

## Starters

### Marinated char from the Kundelfinger farm

on Ittingen apple-cucumber yoghurt dip and potato crisps  
17.–

### Tatar from the Ittingen calf

with gremolata and poached Ittingen free-range eggs  
19.–

### Vegan broad bean-tatar

served with a salad bouquet  
16.–



### Summer salad

crisp leaf lettuce with radishes, cucumber cubes  
Thurgovian cherry tomatoes and Ittingen cream cheese  
served with roasted seeds and homemade black croutons  
15.–  
with roasted Ittingen calf's milk + 4.–



### Vitello Tonnato

thin slices of roasted Ittingen veal with creamy tuna sauce  
with salad bouquet  
as a starter 23.– / as a main course 34.–

## Soups

### Tom Kha Gai

Thai chicken soup from the Ittingen laying hen  
with coconut milk and lime  
14.–

### Cold Ittingen cucumber soup

with Ittingen sourcream and smoked salmon strips from the Kundelfinger farm  
12.–

## Intermediate courses

### Basil linguine

with dried tomatoes  
freshly roasted chanterelles mushrooms and roasted pine nuts  
18.–



## Main Courses

### Mill plate

colorful salad with Ittingen Brie, smoked Ittingen ham and melon slice  
optionally with

rib-eyesteak from the Alpstein region with chimichurri 39.–

or

crispy Swiss culinarium chicken breast marinated with ginger and lemongrass 35.–

### Chanterelle risotto

with spring onions and creamy Ittingen cheese  
baked tomatoes and baked rocket



32.–

### Homemade chickpea balls

with two kinds of dip, curry and Ittingen yoghurt-mint  
garnished with salads



29.–

## Ittingen signature dish

### Kartäuser Pfännli

pork filet from the Alpstein region fried in one piece with chanterelles mushrooms sauce  
homemade spinach-spätzle and Ittingen apple-chutney



37.–

### Saltimbocca from the Ittingen veal

with smoked Ittingen ham and home-grown sage on Ittingen fried potatoes  
with rosemary jus and cougettes from the monastery garden

46.–



### Pulled pork burger

with bacon and meat from the Schloss Herderen pig, BBQ-sauce, cheese from our farm  
Ittingen gherkin from the monastery garden, red wine onions and Ittingen sour cream  
in a homemade bun

32.–

optionally with crispy XL French fries or cabbage salad

+ 5.–



## Fish

### Thurgovian fresh water fish paella

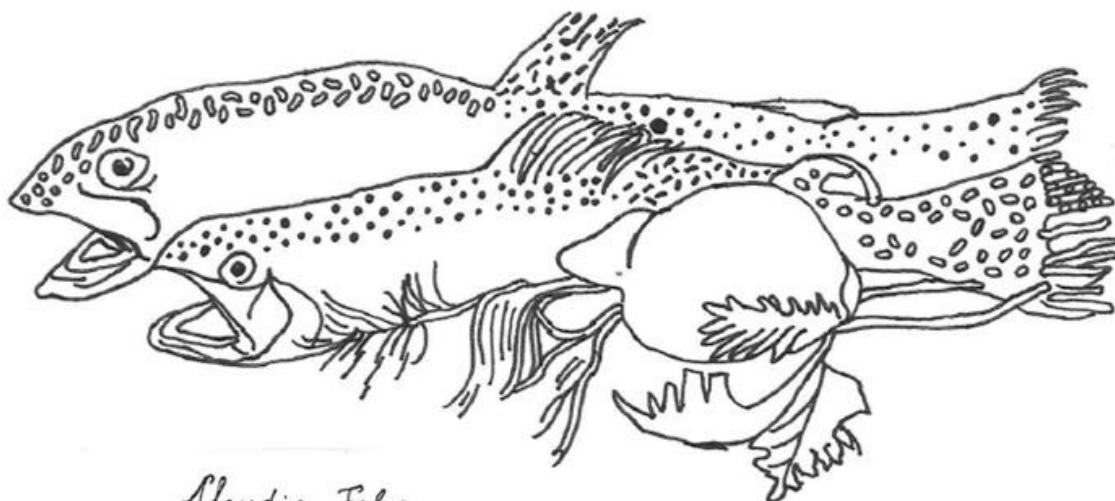
with rainbow trout, salmon trout from the Kundelfinger farm  
served with Hom Mali fragrant rice and fresh coriander

39.–

### Swiss pike-perch stripes baked in Ittinger Amber beer dough

with fried Ittingen potatoes, vegetables and tartar sauce

36.–



Sujet gestaltet vom unserem betreuten Mitarbeiter Claudio Fehr

### 0 kilometer philosophy - 100% taste

In a 0-kilometre menu, our kitchen team combines the best ingredients from our cheese dairy, butchery, nursery, wine cellar, orchards, granary and bakery.

We are proud to be able to use so many products from our own estate in the Ittingen kitchen. Our products are of the highest quality and could not be fresher.

For products that our farm cannot supply, we use 95% **Swiss products** – whenever possible selected local products from **local and regional producers**. All meat comes from our own estate farm or from other farms nearby. We are currently in the process of converting to free-range pig farming. Until we are ready, we temporarily obtain our pigs from Herdern Castle and process them in our own butchery.



## A Dessert sweetens Life

### The 3 Ittingen mini-desserts... ...individually or put together if you like

Strawberry Tiramisù from Ittingen Strawberries

6.–

Elderflower mousse

6.–

Chocolate-hazelnut cubes

6.–

### All 3 Ittingen mini-desserts

15.–

### Ittingen iced coffee

coffee ice cream, coffee, homemade amarettini and whipped cream

12.–

## Coupes

### The sinful

chocolate and vanilla ice cream

with Klostercake and Edelbittercake cubes served with whipped cream

13.–

### Coupe Romanoff

Vanilla ice cream and strawberry ice cream with fresh Thurgovian strawberries and whipped cream

14.–

### Lactose free and vegan

Homemade chocolate cake with fresh fruits

11.–

## Ice cream and sorbets

marzipan-sour cherry ice cream, vanilla ice cream, chocolate ice cream and coffee ice cream

sweet cider sorbet

per scoop 4.– / whipped cream 1.50

### Homemade

Ittingen yogurt ice cream, quince sorbet

per scoop 4.50 / whipped cream 1.50

## Homemade Tarts and Cakes from our pastry shop

please ask our service staff

## Cheese

### Ittingen cheese platter

Farm cheese, cloister cheese, Vesper cheese and Ittingen Brie with home-made pear bread  
wood-fired bread, walnuts and dried Ittingen apple rings

17.–

