

ICOMOS
SCHWEIZ · SUISSE

Spezialpreis 2019
«Das historische Hotel
des Jahres» für die
Kartause Ittingen

Banquet offer 2022



«It's a privilege to process vegetables and meat from our farm - and it makes cooking for our guests a lot more fun.»

Head-Chef Jürgen Stöckel visiting our market garden, butchery and chicken coop.

Welcome to Kartause Ittingen

Let us take you on a quick tour of Kartause Ittingen and assist you in choosing your menu. Enjoy!

Head chef Jürgen Stöckel about our zero-kilometre strategy: 'It's such a privilege and pleasure as a chef to work with home grown vegetables and meat from our own farm, watching the products "grow on the plate" as it were.'

Good to Know

Philosophy

Our kitchen crew will pamper you with healthy, seasonal and lovingly prepared food. We try to adhere to the monastic tradition of self-sufficiency, so that the selection of food varies according to the products available from our farm, dairy, butchery, bakery, garden, fish farm and wine cellar. If we use other products, we prefer to source them locally.

Origin of our meat

Whenever possible we use veal and pork that has been produced on our farm. In times of high demand we supplement our offer with products from the Alpstein region in Eastern Switzerland. This is also where our beef comes from.

Dried meat and cold cuts are produced by Kartause Ittingen's butcher with meat from our own farm.

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.

For our poultry dishes we exclusively use Culinarium certified produce from the eastern part of Switzerland.

Menu selection – a set menu for all guests

Our offers and menus are for groups of 10 people and more. Please select a set menu for all guests and a vegetarian main course alternative for vegetarian guests. We will be very happy to advise you.

Second serving

The main course is served with a small second serving. On request, we serve an XL second serving with meat, vegetables and side dish for an additional 5.–.

Special requirements and requests

If you have dietary restrictions or suffer from a food intolerance, please get in touch with us and we will gladly meet your needs.

Selected menus can also be combined with components from other dishes. And in case you cannot find what you are looking for, do not hesitate to let us know your wishes. As we can draw on a great store of experience, we are sure to find a solution that will make your event a great success.

Offer valid from 2022 onwards – rates in Swiss francs inclusive VAT



Our most popular dishes combined in one menu ...

Appetising snacks

Bruschetta with olive and tomato tapenade

Wheat wrap filled with Ittingen cream cheese, ham and sprouts

Homemade herb flavoured almonds and Ittingen herb flavoured popcorn

Homemade chili balls in a piquant sauce from our butchery

Prunes wrapped in Ittingen bacon

16.–

Ittingen Menu

Kloster-Türmli

Made from young Ittingen soft cheese and juicy tomatoes,

with homemade pesto from our own basil,

on mesclun salad with Ittingen rape seeds

Cream of Ittingen white wine soup 'Müller-Thurgau'

With wood-fired bread croutons

Roast beef from the Alpstein region

Roasted in one piece, medium rare, with Café de Paris butter sauce,

potato gratin and market vegetables

Ittingen apple tiramisù

With dark sponge cake and a shot of Ittingen Gravados

Menu

79.–

Midnight snack

Fried gin sausage from our butchery, with pretzel

or crispy baked corn sticks with Ittingen herb curd dip

9.50

Appetiser (5 pieces per person) 16.–

Menu 79.–

Options

Dessert buffet instead of dessert +14.–

With small cheese variation +8.–

Friandises +4.–

Midnight snack +9.50



Seasonal menus

Spring – April to June

Spring Salad

Mixed green salad with radishes, spring onions, white radish, Ittingen garden sprouts and chopped Ittingen free-range egg

Cream of wild garlic soup

With fresh wild garlic from the Ittingen forest

pork fillet fried in one piece

with Ittingen Gravados sauce, homemade spätzli and market vegetables

* depending on the season, this dish is also available with Thurgovian asparagus (+3.–)

Panna Cotta

With raspberry and rose marshmallows

Menu

75.–

Summer – July to September

Ittingen herb and flower salad

Mesclun salad with fresh herbs and flowers from the monastery garden, Ittingen Rebkäse cubes and roasted seeds

Homemade basil pappardelle

With cherry tomatoes

Veal fillet from our own farm*

Roasted in one piece, with rosemary jus, mashed potatoes made from Ittingen Markies potatoes and courgettes from the monastery garden

* for large events, we supplement with veal fillet from the Alpstein region

Homemade Ittingen yoghurt ice cream

With Thurgovian strawberries

Menu

89.–



Autumn – October to December

*Sharing makes happy – and friends

Cream of Ittingen pumpkin soup in a pot, to share

With pumpkin seed oil and roasted pumpkin seeds

Mill wheel roast from Ittingen pork

With red wine jus 'Kirchwingert',
Ittingen Gipfel dumplings and red cabbage with apple

Ittingen cheese platter

With homemade Birnbrot (bread with dried pear filling)

With dessert variation

Plum compote
Chestnut mousse
Brownies with caramel and alpine salt

With tart

Ittingen plum streusel cake
(you can cut it yourself)

69.– / 67.–

* up to 25 persons menu to share / 26 and more persons menu served

Winter – November to March

Winter salad

Lamb's lettuce with Ittingen bacon, Ittingen free-range egg and wood-oven bread croutons

Cream of sweet potato soup from Wilen

With air-dried Ittingen raw ham chip

Beef served two ways; fillet and ragout

With potato gratin and savoy cabbage

Ittingen baked apple ice cream

With homemade Magenbrot (traditional Swiss gingerbread)

Ittingen cheese platter, to share

Price menu without cheese

88.–

Price Menu with cheese platter

96.–



Menus available all year round

These menus are also available as 3-course menus, with a CHF 8.– discount on the menu price. You decide which starter you would like to have.

