

Starters

Ittingen Ceasar Salad

mixed salad | radish | wood oven bread croûtons | Ittingen Hofkäse | Ceasar dressing
14.–



Cauliflower Couscous

fennel ceviche | sea buckthorn Tiger Milk | pickled Ittingen onions | fennel crunch
16.–

Cabbage Duo

fermented cabbage | braised cabbage | walnut mustard
17.–

Roulade of the Old Ittingen Cow

onion mousse | onion chutney | fir cream | garlic honey
21.–



Soups

Ittingen Cream of Potato Soup

Ittingen kale crisp
11.–



Thurgovian Cream of Carrot Soup

smoked soy yogurt | Swiss ginger
12.–

Intermediate dishes

Ittingen Free-Range Egg in a Mustard Sauce

Ittingen potato | beetroot | mustard | rape caviar
19.–

Ittingen Cheese Spätzle Ramen

Ittingen Dashi | spring leek | roasted onions | oyster mushrooms
19.–



Main courses

Duo of the Schloss Herdern Pig

belly of pork | butcher Rolf's blood sausage | celery | pear honey
37.–

Baked Beetroot

St. Gallen potato | beetroot saffron sauce | tarragon cream
29.–

Cordon Bleu of the Ittingen Veal

polenta nuggets | black garlic aioli
45.–

Ittingen Potato Gnocchi

Ittingen hay | pickled tomatoes | mint powder
29.–

Cutlet of Ittingen Veal

Ittingen Rösti | carrot | Ittingen free-range egg yolk sabayon
59.–



Ittingen Classics

Minced Meat Patties of Ittingen Veal

Ittingen mashed potatoes | pointed cabbage | Ittingen Amber beer gravy
32.– | 36.–

Kartäuser Pfännli

Pork fillet medallions of the Toggenburg Culinarium pig
homemade lovage Spätzle | apple bacon sauce | roasted onions | Ittingen apple chutney
37.–

Ittingen 0-Kilometer Pulled Beef Burger

onion confit | Ittingen verjus pears
apple BBQ sauce | homemade brioche bun
32.–

optionally with East Swiss Regio frites or cole slaw
+ 5.–

with a fried egg of our Ittingen free-range chickens
+ 3.–



Fish

Thurtal Trout Fillet

Sweet potato gratin | nut butter foam | mustard caviar
39.–



Confit Swiss Pike-Perch

spinach liaison | barley | radicchio
32.– | 37.–

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Kilometer 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 Cheesecake

fermented plums | milk sponge | yogurt ice cream
15.–



Vegan White Chocolate Mousse

pear lemon grass sorbet | Ittingen quince caviar | Ittingen apple gel
13.–

Deconstructed Bienenstich

almond cake | florentine | almond cream | forest honey caramel
13.–

The 3 Ittingen mini desserts

Thurgovian Bavarian Apple Cream

Chocolate soil | salt caramel popcorn

Lukewarm Chocolate Cake

chocolate comb

Ittingen Apple Tart

almond cream | rosemary
caramelized Ittingen apples

CHF 6.– per piece ... or combine all 3 mini desserts CHF for 15. –

Ice Cream and Sorbets

vanilla ice cream | white chocolate ice cream | chocolate brownie ice cream
nut-caramel-brittle ice cream | marzipan sour cherry ice cream

per scoop 4.– | whipped cream 1.50

Homemade

Ittingen yogurt ice cream | quince sorbet | pear lemon grass sorbet
from Pilgerhof:

Garden dream sorbet (made from Ittingen grapes, Ittingen mint and dark chocolate)

per scoop 4.50 | whipped cream 1.50

Cheese

Ittingen Cheese Plate

Hofkäse | Rebkäse | Vesperkäse | Ittingen Brie | dried Ittingen apple rings
homemade pear bread | Ittingen wood oven bread | Ittingen apricot mustard
18.–



Prices in Swiss francs incl. VAT

