

Sweeten your life

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

Cherry cake with Ittingen cream cheese
served with cherries marinated in Ittingen "Röteli" 5.–

Chocolate cake
made of Felchlin couverture with homemade beetroot sorbet 6.–

Plum-trifle in a jar
with homemade honey-pinobile ice cream 6.–

Tonka bean Panna Cotta with blackberry compote
and lemon-blackberry-marshmellow 5.–

All 4 Ittingen Mini-Desserts 18.–

Coupes

The classic coupe Nesselrode

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

The sinful

Chocolate brownie ice cream and vanilla ice cream
cloister cake and whipped cream 11.–

Ittingen Coupe

Homemade yoghurt ice cream with Ittingen apple puree
homemade egg liqueur and whipped cream 12.–

The autumnal

with walnut ice cream, caramelized Ittingen pear cubes
and whipped cream 11.–

Sorbet with spirit

Homemade quince sorbet with Ittingen Röteli (cherry) 11.50

Homemade plum sorbet with Ittingen plum liqueur 11.50

Selection of ice cream and sorbet

vanilla, chocolate brownie, walnut, grape sorbet
per scoop 3.50

homemade: honey-pinobile ice cream, yogurt ice cream,
quince sorbet and plum sorbet, beetroot sorbet per scoop 4.–

with whipped cream 1.50



Freshly made tarts and cakes

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

Lactose free, vegan and gluten free

Homemade chocolate gugelhupf with Ittingen apple ragout 9.50

Coupe Lactose free and gluten free

Vanilla ice cream with homemade Ittingen apple purée 10.–

Gluten free

Our homemade cloister cake - classic or bittersweet 5.–

Lactose free ice cream

Vanilla, chocolate, per scoop 3.50

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

Lukewarm Ittingen raw milk Brie

with caramelized apple slices and apple balsamico 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

