



## Small Ittingen Treats



*(all bread, sausage, meat and cheese products originate from our farm and are therefore 0-kilometer classics)*

**Ittingen sausage salad, cheese salad or sausage & cheese salad**  
garnished  
19.–

**Choice of salad**  
with Ittingen egg  
18.–

**Hot ham from our farm**  
garnished with salads  
25.–

**Ittingen monastery platter**  
Raw ham, dried beef, smoked bacon, Klosterkäse and raw milk Brie  
with our homemade wood-oven bread  
27.–

**Ittingen smoked bacon**  
served in one piece or sliced  
with our homemade wood-oven bread  
14.–

**Cold platter of Ittingen meat loaf**  
with our homemade wood-oven bread  
10.–

### Choose your favourite dressing

**Thurgovian style** – with grated apple and herbs  
**French style** – according to an old house recipe  
**Italian style** – with cold pressed native olive oil and «Balsamico di Modena»



### Ittingen cheese platter

Hofkäse, Klosterkäse, Vesperkäse and raw milk Brie with homemade pear bread and wood-oven bread, walnuts and dried Ittingen apple rings  
17.–

### Sandwich with our homemade wood-oven bread

with raw ham, dried beef or raw milk Brie  
10.–

### Sandwich with our homemade wood-oven bread

with boiled ham, meat loaf, Swiss salami or Hofkäse  
8.–



**0 kilometers**, 100% taste.

“Why look far afield when all that is good is close by?”

Our kitchen crew's 0-kilometer menu combines the best ingredients from Kartause Ittingen's farming estate. The delicious creations are made with products from our cheese dairy, butcher shop, fish farm, market garden, wine cellar, orchard, granary and from our hop gardens.

The 0-kilometer menu is our contribution to supporting local produce and reducing CO<sub>2</sub>. We are proud that we are able to cook with so many products from our own farming estate. Not only it is top quality, but it could not be any fresher!

The products we use in Kartause Ittingen's kitchen are 95% **Swiss**. For ingredients our farming estate cannot produce we cooperate with selected local (**5- or 10-kilometer menu**) or regional producers and suppliers. The pork, veal and beef is from our farming estate or nearby farms. The lamb comes either from the estate or New Zealand.

For our chicken dishes we use Culinarium-certified Swiss poultry only.



We support the principles of Culinarium association and cook whenever possible with regional products.

If you have any questions about ingredients in our dishes in connection with allergies or intolerances, please ask our service team.



## Cakes, coupes & ice creams

**Vermicelles** – sweet chestnut puree  
refined with Kirsch and whipped cream  
9.–  
with meringue  
11.–

**The classic coupe Nesselrode**  
Vermicelles -sweet chestnut puree with meringue  
vanilla ice cream and whipped cream  
11.–

**The sinful**  
chocolate brownie ice cream and homemade hazelnut ice cream  
monastery cake and whipped cream  
11.–

**Winter delight**  
homemade hazelnut ice cream  
with caramelized Ittingen apple slices  
and whipped cream  
11.–

**Laurentius cup**  
homemade yoghurt ice cream with Ittingen apple purée  
and homemade egg liqueur  
11.50

**Sorbet with spirit**  
homemade quince sorbet with Ittingen Kirsch  
pear sorbet with Ittingen pear schnapps  
11.50

**Selection of ice creams and sorbets**  
Vanilla ice cream, chocolate-brownie ice cream, walnut ice cream, pear sorbet  
per scoop 3.50  
homemade: salted caramel ice cream, yoghurt ice cream, hazelnut ice cream, quince sorbet  
per scoop 4.–  
whipped cream 1.50

## Freshly homemade tarts and cakes

find our selection in the cooling show-case beside the mill wheel

## Desserts for children

**A scoop of ice cream** with whipped cream and crunchy hat  
4.50

**Muhh** – strawberry- and vanilla ice cream  
5.–

All Prices in Swiss Francs including VAT

