

Starters

Wild herb salad with Ittingen blossoms

toasted chive bread


13.–

Thurgovian asparagus salad

green asparagus | woodruff | rhubarb vinaigrette | asparagus mousse

16.–

Beetroot tatare

smoked egg yolk from our farm's own free-range chickens | 
Ittingen chervil sour cream | capers | herb oil

16.–

Thurgovian salmon trout duo

in Ittingen gin-stained salmon trout | salmon trout tatare | sweet sour carrots | radish stock |
onion chutney | pea sprouts

18.–

Carpaccio from the Ittingen veal

Ittingen blue cheese cream | caramelised apple | wild blossoms

18.– | 28.–

Soups

Ittingen farm soup

hay soup | wild garlic oil | blossom croutons

11.–

Cream of asparagus soup

roasted nuts | basil

13.–

Intermediate dish

homemade vegetable wan tan

dark cellery broth | chilli pesto | chives 

14.–

Basil gnocchi

peas | white tomato foam | Ittingen mint | crispy cherry tomatoes 

18.– | 28.–

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

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Main courses

Duo from the Ittingen veal

veal loin | veal praline | honey carrot puree | braised leek |
veal jus | lovage cream
42.–

Baked cauliflower

bell pepper coriander tataré | blood sorrel | beetroot jus
27.–



Cordon Bleu from the Schloss Herdern pig

Ittingen Hofkäse | self-smoked bacon
lukewarm Ittingen potato cucumber salad
35.–



Aargauer Pilaw rice wrapped in savoy cabbage with threefold of onions

onion puree | port wine onions | onion espuma | carrot vinegar
28.–



Asparagus Mimosa

white asparagus | potato balls | zabaione made from Ittingen free-range egg yolk
tarragon cream | sunflower sprouts
29.–



Ittingen Classics

Minced meat balls from Ittingen veal

mashed potatoes | pointed cabbage | Ittingen Amber beer gravy
28.– | 32.–



Kartäuser Pfännli

pork fillet medaillons of the Toggenburg Culinarium pig
wild garlic spaetzli | bacon sauce | roasted onions | apple chutney
32.– / 37.–

Ittingen 0-Kilometer beef burger

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



optionally with Swiss french fries or classic cabbage salad
+ 5.–

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



Fish

Gotthard pike-perch fillet wrapped in Ittingen raw ham

Beluga lentil ragout | Ittingen potatoes | tarragon aioli

32.– | 39.–

Thurtal rainbow trout

cabbage turnip gratin | nut butter foam | mustard caviar

32.– | 37.–

Deep fried Swiss pike-perch with Ittingen Amber beer sauce

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

Chocolate hazelnut slice
with chocolate meringue

Mascarpone cream
with Thurgovian raspberry Granité

Cheesecake
with glazed Thurgovian strawberries

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

Vegan Snickers ice cream

fresh fruits

11.–

Vegan Gugelhupf

homemade quince sorbet | fresh fruits

11.–

Coupes

The sinful

chocolate ice cream | vanilla ice cream
Klostercake and Edelbittercake cubes | whipped cream

13.–

Ice coffee

coffee ice cream | cold coffee | whipped cream

11.–

Coupe Romanoff

vanilla ice cream | Thurgovian strawberries | whipped cream | mint

14.–

Ice Cream and Sorbets

vanilla | white chocolate | chocolate brownie | strawberry | coffee
high stem apple Sorbet

per scoop 4.– | whipped cream 1.50

Homemade

Ittingen yoghurt ice cream | sea buckthorn sorbet | quince sorbet

New from Pilgerhof:

garden dream sorbet – with 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.–

