




Starters

Lettuce with Ittinger Blau
and honey-balsamico dressing 
with braised pear and Ittingen bread croûtons
14.–

Orange-chicory Duet
red and white chicory with orange filets, walnuts and blood orange dressing 
13.–


Homemade Spring Roll
on asian celery salad with roasted peanuts 
16.–

Confit Trout from Kundelfingerhof
beetroot mousse and rocket with horseradish foam
18.–

Homemade Ittingen Poultry Terrine
from our happy Ittingen free-range chickens
on tomato chutney with marinated spinach salad
16.–





Soups

Cream of Root Soup 
with herb oil and roasted pine nuts
11.–

Ittingen Tom Kha Gai
made of meat from the Ittingen free-range laying hen
with sugar peas, Swiss Shiitake mushrooms and coriander
13.–

Intermediate dish

Baked Ittingen Free-Range Egg 
on Ittingen mashed potatoes with parsley broth
14.–

Homemade Spinach Ravioli 
on Peperonata with parmesan foam and Ittinger Hofkäse chip
18.– / 28.–



Main courses

Ittingen Veal Liver

briefly fried with apple and sage from our monastery garden
with crunchy Ittingen Rösti

32.– / 37.–

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU

Ittingen Veal Saddle Steak

on Ittingen beer jus with homemade garlic bread
beans rolled in bacon

39.–

KARTAUSE ITTINGEN
ZUBEREITET MIT MIND. 80%
ITTINGER ZUTATEN

Breaded Pork Escalope from Schloss Herdern

with crunchy XL French fries and winter vegetables

26.– / 31.–

Sweet Potato and Lentil Curry

with rice, coriander and sweet potato chip



22.– / 27.–

Baked Mushrooms

marinated in garlic on tomato sauce
with Ittinger Hofkäse-wood oven bread croutons



27.–

Ittingen Classics

Kartäuser Pfännli

pork fillet medaillons of the Toggenburg Culinarium pig
with thyme jus and parsley-curd spaetzli

32.– / 37.–

Ittingen 0 Kilometres Beef Burger

with Hofkäse and bacon of our farm, Ittingen pickled gherkin, braised onions
Ittingen sour cream in a homemade lye bread bun

32.–

optionally with crunchy XL French fries or classic cabbage salad

+ 4.–

with a fried egg of our Ittingen free-range chickens

+ 3.–

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU



Fish

Pikeperch Fillet from Tropenhaus Frutigen

fried on its skin with lemon thyme nut butter

32.– / 37.–

Rainbow Trout from Kundelfingerhof

with tagliatelle, spinach and a dill cream sauce

32.– / 37.–

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

Pavlova

Meringue dessert dream with whipped cream
and Ittingen apple
13.–

Ittingen Sour Cream Mousse

with homemade sea buckthorn sorbet
13.–

Vegan Snickers Ice Cream

with fresh fruits
11.–

Vegan Gugelhupf

with quince sorbet and fresh fruits
11.–

Coupes

The Sinful

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

Coupe Dänemark

Vanilla ice cream with whipped cream and lukewarm chocolate sauce
13.–

Coupe Röteli

Marzipan sour cherry ice cream and vanilla ice cream with cherry compote
served with whipped cream and almond splitter
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, sea buckthorn sorbet, quince sorbet
New pearl from Pilgerhof:
Gartentraum sorbet – with Ittingen grape, 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 Ittinger Brie with homemade pear bread and wood oven bread
walnuts and dried Ittingen apple rings
17.–

