

Starters

Marinated char from the Kundelfinger farm

on Ittingen apple-cucumber yoghurt dip and potato crisps
17.–

Tatar from the Ittingen calf

with gremolata and poached Ittingen free-range eggs
19.–

Vegan broad bean- tatar

Served with a salad bouquet
16.–



Summer salad

crisp leaf lettuce with radishes, cucumber cubes
Thurgovian cherry tomatoes and Ittingen cream cheese
served with roasted seeds and homemade black croutons
14.–
with roasted Ittingen calf's sweetbread + 4.–



Vitello Tonnato

thin slices of roasted Ittingen veal with creamy tuna sauce
with salad bouquet
as a starter 23.– / as a main course 34.–

Soups

Tom Kha Gai

Thai chicken soup from the Ittingen laying hen
with coconut milk and lime
14.–

Cress cream soup

with Ittingen sourcream and croutons with homemade black croutons
10.–



Intermediate courses

Peperonata with pine nuts

With Ittingen cheese espuma and smoked Ittingen ham
15.–



Main Courses

Marinated Alpstein pork belly

on colorful vegetables, with sweet potato mash and friend onions
34.–



Chanterelle risotto

with spring onions and creamy Ittingen cheese
baked tomatoes and baked arugula
31.–



Homemade chickpea balls

with two kinds of dip, curry and Ittingen yoghurt-mint
garnished with salads
28.–



Ittingen signature dish

Kartäuser Pfännli

pork medallions from the Alpstein region with Ittingen rosemary cream sauce
homemade Spätzli and Ittingen apple-chutney
37.–



Saltimbocca with Ittingen veal

with smoked Ittingen ham and monastery sage on chanterelle risotto with rosmary jus
and seasonal vegetables
42.–

The Ittingen 0-kilometer pulled pork burger

with BBQ-sauce, cheese and bacon from our farm, Ittingen pickle
red wine onions and Ittingen sour cream in a homemade bun
32.–



optionally with crispy XL French fries or cabbage salad
4.–



Fish

Thurgovian fresh water fish-paella

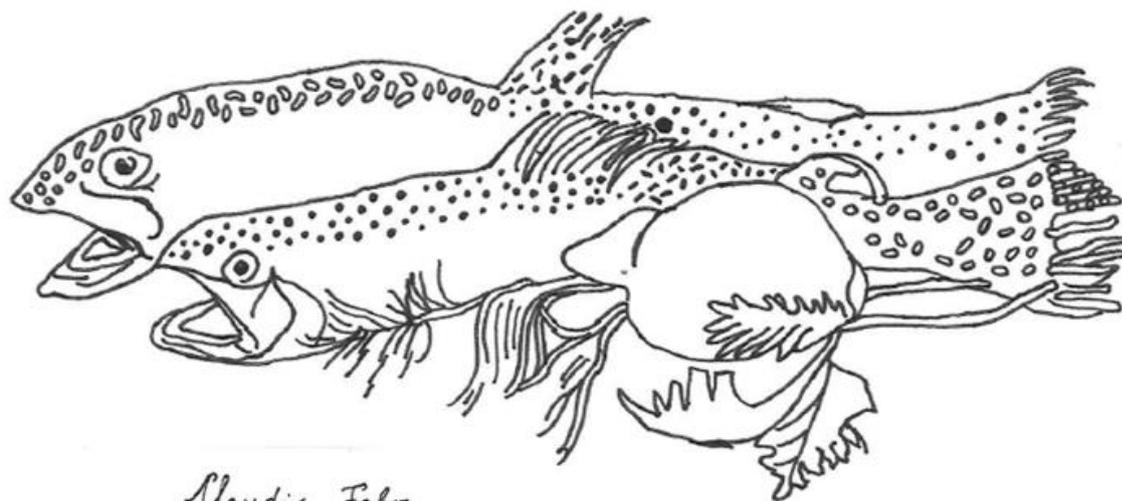
with rainbow trout, salmon trout and arctic char from Kundelfinger Hof
served with saffron-vegetable rice, fresh herbs and lemon slice

39.–

Swiss pike-perch stripes baked in Ittinger Amber beer dough

with fried Ittingen potatoes, vegetables and tartar sauce

36.–



Sujet gestaltet vom unserem betreuten Mitarbeiter Claudio Fehr

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 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

The 3 Ittingen mini-desserts... ...individually or put together if you like

Strawberry Tiramisù from Ittingen Strawberries

6.–

Elderflower mousse

6.–

Chocolate-hazelnut cubes

6.–

All 3 Ittingen mini-desserts

15.–

Ittingen iced coffee

coffee ice cream, coffee, homemade amarettini and whipped cream

12.–

Coupes

The sinful

chocolate and vanilla ice cream

with Klostercake and Edelbittercake cubes served with whipped cream

12.–

Coupe Romanoff

Vanilla ice cream and strawberry ice cream with Thurgovian strawberries and whipped cream

12.–

Lactose free and vegan

Homemade chocolate cake with orange salad

9.50

Ice cream and sorbets

marzipan-sour cherry ice cream, vanilla ice cream, chocolate ice cream and coffee ice cream
sweet cider sorbet

per scoop 3.50 / whipped cream 1.50

Homemade

Ittingen yogurt-rhubarb ice cream, quince sorbet

per scoop 4.- / whipped cream 1.50

Homemade Tarts and Cakes from our pastry shop

please ask our service staff

Cheese

Ittingen cheese platter

Farm cheese, cloister cheese, Vesper cheese and Ittingen Brie with home-made pear bread
sourdough bread, walnuts and dried Ittingen apple rings

17.–

