

Sweeten your life

The four small Ittingen treats... ...at your choice. Take one – or try them all!

sweet potato cake with homemade salted caramel ice cream	5.–
specula parfait with roasted almonds	5.–
honey mousse with Ittingen mulled wine pears	5.–
apple-cinnamon crumble	5.–

All 4 Ittingen mini-desserts 17.–

Coupes

Winter Delight

homemade hazelnut ice cream
with caramelized Ittingen apple slices and whipped cream 10.50

The Sinful

chocolate brownie ice cream and homemade hazelnut ice cream
cloister cake and whipped cream 11.–

Laurentius Coup

homemade yoghurt ice cream
with Ittingen apple puree
and homemade egg liqueur 11.50



The classic coupe Nesselrode

sweet chestnut puree with meringue
vanilla ice cream and whipped cream 11.–

Coup Danmark

vanilla ice cream with chocolate sauce and whipped cream 10.50

Sorbet with spirit

homemade quince sorbet with Ittingen Kirsch 11.50
pear sorbet with Ittingen pear 11.50

Selection of ice cream and sorbet

vanilla ice cream, chocolate brownie ice cream, pear sorbet
per scoop 3.50

homemade: salted caramel ice cream, yoghurt ice cream,
hazelnut ice cream, quince sorbet
per scoop 4.–

with whipped cream 1.50



Lactose free, vegan and gluten free

homemade chocolate gugelhupf with orange salad 9.50

Gluten free

our homemade cloister cake - classic or bittersweet 5.–

Freshly homemade tarts and cakes

Find our selection in the cooling show-case beside the mill wheel

Specialities from our cheese dairy

The Charterhouse Ittingen has handcrafted its own cheese for centuries

“Extraordinary products tell a good story. This is why only a cheese made of raw milk is a proud witness of its provenance and of the passion given by those who produce, refine and cultivate it. Experience, patience, affection and especially love is required to foster an outstanding product. May it continue to impress and delight the connoisseur of exclusive cheese.”

Ruedi Tritten, master cheese-maker Kartause Ittingen

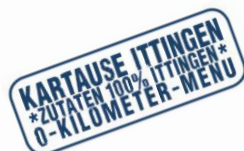
Warm Ittingen raw milk Brie

with caramelized apple slices and black Ittingen nut 15.–



Cheese from our cheese-trolley

Try out our homemade cheese made by our master cheese-maker Ruedi Tritten.



Desserts for children

A scoop of ice cream with whipped cream and crunchy hat 4.50

Muhh – strawberry- and vanilla ice cream 5.–

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

