

Starters



Autumn salad

Lamb's lettuce and chicory with cranberry dressing
with caramelised apple slices, figs, walnuts and Ittinger Blau
14.–



Baked Rebkäse from the farm cheese dairy

with lamb's lettuce and Ittingen apple dressing
16.–



Warm Ittingen Brie

with homemade apple chutney and caramelised Ittingen walnuts
15.–



Marinated Carthusian trout fillet

with Ittingen yoghurt, apple and gherkins from the monastery garden
18.–

Bread salad

with grilled Ittingen pumpkin, dried tomatoes
and Ittingen free-range egg with herb vinaigrette
15.–
with smoked Ittingen bacon +2.–



Soups

Cream of pumpkin soup

made of Ittingen pumpkin with pumpkin seed oil and roasted seeds
11.–



Tom Kha Gai of Ittingen soup hen

with coconut milk and lemon grass
12.–

Cloister Classics

Kartäuser Pfännli

Pork tenderloin medallions from the Toggenburg Culinarium pork
with apple and bacon sauce and homemade spätzli
37.–

Braised cheek of veal

with Ittingen mashed potatoes and Ittingen pumpkin
39.–

Cordon bleu of Ittingen veal

filled with Ittingen ham and Ittinger Rebkäse
with french fries and autumn vegetables
46.–



Lacquered pork belly from the Herdern Castle pig
with fried onions, Ittingen fried potatoes and creamy savoy cabbage
32.–

Loop the Loop the Burger
with pulled pork from the Herdern Castle, spicy farm cheese
bacon from our own butchery, fried onions, Ittingen pickle and Ittingen sour cream
in a homemade bun
33.–
optionally with crispy XL fries or classic cabbage salad
4.–



Vegetarian Dishes

Autumn plate
with homemade spaetzli, red cabbage, pumpkin, chestnut
roasted mushrooms and mulled wine pear
31.–



Wild mushroom stroganoff
with saffron tagliatelle, Ittingen sour cream and baked rocket salad
28.–



Pear risotto with Ittinger Blau
with Ittingen pumpkin vegetables and Ittingen Hofkäse-chip
26.–



Fish

Roasted swiss char fillets
from the Kundelfinger Hof with saffron sauce
on pear risotto and Ittingen pumpkin
37.–

Swiss pike-pearch nuggets baked in Ittingen beer batter
with tartar sauce, Ittingen fried potatoes and autumn vegetables
35.–

0 Kilometre 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 plum tiramisù

with a shot of Ittingen plum schnapps
and homemade cantuccini

Ittingen Minis

Beetroot and chocolate cupcake
with Ittingen cream cheese frosting
flavoured with orange

Caramelised pumpkin tart
with Felchlin chocolate sorbet

6.– each or combine all three minis for 15.–

Coupes

Laurentius cup

with caramelised apple slices
Ittingen yoghurt ice cream and whipped cream
11.–



The sinful

Chocolate ice cream, vanilla ice cream,
Klostercake and Edelbittercake cubes served with whipped cream
12.–

Coup Nesselrode

Vanilla ice cream with vermicelles, meringues and whipped cream
11.–

Ice cream and sorbets

Marzipan sour cherry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream
grape sorbet
per scoop 3.50 / whipped cream 1.50

Homemade

Ittingen yoghurt ice cream, quince sorbet
Garden Dream Sorbet – made of Pinot Noir grapes, Ittingen mint and dark chocolate
per scoop 4.– / whipped cream 1.50

Our pâtisserie produces fresh tarts and cakes daily

Please ask our service team for more information

Cheese

Ittingen cheese plate

Hofkäse, Klosterkäse, Vesperkäse and Ittinger Brie with homemade pear bread and wood oven bread,
walnuts and dried Ittingen apple rings
17.–



Warm Ittingen Brie

with homemade apple chutney and
caramelised Ittingen walnuts
15.–

