Cold soup and starters



Vegetable gazpacho

with Thurgovian strawberries, house bread croutons and roasted hemp seeds



11.-

Baked "Rebkäse" from our own cheese dairy



with salad leaves, Thurgovian dressing and Ittingen apple chutney

16.-



made from young Ittingen soft cheese and juicy tomatoes with homemade basil pesto, lettuce and Ittingen rape seeds

15.-





leaf salad with fresh herbs and blossoms from the monastery garden Ittingen Vesper chees cubes and crispy black croutons

12.-

with Ittingen veal milk +4.-



made with Ittingen veal and a creamy tuna sauce capers and confit datterini tomatoes as starter 21.–/ as main course 34.–



Kartäuser Pfännli

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

37.-

XL Viennese Schnitzel of Ittingen veal

with homemade potato salad and cowberries

39.-

Saltimbocca of Ittingen veal

with spicy Ittingen raw ham and sage from the monastery garden Ittingen Blauburgunder sauce, tomato risotto and colourful vegetables

45.-

Loop the Loop the Burger

made with Ittingen beef, 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.–

Ittingen summer plate













mixed salad with Ittingen Brie, air-dried Ittingen raw ham, melon slices and homemade herb butter optionally with

Swiss chicken breast with home-made herb butter 31.—
homemade chickpea balls with Ittingen sour cream 26.—
Swiss pike-perch nuggets in Ittingen beer batter with tartar sauce 34.—

Vegetarian Dishes

Pink-Jack

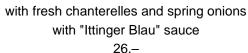
Jackfruit BBQ burger in a homemade vegan beetroot bun with tomato, Ittingen pickle, fried onions, rocket salad and homemade BBQ sauce



26.- optionally with crispy XL fries or classic cabbage salad

4.-

Homemade Ittingen curd pizokel





Swiss char filets

from the Kundelfinger Hof with Ittingen chive-white wine sauce fried fresh chanterelles and Ittingen risolee potatoes 37.–

Swiss pike-pearch nuggets baked in Ittingen beer batter

with tartar sauce, Ittingen risolee potatoes and colourful 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 Minis

Ittingen strawberry mousse

and rose cream from the rose garden with almond crumble

6.-

Layered opera cake

with berries, chocolate and Ittingen mint ice cream

6.-

Ittingen sour cream mousse

with granité of monastery garden cucumbers

6.-

...or combine all three minis for 15.-

Coupes

Ittingen Blueberry Kombucha Float

Ittingen yoghurt ice cream with homemade blueberry kombucha and whipped cream 11.-

The sinful

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

Coupe Romanoff

Vanilla ice cream with fresh Thurgovian strawberries and whipped cream 12.–

Ice cream and sorbets

Strawberry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream per scoop 3.50 / whipped cream 1.50

Homemade

Ittingen yoghurt ice cream, Ittingen mint ice cream, quince sorbet

Garden Dream Sorbet – made of Pinot Noir grapes, Ittinger 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

Warm Ittingen Brie

with homemade apple chutney and caramelised Ittingen walnuts

15.-

Ittingen cheese plate

Farm cheese, monastery cheese, Vesper cheese and Ittingen Brie with homemade pear bread and wood oven bread, walnuts and dried Ittingen apple rings



