

Starters from the Ittingen Cuisine

Parsley root soup

with homemade parsley pesto, parsley root chips and Ittingen sour cream
11.–

Brioche salad

with tomatoes and Nostrano cucumbers from the monastery garden
fresh basil pesto and young Ittingen cream cheese
15.–

Beef tartare

refined with Ittingen brandy, capers, cornichons and onions medium seasoned with hot sauce
à part, toasted Ittingen wood oven bread and butter from our cheese dairy
as a starter 18.- / as a main course 29.-

Vitello Tonnato

roasted and sliced Ittingen veal with a smooth tuna sauce
refined with capers and onions
as starter 21.-/ as main course 30.- / with fried potatoes + 4.–

Appetizer

small salad or a soup of the day
8.–

Ittingen Main Courses

Grilled beef fillet from the Alpstein region (200g)

with Ittingen herb chilli sauce on grilled vegetables with rosemary potatoes
56.–

Carthusian pan

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

Sliced veal from our own farm

in Ittingen gravados sauce
homemade quark pizokel and Ittingen courgettes
35.–

Loop the Loop the Burger

juicy Ittingen beef 220g, spicy farm cheese, bacon
fried onions, gherkin and Ittingen sour cream
in Ittingen Loop bread
33.–
optionally with crispy XL French fries or coleslaw salad
4.–



Ittingen Mill Plater

colorful salad with Ittingen raw milk Brie, melon
and homemade herb butter; choose either with
chicken breast 31.–


Ittingen pork steak 30.–

Swiss pike-perch strips baked in Ittingen beer dough 36.–

Homemade chickpea balls with Ittingen mint yoghurt 26.–

Vegetarian Main Courses

Black-Jack

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

26.–

optionally with crispy XL French fries or coleslaw salad

4.–

Chickpea-lentil curry

with apricots and home-grown courgettes, served with basmati rice 

26.–

Fish

Swiss pike-perch strips baked in Ittingen beer dough

with fried potatoes and tartar sauce

35.–

A Dessert Sweetens Life

Black Forest cake

with Ittingen cherries, compote, chocolate- and vanilla mousse

8.–

Tonka bean creme brûlée with homemade sesame-orange ice cream

11.–

Ittingen berry tiramisu with fresh berries

11.–

The sinful

Chocolate brownie ice cream and vanilla ice cream with monastery cake and whipped cream

11.–

Coup Romanoff

Vanilla ice cream with fresh Thurgovian strawberries and whipped cream

11.–

Homemade Tarts and Cakes from our Pâtisserie

please ask our service staff

Prices in Swiss Francs including VAT

