


## Starters

### Endive salad with Ittinger apples

Caramelized nuts | garden cress | potato – marjoram dressing  
14.–

### Ittingen bread salad

Toasted wood oven bread | celery | tomatoes | cucumber   
Ittingen vine cheese cubes | basil  
16.–

### Smoked Thurtal trout

Ittingen beetroot | dill cream | fresh leaf spinach  
19.–



## Soups

### Ittingen cucumber cold dish

Dill | Ittingen sour cream  
11.–


### Cream of parsnip soup

roasted leek  
12.–



## Intermediate dish

### Homade spinach dumplings

sauttéed egg sponge | Ittingen free-range egg yolk zabaione   
chives  
19.– | 28.–

### Dumplings with ricotta cheese & potatoes

pea puree | apricot mustard foam | Ittingen mint  
19.– | 28.–



## Main courses

### Duo from the Ittingen veal

veal loin | veal praline | corn puree | wild broccoli | Ittingen popcorn |  
veal jus | Ittingen flower chimichurri  
42.–

### BBQ eggplant

Thurgau sweet potato puree | green tomato salsa | celery jus  
28.–



### Breaded cutlet from the Schloss Herdern pig

East Swiss Regio frites | cranberries  
31.– | 35.–

## Ittingen Classics

### Minced meat balls from Ittingen veal

mashed potatoes | bicolor zucchini | Ittinger Amber beer gravy  
32.– | 36.–



### Kartäuser Pfännli

pork fillet medallions of the Toggenburg Culinarium pig  
chive spaetzli | egg sponge cream sauce | fried onions | Ittingen apple chutney  
37.–

### Ittingen 0-Kilometer beef burger

Ittinger Hofkäse | bacon slice | Ittingen pickled gherkin | braised onions | smoked mayonnaise  
Ittingen apple BBQ sauce | homemade brioche bun  
32.–

optionally with Swiss french fries or cole slaw  
+ 5.–

with a fried egg of our Ittingen free-range chickens  
+ 3.–



## Fish

### Roasted Swiss mountain salmon

french fries duchesse | string beans | raspberry sauce  
39.–

### Pan-fried Thurtal rainbow trout

fennel puree | roasted fennel | Ittinger Gin foam  
32.– | 37.–



### Swiss pike-perch crispy baked in Ittinger Amber beer dough

tartar sauce | mixed salad  
34.–

### 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

Lemon tart

Coffee - tiramisù

Blueberry mousse

CHF 6.– per piece ... Individually or combined as you like for all 3 mini desserts CHF 15. –

#### Snickers ice cream

fresh fruits

11.–



#### Gugelhupf

homemade quince sorbet | fresh fruits

11.–



### Coupes

#### The sinful

chocolate ice cream | vanilla ice cream

Klostercake and Edelbittercake cubes | whipped cream | almond slivers

13.–

#### The berry

Garden dream sorbet | Ittingen joghurt ice cream | Thurgau raspberries  
blackberries, currants | whipped cream | berry sauce

14.–

#### Ice coffee

coffee ice cream | cold coffee | whipped cream

11.–

### Ice Cream and Sorbets

vanilla | white chocolate | chocolate brownie | strawberry | coffee  
pear sorbet | high stem apple sorbet

per scoop 4.– | whipped cream 1.50

#### Homemade

Ittingen joghurt ice cream | quince sorbet  
from Pilgerhof:

Garden dream sorbet (made from Ittingen grapes, Ittingen mint and dark chocolate)

per scoop 4.50 | whipped cream 1.50

### Cheese

#### Ittingen cheese plate

Hofkäse | Rebkäse | Vesperkäse | Ittingen Brie | dried Ittingen apple rings  
homemade pear bread | Ittingen wood oven bread | Ittingen apricot mustard

17.–

