

## Starters

### Autumn Salad

Lettuce and chicory with cranberry dressing  
with caramelised apple slices, figs, walnuts and Ittinger Blau  
14.–



### Vension Terrine

with savoy cabbage and port wine figs on a beetroot and pumpkin carpaccio  
18.–

### Lambs Lettuce

with fried mushrooms and Ittingen free range egg with French dressing  
12.–



### Pumpkin - Mushroom Tartare

with fresh herbs, pumpkin seeds and Ittingen wood-fired bread  
16.–



## Soups

### Cream of Pumpkin Soup

with seed oil and roasted seeds  
11.–



### Cream of Ittingen Parsnip Soup

with olive oil and deep-fried garlic  
12.–



KARTAUSE ITTINGEN  
\*ZUBEREITET MIT MIND. 80%\*  
ITTINGER ZUTATEN

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## Intermediate dish

### Warm Ittinger Brie

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



### Homemade raviolo from grape seed flour

with Ittingen pear filling  
on spicy Ittingen pumpkin ragout  
18.– / 28.–



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

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## Main courses



*We obtain our venison from a Culinarium partner who gets the meat from around 40 hunting parties from the cantons of Thurgau, Zurich and St. Gallen for expert cutting.*

### Vension Stew

with homemade spaetzli, red cabbage, chestnuts and mulled wine pear  
34.– / 39.–

### Saddle of Vension

on red cabbage, brussels sprouts with bacon and sweet potato mash  
with chestnuts and mulled wine pear  
48.–

### Kartäuser Pfännli

pork filet from the Toggenburg region with apple and bacon sauce  
and homemade spätzli  
32.– / 37.–

### Braised Veal Cheeks

with Ittingen mashed potatoes, Ittingen pumpkin and fried onions  
42.–

### Roasted Rib-Eye Steak

on veal jus with autumn vegetables and French fries  
45.–

## Vegetarian dishes

### Autumn Plate

with homemade spaetzli, red cabbage, Ittingen pumpkin  
chestnuts, fried mushrooms and mulled wine pear  
29.– / 34.–



### Savoy cabbage roulade

filled with cream cheese and mushrooms  
on a bed of potatoes with herb sauce  
32.–



## Fish

### **Rainbow Trout from the Kundelfinger Hof**

roasted on creamed leeks with sweet potato mash and almond butter  
32.– / 37.–

### **Lostallo Salmon Roasted on the Skin**

with Frauenfeld porcini tagliatelle and pumpkin on a light herb sauce  
43.–

### **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

### The 3 Ittingen mini desserts... Individually or combined as you like

Chestnut Cheesecake  
6.–

Caramel flan  
6.–

Chocolate mousse  
with Ittingen Williams  
6.–

**all 3 Ittingen mini desserts combined**  
16.–

### Lactose free und vegan

Homemade chocolate ring cake with fresh fruit  
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  
New pearl from Pilgerhof:  
Gartentraum sorbet - with grape juice, 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, Klosterkäse, Vesperkäse and Ittinger Brie with homemade pear bread and wood oven bread,  
walnuts and dried Ittingen apple rings  
17.–

