

Soup

Cream of wild garlic soup

with croûtons and Ittingen sour cream

12.–

Ittingen Müller-Thurgau soup

cream of white wine soup with sliced Ittingen dried beef and breadstick

12.–



Starters

Warm Ittingen Brie

with homemade apple chutney, black Ittingen walnut
lamb`s lettuce and homemade wild herb dressing

15.–



Kloster-Türmli

made from young Ittingen soft cheese and juicy tomatoes
with homemade wild garlic pesto, lettuce and Ittingen rape seeds

15.–

Ittingen Coppa Carpaccio

with leaf lettuce, basil pesto, bread crisps and Ittingen farm cheese shavings

17.–

Ittingen Main Courses

Kartäuser Pfännli

pork fillet medallions with apple-bacon sauce
and homemade spätzli

37.–



Ittingen veal steak «sous vide» cooked

in a chive coating with Ittingen red wine jus reduction
on potato-celery puree and mixed vegetables

43.–

Loop the Loop the Burger

juicy Ittingen beef 220g, spicy farm cheese, bacon
fried onions, gherkin, Ittingen sour cream
and homemade bun

33.–

optionally with crispy XL french fries or coleslaw salad

4.–



Saltimbocca from Ittingen veal

with spicy Ittingen raw ham and sage from the cloister garden
Ittingen red wine sauce, tomato risotto and vegetables

39.–

XL Viennese-style pork schnitzel

with crispy french fries and cowberries

32.–



Vegetarian Main Courses

Homemade vegetarian patties

made from bulgur and seasonal vegetables on spicy red lentil salsa
with fried sage potatoes and colourful vegetables



26.–

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.–

Fish

Ittingen fillet of trout

pan fried with lime sauce and black garlic
served on tagliatelle and sautéed cherry tomatoes

37.–

Swiss pike-perch crispies baked in Ittingen beer batter

with fried potatoes, colourful vegetables and tartar sauce

35.–



The Ittingen menu with less kilometres



Ittingen Müller-Thurgau soup

cream of white wine soup with sliced Ittingen dried beef and breadstick

Kloster-Türmli

made from young Ittingen soft cheese and juicy tomatoes
with homemade wild garlic pesto, lettuce and Ittingen rape seeds

Kartäuser Pfännli

pork fillet medallions with apple-bacon sauce
and homemade spätzli

Vienna Sacher Cake in a jar with walnut ice cream

Small Ittingen cheese plate

three types of cheese from our dairy with homemade pear bread, walnuts and dried apple rings

4 courses à 69.– / 5 courses à 75.–

0 kilometres, 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.



Dessert

Ittingen Mini Desserts

Vienna Sacher cake in a jar

with homemade walnut ice cream

Carrot cake

with Ittingen cream cheese vanilla mousse

Ittingen yoghurt-orange-trifle

with home-roasted granola

combine 1, 2 or 3 Minis as you like

6.–/Mini

Crème brûlée

with apple sorbet

11.–

Ittingen cheesecake

served with mango espuma

11.–

The sinful

chocolate-brownie ice cream and vanilla ice cream
Klostercake and whipped cream

11.–

Iced Coffee

with coffee ice cream, coffee and whipped cream

11.–

Sorbet with schnaps

Ittingen quince sorbet with Ittingen Kirsch
Ittingen pear sorbet mit Ittingen Williams

11.50

11.50

Ice cream- and sorbet

vanilla, chocolate-brownie, strawberry, coffee
apple sorbet

per scoop

3.50

whipped cream

1.50

Homemade

Walnut ice cream, Ittingen pear sorbet, Ittingen quince sorbet

per scoop

4.00

whipped cream

1.50

Homemade tarts and cakes from our bakery

Ittingen cheese plate

Hofkäse, Klosterkäse, Vesperkäse und raw milk Brie
with homemade pear bread and wood oven bread
walnuts and dried apple rings

17.–

