Starters from the Ittingen Cuisine

Cream of Ittingen chicken soup with chicken dumplings and vegetable strips 11.-

Autumn salad

Autumnal leaf salad with Cicorino Rosso, Ittingen blue cheese, caramelized pears and Ittingen potato crisps with honey-mustard dressing

14.-

Ittingen Coppa-Carpaccio

with lukewarm mushroom salad, homemade bread crisps and Ittingen pesto 15.-

Warm Ittingen Brie

with homemade Ittingen pumpkin chutney red lamb's lettuce and chervil root chips 15.-



Appetizer small salad or a soup of the day

Ittingen Main Courses

Boiled meat from Ittingen ox

with hearty broth, Ittingen potatoes and colourful winter vegetables 36 –

Wiener Schnitzel from Ittingen veal

served with crispy XL potato fries and cowberries 39.-

Carthusian pan

pork medallions from our farm with an apple-bacon sauce and homemade spätzli 37.-

Pulled pork loop burger

smoked pulled pork from our farm, spicy Ittingen cheese, bacon roasted onions, Ittingen watermelon pickles and Ittingen sour cream in a homemade Loop bun 32.-

optionally with crispy XL potato fries or cabbage salad

4.–







8.-

Vegetarian Main Courses

Black-Jack

Jackfruit BBQ-burger in a homemade black bun with tomato, Ittingen pickles roasted onions, rocket salad and Ittingen yoghurt dip 26.– optionally with crispy XL potato fries or cabbage salad

4.–

Homemade bottle gourd gnocchi

fried in sage butter with Ittingen pumpkin cubes and roasted kernels

28.–

Ittingen Potato-Pumpkin-Curry

with kale, tomatoes, coconut milk and kale chips 29.–

Fish

Roasted Swiss pike-perch fillet on brown balsamic lentils and pilaf rice 37.–

Whole trout from our fish farm (only available in the evening) sustainably and naturally bred

Pan-fried Ittingen rainbow trout with foamy herb butter rice or boiled Ittingen potatoes

32.–

Ittingen rainbow trout in Ittingen beer brew

rice or boiled Ittingen potatoes

32.-

A Dessert Sweetens Life Ittingen minis

Pumpkin-Crème Brûlée with caramelized pumpkin seeds Spekulatius cake orange flavoured **Cinnamon Parfait** with Ittingen plum compote

whipped cream, Ittingen physalis compote

per mini 6.- / all three mini desserts for 15.-

The sinful

chocolate brownie ice cream and vanilla ice cream with monastery cake and whipped cream 11.-

Coupe "Nesselrode"

chestnut purée with vanilla ice-cream and meringues, topped with whipped cream

11.-

Homemade Tarts and Cakes from our pastry shop

please ask our service staff

Prices in Swiss Francs including VAT



