

## Starters

### Autumn salad

Lamb's lettuce and chicory with cranberry dressing  
with caramelized apple slices, figs, walnuts and Ittinger Blau  
14.–



### Baked Rebkäse from our cheese dairy

with lamb's lettuce and Ittingen apple dressing  
16.–



### Warm Ittingen Brie

with homemade apple chutney and caramelized Ittingen walnuts  
15.–



### Thurgovian salmon trout fillet confit

from the Kundelfinger farm with apple-beetroot salad  
caramelized Ittingen walnuts and Ittingen tangerine sour cream  
18.–

### Peperonata "Piccolo"

small bell pepper cubes in tomato sauce with roasted pine nuts  
fried Ittingen free range egg and Ittingen Hofkäse espuma  
16.–  
with pan-fried Ittingen bacon +2.–



## Soups

### Cream of pumpkin soup

made of Ittingen pumpkins with pumpkin seed oil and roasted seeds  
11.–



### Tom Kha Gai of Ittingen soup hen

with coconut milk and lemon grass  
12.–

## Cloister Classics

### Pork fillet from the Toggenburg Culinarium pork

Pork tenderloin roasted in one piece with rosemary cream sauce  
homemade spaetzli and Ittingen apple chutney  
37.–



### Ittingen black burger

with pulled pork from the Herdern Castle, spicy farm cheese  
bacon from our own butchery, fried onions, Ittingen pickle and Ittingen sour cream  
in a homemade black bun  
33.–  
optionally with crispy XL fries or classic cabbage salad  
4.–



### **Cordon bleu of Ittingen veal**

filled with Ittingen ham and Ittingen Rebkäse  
with French fries and autumn vegetables  
42.–

### **Savoury and warming**


#### **Braised cheek of beef**

with Ittingen mash of pumpkin and potatoes and saffron fennel  
39.–


#### **Lacquered pork belly from the Herdern Castle pig**

with mash from the pink sweet potato from the cloister garden  
with fried onions and Ittingen sauerkraut  
34.–


#### **Autumn plate**

with homemade spaetzli, red cabbage, brussel sprouts   
glased chestnuts, fried mushrooms and mulled wine pear  
31.–

#### **Wild mushroom stroganoff**

with saffron tagliatelle, Ittingen sour cream, Ittingen pickle and baked rocket salad   
29.–

#### **Pear risotto with Ittinger Blau**

with Ittingen pumpkin, grated Ittinger Blau,   
mulled wine pear and Ittingen Hofkäse crisp  
26.–

### **Fish**

#### **Roasted swiss char fillets**

from the Kundelfinger Hof with chive sauce  
with mash from the pink sweet potato from the cloister garden and saffron fennel  
37.–

#### **Swiss pike-pearch nuggets baked in Ittingen beer batter**

with tartar sauce, Ittingen fried potatoes and autumn vegetables  
35.–

### **0 Kilometre 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

### Ittingen plum tiramisù

with a shot of Ittingen plum schnapps  
and homemade cantuccini

### Ittingen Minis

**Beetroot and chocolate cupcake**  
with Ittingen cream cheese frosting  
flavoured with orange

**Caramelised pumpkin tart**  
with Felchlin chocolate sorbet

6.– each or combine all three minis for 15.–

## Coupes

### Laurentius cup

Ittingen yoghurt ice cream and whipped cream  
with caramelised apple slices

11.–

### The sinful

Chocolate ice cream, vanilla ice cream,  
Klostercake and Edelbittercake cubes served with whipped cream

12.–

### Coup Nesselrode

Vanilla ice cream with vermicelles, meringues and whipped cream

11.–

## Ice cream and sorbets

Marzipan sour cherry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream  
grape sorbet

per scoop 3.50 / whipped cream 1.50

### Homemade

Ittingen yoghurt ice cream, quince sorbet  
Garden Dream Sorbet – made of Pinot Noir grapes, Ittingen mint and dark chocolate  
per scoop 4.– / whipped cream 1.50

## Our pâtisserie produces fresh tarts and cakes daily

Please ask our service team for more information

## Cheese

### Ittingen cheese plate

Hofkäse, Klosterkäse, Vesperkäse and Ittinger Brie with homemade pear bread and wood oven bread,  
walnuts and dried Ittingen apple rings

17.–

### Warm Ittingen Brie

with homemade apple chutney and  
caramelised Ittingen walnuts

15.–

