

Starters

Summer salad

Lettuce | radish | Ittingen Hofkäse | Caesar dressing | wood oven bread croutons
16.–



Fennel salad

Apricots | tomato essence | basil cream
16.–

Marinated Thurtal Char

Elderflower burrata cream | kimchi ketchup | watercress | mustard caviar
21.–

Soups

Tomato and strawberry cold dish

Ittingen mint croutons
14.–

Roasted garlic soup

Smoked peperoni cream
11.–

Warm starters / Intermediate dishes

Tagliolini

Smoked Swiss mountain salmon | Ittinger verjus sauce | basil
26.– / 35.–

Ittingen lost egg

Beetroot puree | Bery fries | Ittingen dashi foam
19.–



Main courses

Beef-head-patties

Thurgau sweet potato puree | lemon thyme jus | sauerkraut salad
42.–

Aubergine-steak



Bulgur | honey carrots | tomato salsa
29.–

Cordon Bleu of the Caste Herdern-“Säuli”

Ittinger Hofkäse rezent | home-smoked bacon
lukewarm potato salad | strawberry ketchup
38.–



Onion-quiche



Pepper tartare | tarragon cream | pickled sweetcorn
29.–

Ittingen Classics

Minced Ittingen Veal Patties

Ittingen mashed potatoes | two-coloured courgettes | Ittingen Amber beer gravy
32.– | 36.–

Kartäuser Pfännli

Pork fillet medallions of the Toggenburger pig
homemade chive Spätzle | mushroom-cream-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

Artichoke puree | mustard cabbage | marigold foam

39.–

Swiss pikeperch crispies in Ittingen amber beer batter

Tartar sauce | mixed leaf salad

36.–

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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

Ittinger elderberry mascarpone mousse

Thurgau strawberry and basil ice cream | Pâte à choux | Almond crumble
15.–

Redcurrant cake

Thurgau blackberry sorbet | chocolate earth
14.–

Deconstructed Bienenstich

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

The 3 Ittingen mini desserts

Lemon trifle

Lemon curd | Meringue

Ittingen egg liqueur mousse

raspberry jelly | caramelised
almonds

Rhubarb foam slice

Thurgau 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 |
strawberry ice cream | coffee ice cream
per scoop 4.– | whipped cream 1.50

Homemade

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

From Pilgerhof:

Dandelion-nut 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

