

Fresh asparagus from the region and wild garlic from the Ittingen forest

Starters with asparagus

Vitello Tonnato

from the Ittingen veal with creamy tuna sauce
and green Thurgovian asparagus salad
21.–

Carrot soup

with Ittingen carrot green-pesto, croutons from our homemade bread
and strips of air-dried Ittingen ham
11.–

Main courses with asparagus

Veal steak from our farm

with creamy morel sauce, wild garlic dumplings and green Thurgovian asparagus
45.–

Lamb Saltimbocca from the Alpstein region

with air-dried Ittingen ham and sage from our cloister garden
pan-fried potatoes, green Thurgovian asparagus and Ittingen Kirchwingert gravy
42.–

Green Thurgovian asparagus with air-dried Ittingen ham

baked in puff pastry with wild garlic sauce
and salad
32.– / without air-dried Ittingen ham 29.50

Swiss pike-perch fillet from the Tropenhaus Frutigen

with green Thurgovian asparagus, tomato enriched risotto
and lemon sauce
37.–

Vegetarian main courses with asparagus

Homemade wild garlic gnocchi

with white asparagus and green Thurgovian asparagus
27.–

Ittingen Blue

Green Thurgovian asparagus with Ittingen blue cheese sauce
pan-fried potatoes and tomato confit
27.–