Menu 1

Lamb's lettuce

With roasted seeds and chopped Ittingen free-range egg

Cream of Ittingen white wine soup 'Müller Thurgau'

With house bread croutons

Strips of veal Zurich style

With homemade spätzli and market vegetables

Chocolate mousse

Mousse of dark and white Felchlin couverture

With whipped cream and fruits

Menu

67.–

Menu 2

Ittingen monastery salad

With cucumber, tomato, bell peppers, olives and Ittingen cream cheese cubes

Cream of carrot soup

With Swiss ginger

and Ittingen carrot green pesto

Beef goulash from the Alpstein region 'vintner style'

Braised in red wine, with bacon, grapes and croutons,
homemade spätzli and market vegetables

Crème brûlée

With poached pears, pear jelly and almond crumble

Menu

59.–



Menu 3

Green leaf salad

With roasted seeds, sprouts from the monastery garden and Ittingen free-range egg

Consommé Célestine

Clear beef broth with homemade herb pancake strips

Ittingen meatloaf

With Ittingen red wine sauce, mashed potatoes, carrots and peas

Thurgovian sweet cider cream

With Ittingen dried apple rings

Menu

54.–

Menu 4

Farmer's salad

Iceberg lettuce with Ittingen farm cheese dressing, Ittingen bacon slices
Wood-oven bread croutons, Ittingen free-range egg and cherry tomatoes

Cream of spicy red bell pepper soup

With Ittingen sour cream and herb flavoured almonds

Roast poulard breast from Eastern Switzerland

With red wine shallot butter,
homemade gratinated Roman style semolina gnocchi and ratatouille

Ittingen popcorn ice cream

With raspberry macaron

Menu

58.–

Menu 5

Iceberg lettuce

With Ittingen farm cheese dressing, sprouts from the monastery garden and Ittingen free-range egg

Cream of Ittingen white wine soup 'Müller Thurgau'

With wood-oven bread croutons

Pork shoulder marinated with honey and Amber beer

From our farm, with Ittingen beer jus,
potato gratin and braised beans with bacon

Ittingen Monastery Cake

With whipped cream

Menu

56.–



Fish main course – as option

Swiss pike-perch fillet from the Tropenhaus Frutigen

On ratatouille with black rice and Ittingen lemon thyme jus

37.–

Menu 6

Power salad

Mesclun salad with edamame, caramelised salted nuts, beetroot and Ittingen sprouts

Cream of carrot soup

With Swiss ginger and black croutons

Homemade chickpea balls

On saffron risotto with tomato sauce and Ittingen yoghurt with mint

Peach trifle and verjus jelly

With Ittingen mint crumbles

Menu

56.–

Menu 7

Ittingen antipasti

Grilled vegetables with herb cream cheese and tomato confit

Cream of pea soup

With mint pesto and wood-oven bread croutons

Quorn stroganoff

With Ittingen curd dumplings

Raspberry and lime trifle

With homemade amarettini

Menu

58.–

Menu 8

Power salad

Mesclun salad with edamame, caramelised salted nuts, beetroot and Ittingen sprouts

Cream of pea soup

With mint pesto and wood-oven bread croutons

Samosa with aubergine and thyme

On peperonata

Chocolate gugelhupf

With homemade quince sorbet

Menu

56.–



A little bit more

Sorbet as cold entrée

Apple, verjus, cucumber

7.–

With Ittingen spirit

9.–

With Ittingen Fortunatus

9.–

With Ittingen Gin

9.–

Pasta or fish as warm entrée

We are happy to advise you

Second serving

The main course is served with a small second serving.

On request, XL second serving with meat, vegetables and side dish

5.–

The crowning finale

Festively decorated cakes from our pâtisserie

We will be happy to advise you about the different flavours and variations

Curd cream cake with fruits or berries

piece 9.–

Dark chocolate mousse cake

piece 9.–

Ice cream cake

piece 11.–

Ittingen dessert variation (up to 25 persons)

A variety of dessert with three delicacies from our pâtisserie

15.–

Ittingen dessert buffet (for 25 persons and more)

Sweet surprises from our pâtisserie

Traditional specialities & Ittingen classics

Variation of mousse & creams, two ice creams and a sorbet

Fresh berries or seasonal fruit compote

25.–

Ittingen cheese variation (for 10 persons and more)

Various specialities from our own cheese dairy

With homemade Birnbrot, grapes, nuts and

salted pumpkin seeds

19.–

Cheese variation as a supplement to the dessert buffet

8.–

Homemade friandises

Small delicacies to complement coffee and dessert

two per person

4.–

Midnight snack

Fried gin sausage from our butchery, with pretzel

or crispy baked corn sticks with Ittingen herb curd dip

9.50

