

Starters

Ittingen Caesar Salad

lettuce | radish | Ittingen Hofkäse | Caesar dressing | wood oven bread croûtons
14.–



Carrot Panna Cotta

granola | pickled purple carrots | carrot green-cream
17.–

Marinated Thurtal Char

elderflower burrata cream | kimchi ketchup | sour clover | mustard caviar
20.–

Tartare from the Old Ittingen Cow

wild garlic tuille | pickled onion | buttermilk and hay broth
21.–



Soups

Cream of Wild Garlic Soup

coffee sour cream
11.–

Smoked Ittingen Trout Soup

trout ash | dill
14.–

Intermediate dishes

Ittingen Tortilla

black garlic aioli | garlic crunch | chilli tartare
19.–

Ittingen Cheese Spätzle Ramen

Ittingen Dashi | spring leek | roasted onions | oyster mushrooms
19.–



Main courses

Ribelmaispoularde Breast

Ittingen veal milks | nettle risotto | radishes | morel cream sauce
40.–

Braised Mustard Cabbage

St. Gallen potato | roasted cauliflower | onion jus | elderflower
29.–

Cordon Bleu of the Ittingen Veal

lukewarm potato salad | apricot mustard
45.–



Ittingen Potato Gnocchi

Ittingen hay | pickled tomatoes | mint powder
29.–



Breaded Pork Escalope from the Schloss Herdern Piglet

green asparagus from Wilen | new potatoes | Ittingen wild garlic zabaglione
42.–



Ittingen Classics

Minced Ittingen Veal Patties

Ittingen mashed potatoes | colourful carrots | Ittingen Amber beer gravy
32.– | 36.–

Kartäuser Pfännli

Pork fillet medallions of the Toggenburg pig
homemade spinach Spätzle | apple bacon sauce | roasted onions | Ittingen apple chutney
37.–

Ittingen 0-Kilometer Pulled Beef Burger

onion confit | dandelion | pickled Ittingen gherkin |
apple BBQ sauce | homemade brioche bun
32.–

optionally with Swiss Regio frites or cole slaw
+ 5.–

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



Fish

Thurtal Trout Fillet

Sweet potato gratin | nut butter foam | mustard caviar
39.–



Fried Gotthard Pike-Perch

fermented white asparagus | lentil-humus | asparagus-tarragon sauce
32.– | 37.–

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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

Ittingen Sour Cream and Mint Panna Cotta - inspired by Olga Titus
blackberry sorbet | chocolate earth | coloured caramel
15.–



Gin & Tonic in a different way

Gin & tonic sorbet | cucumber caviar | szechuan pepper meringue | Ittingen gin drizzled cucumber
14.–

Deconstructed Bienenstich

almond cake | florentine | almond cream | forest honey caramel
13.–

The 3 Ittingen mini desserts

Pavlova with wild berry bavaroise
fresh berries

Ittingen egg liqueur mousse
raspberry jelly | caramelised
almonds

Rhubarb foam slice
strawberry and rhubarb compote

CHF 6.– per piece ... or combine all 3 mini desserts CHF for 15. –

Ice Cream and Sorbets

vanilla ice cream | white chocolate ice cream | chocolate brownie ice cream |
nut-caramel-brittle ice cream | strawberry ice cream | coffee ice cream | high stem sweet cider sorbet
per scoop 4.– | whipped cream 1.50

Homemade

Ittingen yogurt ice cream | quince sorbet | ittingen marigold ice cream

from Pilgerhof:

dandelion-nut ice cream | carrot-hazelnut ice cream |
garden dream sorbet (made from Ittingen grapes, Ittingen mint and dark chocolate)
per scoop 5.– | whipped cream 1.50

Cheese

Ittingen Cheese Platter

Hofkäse | Rebkäse | Vesperkäse | Ittingen Brie | dried Ittingen apple rings |
homemade pear bread | Ittingen wood oven bread | Ittingen apricot mustard
18.–



Prices in Swiss francs incl. VAT

