

Starters from the Ittingen Cuisine

Ittingen white wine soup

with crispy Ittingen Mostbröckli strips and black croutons
12.–

Winter salad

with Ittingen pumpkin, lamb's lettuce, beetroot and pomegranate
orange vinaigrette and roasted nuts
14.–

Ittingen Coppa-Carpaccio

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

Warm Ittingen Brie

with homemade Ittingen pumpkin chutney
red lamb's lettuce and chervil root chips
15.–

Appetizer

small salad or a soup of the day
8.–

Ittingen Main Courses

Cordon bleu from Ittingen pig

filled with Ittingen blue cheese and Ittingen dried meat
served with crispy XL French fries and mixed winter vegetables
37.–

Cordon bleu from Ittingen veal

filled with Ittingen farm cheese and Ittingen ham
served with crispy XL French fries and mixed winter vegetables
45.–

Carthusian pan

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

Sliced Ittingen veal Zurich style

in cream sauce
with homemade rösti made from Ittingen potatoes
36.–

Loop the Loop the Burger

Juicy Ittingen beef 220g, spicy farm cheese, bacon
fried onions, gherkins and Ittingen pumpkin ketchup
in a homemade roll
33.–
optionally with crispy XL potato fries or cabbage salad
4.–



Vegetarian Main Courses

Black-Jack

Jackfruit BBQ-burger in a homemade black bun with tomato, Ittingen gherkin pickles 
roasted onions, rocket salad and Ittingen yoghurt dip

26.–

optionally with crispy XL French fries or cabbage salad

4.–

Homemade bottle gourd gnocchi

fried in sage butter with Ittingen pumpkin cubes 
and roasted kernels

28.–



Homemade falafel

on ratatouille with Ittingen yoghurt mint dip and basmati rice 

26.–

Fish

Swiss pike-perch fillet fried with grissini-rosemary crust

on kale with fried potatoes and Ittingen verjus and orange sauce

39.–

A Dessert Sweetens Life

Ittingen Minis

Pumpkin-Crème Brûlée
with caramelized pumpkin
seeds

Spekulatius cake
orange flavoured
whipped cream, Ittingen
physalis compote

Cinnamon Parfait
with Ittingen plum compote

per mini 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

