

Starters

Autumn salad

Lamb's lettuce and chicory with cranberry dressing
with caramelized apple slices, figs, walnuts and Ittinger Blau
14.–



Baked Rebkäse from our cheese dairy

with lamb's lettuce and Ittingen apple dressing
16.–



Warm Ittingen Brie

with homemade apple chutney and caramelized Ittingen walnuts
15.–



Thurgovian salmon trout fillet confit

from the Kundelfinger farm with apple-beetroot salad
caramelized Ittingen walnuts and Ittingen tangerine sour cream
18.–

Peperonata "Piccolo"

small bell pepper cubes in tomato sauce with roasted pine nuts
fried Ittingen free range egg and Ittingen Hofkäse espuma
16.–
with pan-fried Ittingen bacon +2.–



Soups

Cream of pumpkin soup

made of Ittingen pumpkins with pumpkin seed oil and roasted seeds
11.–



Tom Kha Gai of Ittingen soup hen

with coconut milk and lemon grass
12.–

Cloister Classics

Pork fillet from the Toggenburg Culinarium pork

Pork tenderloin roasted in one piece with rosemary cream sauce
homemade spaetzli and Ittingen apple chutney
37.–



Ittingen black burger

with pulled pork from the Herdern Castle, spicy farm cheese
bacon from our own butchery, fried onions, Ittingen pickle and Ittingen sour cream
in a homemade black bun
33.–
optionally with crispy XL fries or classic cabbage salad
4.–



Cordon bleu of Ittingen veal

filled with Ittingen ham and Ittingen Rebkäse
with French fries and autumn vegetables

42.–

Savoury and warming

Braised cheek of beef

with Ittingen mash of pumpkin and potatoes and saffron fennel

39.–

Lacquered pork belly from the Herdern Castle pig

with mash from the pink sweet potato from the cloister garden

with fried onions and Ittingen sauerkraut

34.–

Autumn plate

with homemade spaetzli, red cabbage, brussel sprouts
glased chestnuts, fried mushrooms and mulled wine pear



31.–

Wild mushroom stroganoff

with saffron tagliatelle, Ittingen sour cream, Ittingen pickle and baked rocket salad



29.–

Pear risotto with Ittinger Blau

with Ittingen pumpkin, grated Ittinger Blau,
mulled wine pear and Ittingen Hofkäse crisp



26.–

Fish

Roasted swiss char fillets

from the Kundelfinger Hof with chive sauce

with mash from the pink sweet potato from the cloister garden and saffron fennel

37.–

Swiss pike-pearch nuggets baked in Ittingen beer batter

with tartar sauce, Ittingen fried potatoes and autumn 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 plum tiramisù

with a shot of Ittingen plum schnapps
and homemade cantuccini

Ittingen Minis

Beetroot and chocolate cupcake
with Ittingen cream cheese frosting
flavoured with orange

Caramelised pumpkin tart
with Felchlin chocolate sorbet

6.– each or combine all three minis for 15.–

Coupes

Laurentius cup

Ittingen yoghurt ice cream and whipped cream
with caramelised apple slices

11.–

The sinful

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

12.–

Coup Nesselrode

Vanilla ice cream with vermicelles, meringues and whipped cream

11.–

Ice cream and sorbets

Marzipan sour cherry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream
grape sorbet

per scoop 3.50 / whipped cream 1.50

Homemade

Ittingen yoghurt ice cream, quince sorbet
Garden Dream Sorbet – made of Pinot Noir grapes, Ittingen 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

Ittingen cheese plate

Hofkäse, Klosterkäse, Vesperkäse and Ittinger Brie with homemade pear bread and wood oven bread,
walnuts and dried Ittingen apple rings

17.–

Warm Ittingen Brie

with homemade apple chutney and
caramelised Ittingen walnuts

15.–

