



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 CO₂. 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

