Starters from the Ittingen Cuisine

Cream of Ittingen Müller Thurgau Soup

with black Ittingen walnut and homemade bread croutons 11.-

Autumnal salad

lamb's lettuce and chicory with slices of Ittingen pear garnished with Ittingen blue cheese and crispy garlic bread chip served with Ittingen grapeseed dressing 14.-

Beef Tartare

refined with Ittingen brandy, capers, pickles and onions medium seasoned with hot sauce à part, toasted Ittingen wood oven bread and butter from our cheese dairy as a starter 18.- / as a main course 29.-

> Appetizer small salad or a soup of the day 8.-

Ittingen Main Courses

Sliced veal from our farm

in Ittingen Gravados sauce served homemade spätzle and market vegetables 35 –

Wiener Schnitzel from Ittingen veal

served with crispy XL potato fries and cranberrys 39.-

Carthusian pan

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

Loop the Loop the Burger

juicy Ittingen beef 220g, spicy farm cheese, bacon fried onions, pickles and Ittingen sour cream in Ittingen Loop bread 33.optionally with crispy XL potato fries or cabbage salad 4.-

Game from the Thurgovian region

Sliced game with grapes and chestnuts served with homemade spätzle and baked Ittingen pumpkin garnished with a bacon-chip and sage

39.-

Jugged venison

with homemade spätzle and braised red cabbage garnished with caramelized chestnuts and red wine pear













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.-

Baked Ittingen Hokkaido pumpkin

with pan-fried Ittinen cheese breaded in pumpkin seeds served with Ittingen Müller Thurgau-risotto 28 –

28.–

Autumnal pick

homemade spätzle, braised red cabbage, caramelized chestnuts pan-fried seasonal mushrooms and mulled Ittingen wine pear 28.–

Fish

Swiss pike-perch strips baked in Ittingen amber beer dough with fried potatoes and tartar sauce

35.–

A Dessert Sweetens Life

Ittingen pear-chocolate tarte

served with homemade pear sorbet from homegrown pears 8.–

Ittingen plum cheesecake - with homemade walnut ice cream 9.–



Cinnamon parfait - with homemade red wine plums 7.–

The sinful

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

Coupe "Nesselrode"

vanilla ice-cream served with chestnut purée and meringues topped with whipped cream 11.-

Coupe caramello

vanilla ice-cream and homemade caramel ice cream with whipped cream and salted caramel sauce 11.-

Homemade Tarts and Cakes from our pastry shop

please ask our service staff

Prices in Swiss Francs including VAT



