

Starters

Winter lettuce

Leaf salad and chicory with mandarin-apple dressing with orange fillets, walnuts and «Ittinger Blau» ✓
14.–

Lamb's lettuce

with fried mushrooms and Ittingen free-range egg with French dressing ✓
13.–

Pumpkin-Mushroom Tartare

with fresh herbs, pumpkin seeds and Ittingen bread chip ✓
16.–

Confit trout from the Kundelfinger Hof

with beetroot mousse and rocket on horseradish foam
18.–

Warm Ittingen Brie

with apple compote, honey, walnuts and Ittingen bread chip on apricot mustard ✓
16.–

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU

Soups

Cream of Pumpkin Soup

from Ittingen pumpkin with seed oil and roasted seeds ✓
11.–

Cream of Lentil Soup

with fried bacon from Schloss Herdern pig
13.–

KARTAUSE ITTINGEN
ZUBEREITET MIT MIND. 80%
ITTINGER ZUTATEN

Intermediate dish

Baked Ittingen free-range egg

on Ittingen mashed potatoes and parsley brew ✓
14.–

KARTAUSE ITTINGEN
*ZUTATEN 100% ITTINGEN UND
NACHBARSCHAFT*
10-KILOMETER-MENU

Homemade ravioli from grape seed flour

with Ittingen pumpkin and ricotta filling in sage butter on creamed savoy cabbage ✓
18.– / 28.–



Main courses

Ittingen calf's liver

briefly roasted with apple and sage from the monastery garden
on Ittingen mashed potatoes

34.– / 39.–



Braised beef roulade

filled with Ittingen gherkins, onions and bacon
with croissant dumplings and red cabbage

36.–

Ittingen Classics

«Kartäuser Pfännli»

pork filet from the Toggenburg region with apple and bacon sauce
and homemade spaetzli

32.– / 37.–

Ittingen 0-kilometres beefburger

with cheese and bacon from the farm, Ittingen gherkin, braised onions
and Ittingen sour cream in a homemade burger bun

32.–

optionally with crispy XL fries or classic cabbage salad

+ 4.–

with fried egg from our Ittingen free-range chickens

+ 3.–



Vegetarian dishes

Pumkin risotto

with pumpkin from the monastery garden and Ittingen Hofkäse chip



22.– / 27.–

Mushroom Stroganoff

with Ittingen gherkins and sour cream
on tagliatelle



32.–



Fish

Fillet of salmon trout from the Kundelfinger Hof

with almond butter on parsley risotto and winter vegetables

32.– / 37.–

Swiss pike perch fillet from the Tropenhaus Frutigen

roasted on the skin with Ittingen mashed potatoes and pumpkin vegetables with herb sauce

42.–

0 Kilometer 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 wood fired 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 Schloss Herdern and process them in our own butchery.



A Dessert Sweetens Life

Two kinds of cream puff

filled with coffee cream and hazelnut mousse
13.–

Warm cinnamon bun

with Ittingen yogurt ice cream and Thurgau berry compote
13.–

Homemade chocolate ring cake

with fresh fruits (lactose-free and vegan)
11.–

Coupes

The Sinful

Chocolate ice cream, vanilla ice cream
Klostercake and Edelbittercake cubes served with whipped cream
13.–

Coupe Nesselrode

Vermicelles with vanilla ice cream, meringues and whipped cream
13.–

Coupe Apple Pie

Yoghurt- and chocolate ice cream with Ittingen apple compote, almond crumble and whipped cream
14.–

Ice Cream and Sorbets

Marzipan and sour cherry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream
sweet cider sorbet
per scoop 4.– / whipped cream 1.50

Homemade

Ittingen yoghurt ice cream, quince sorbet
Neue Perle from Pilgerhof:
Gartentraum sorbet - with grapes, Ittingen mint and dark chocolate
Per scoop 4.50 / 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, Rebkäse, Vesperkäse and Ittingen Brie with homemade pear bread and wood oven bread,
walnuts and dried Ittingen apple rings
17.–

