15.– / as a main course 28.–



Appetizer

small salad or a soup of the day
8.–

Ittingen Main Courses

Paillard from the Ittingen ox

with Ittingen apple-potato-tart tatin, roasted onions
Ittingen veal bacon-chip and Ittingen verjus gravy
38.–



Wiener Schnitzel from Ittingen veal

served with crispy XL potato fries and cowberries
39.–

Carthusian pan

pork medallions from our farm with an apple-bacon sauce
and homemade spätzli
37.–



Pulled pork loop burger

smoked pulled pork from our farm, spicy Ittingen cheese, bacon
roasted onions, Ittingen watermelon pickles and Ittingen sour cream
in a homemade Loop bun
32.–

optionally with crispy XL potato fries or cabbage salad
4.–



Game from the Thurgovian Region

Sliced game with grapes and chestnuts


with homemade spätzli and baked Ittingen pumpkin, garnished with bacon-chip and sage
39.–

Jugged venison


with homemade spätzli and braised red cabbage
garnished with caramelized chestnuts and red wine pear
33.–

Vegetarian Main Courses


Black-Jack

Jackfruit BBQ-burger in a homemade black bun with tomato, Ittingen pickles
roasted onions, rocket salad and Ittingen yoghurt dip 
26.–
optionally with crispy XL potato fries or cabbage salad
4.–

Baked Ittingen Hokkaido pumpkin

with pan-fried Ittingen cheese in a pumpkin seed coat 
served with Ittingen Müller Thurgau-risotto
28.–

Autumnal pick

homemade spätzli, brussels sprouts, braised red cabbage, caramelized chestnuts
pan-fried seasonal mushrooms and Ittingen mulled wine pear 
29.–

Fish

Swiss mountain salmon

Fried on homemade saffron noodles
with Ittingen Pumpkin, white verjus gravy and black Ittingen walnut
39.–

A Dessert Sweetens Life

Ittingen minis

Pumpkin-Crème Brûlée
with caramelized pumpkin
seeds
6.–

Chocolate-Pear-Tarte
with homemade pear
sorbet
6.–

Cinnamon Parfait
In a jar with plum compote
6.–

all three mini desserts for 15.–

The sinful

chocolate brownie ice cream and vanilla ice cream with monastery cake and whipped cream
11.–

Coupe "Nesselrode"

chestnut purée with vanilla ice-cream and meringues, topped with whipped cream
11.–

Homemade Tarts and Cakes from our pastry shop

please ask our service staff

Prices in Swiss Francs including VAT

