

spring-tastic



Starters

Beef Tatar

refined with Ittingen Brandy, gherkins, capers, onions,
medium spiced, with a hot sauce on the side
served with toasted wood-oven bread and butter
as starter 18.– / as main course 34.–

Baked Rebkäse from our cheese dairy

with salad on a grape dressing and Ittingen apple chutney
16.–

Cream of wild garlic soup

with Ittingen dried beef stripes
12.–

Homemade tomato noodles

with an Ittingen cream cheese sauce
baby spinach, a pesto of the leaves of carrots
and roasted pine seeds
as starter 16.– / as main course 26.–



Salads

Spring salad

Mixed leaf salad with baked cream cheese-potato dumplings,
garden radish, spring onions and Ittingen garden sprouts
14.–

Spinach salad

leaf spinach with roasted calf's sweetbreads,
Ittingen egg, radish and herbs
15.–

We serve all our salads
on request with crispy bacon from the Ittingen pork
+ 2.–

Choose your favourite dressing

Thurgovian Style – with grated apple and herbs

French Style – an old house recipe

Italian Style – with cold pressed native olive oil and Balsamico di Modena

Grape dressing with cold pressed Ittingen grape oil and grape juice



Main courses

Medallions of Ittingen veal

with swiss shiitake mushrooms,
mashed carrot and sweet potato, vegetables
and a gravy with Ittingen Röteli

56.–

Chicken breast supreme from Märwil

with homemade tomato pasta, vegetables
and a lemon-thyme sauce

34.–

Entrecote of lamb

with an Ittingen herbal bread crust
homemade wild garlic dumplings and vegetables

41.–

Ittingen platter

mixed salad with Ittingen raw milk Brie, air dried Ittingen ham
and homemade herbal butter; optionally with

Ittingen pork steak 31.–

chicken breast from Märwil 33.–

entrecote from the Alpstein beef 39.–

Our cloister-classics

Charterhouse pan

Medallions of pork from our farm with an apple bacon sauce
and homemade spätzli
(on request with a mushroom sauce)

37.–

0-km Cordon-Bleu

from the Ittingen veal
filled with Ittingen Hofkäse and air dried Ittingen ham
baked in a house bread herb panade

45.–

with French fries or potato wedges

+4.–

Vegetarian Dishes

Homemade wild garlic dumplings

with Ittingen blue cheese, creamy cabbage
and homemade pesto of wild garlic

26.–

Ittingen purpura wheat-Kernotto

with sea beans, sorrel and crunchy sweet potato crisps

26.–

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU

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KARTAUSE ITTINGEN
*ZUTATEN 100% ITTINGEN UND
NACHBARSCHAFT*
10-KILOMETER-MENU



Fish

Swiss pike-perch from the tropical house Frutigen*

with homemade tomato noodles, vegetables
and lemon-thyme sauce

37.–

Diessenhofen fillet of char fried on the skin**

with mashed carrot and sweet potato, vegetables
and Ittingen Müller Thurgau white wine sauce

34.–

Our Swiss waters are far from being able to cover the domestic consumption of fish. Nevertheless, thanks to innovative fish farmers, we don't have to do without good and healthy Swiss fish.

** In addition to the fresh water from the inside of the Lötschberg, the modern circulation system of the Tropenhaus Frutigen is an important factor for the high quality. The use of antibiotics, hormones or other drugs is deliberately avoided. Sustainability and species-appropriate animal keeping are given top priority at the Tropenhaus Frutigen.*

***In the fish farm Diessenhofen they care a lot about conservation of the rich biodiversity and to fair and animal-friendly fishing.*

We see domestic fish farming as a sensible and environmentally friendly alternative to the wild catch.

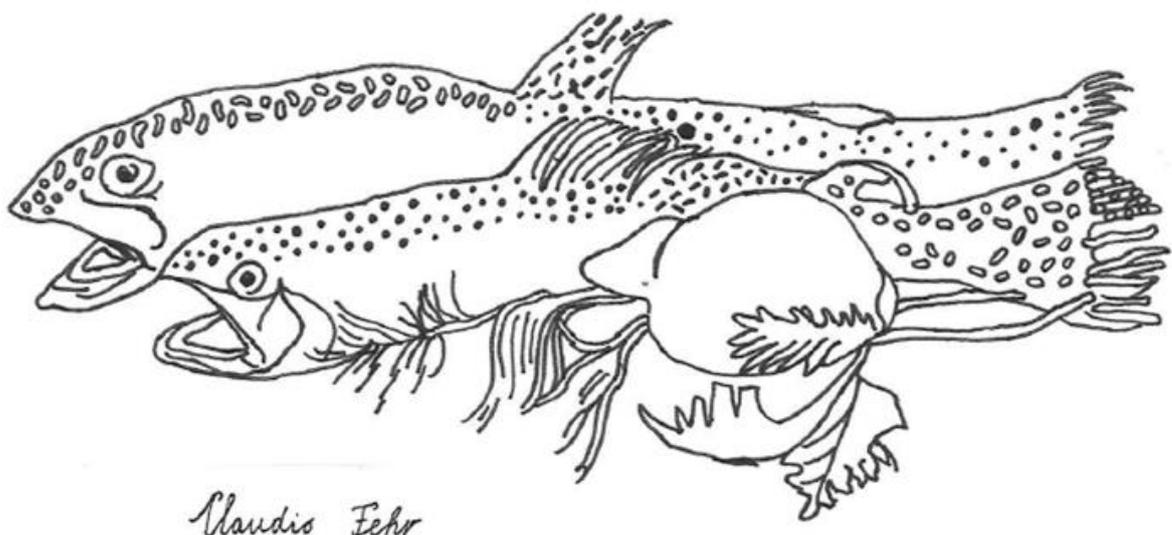


Trouts from our own raising
enduring and environmental friendly production
(only available for dinner)

Pan-fried rainbow trout
with herb butter
dry rice or boiled Ittingen potatoes
32.–

Rainbow trout poached in Ittingen beer brew
dry rice or boiled Ittingen potatoes
32.–

The Carthusian monks were already running a fishery, in the nearby „Nut tree lake“. We have been raising our own trout's for many years now. Our historic spring (230 up to 280 litres per minute) and the wonderful water quality of it are making it possible for us to raise trouts. The young trouts mainly originate from our own upbringing or nearby fish farms. The breeding follows in five natural ponds near our market garden. We are feeding our trouts with biological food. They are reaching a length from about 29 cm and a living weight of just about 280 g within 1.5 up to 2 years. We raise 2'400 trouts per year. Some of those trouts are being brought to our kitchen alive. The other half is smoked and for sale in our monastery shop.





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.



GENUSS AUS DER REGION

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.

All prices in Swiss Francs including VAT

