

Soup and Starters

Cream of white asparagus soup

with homemade bread croutons
Ittingen raw ham strips and whipped cream
12.–

Baked "Rebkäse" from our own cheese dairy

with lamb's lettuce, Thurgovian dressing and Ittingen apple chutney 

16.–

Kloster-Türmli

made from young Ittingen soft cheese and juicy tomatoes 
with homemade wild garlic pesto, lettuce and Ittingen rape seeds
15.–

Beef Tartare

refined with Ittingen brandy, capers, cornichons and onions, medium seasoned
with spicy sauce on the side, toast and butter from our cheese dairy
as starter 18.– / as main course 29.–

Vitello Tonnato

made with Ittingen veal and a creamy tuna sauce
green Thurgovian asparagus
as starter 21.– / as main course 34.–

Cloister Classics

Kartäuser Pfännli

Pork tenderloin medallions from the Toggenburg Culinarium pork
with apple and bacon sauce and homemade spätzli
37.–

Loop the Loop the Burger

made with Ittingen beef, spicy farm cheese, bacon from our own butchery
fried onions, Ittingen pickle and Ittingen sour cream
in a homemade bun
33.–
optionally with crispy XL fries or classic cabbage salad
4.–

XL pork schnitzel Viennese style

from the nearby Schloss Herdern pork, with cowberries, Ittingen fried potatoes
and market vegetables
34.–

Homemade vegetarian patties

made from bulgur and seasonal vegetables on spicy red lentil salsa 
with fried sage potatoes and colourful vegetables
26.–

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

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU



Pink-Jack

Jackfruit BBQ burger in a homemade vegan beetroot bun
with tomato, Ittingen pickle, fried onions, rocket salad and homemade BBQ sauce



26.–

optionally with crispy XL fries or classic cabbage salad

4.–

Thurgovian Asparagus

Ittingen veal steak coated in chives

with Ittingen butter sauce, Ittingen fried potatoes and tricoloured asparagus ragout

45.–



Saltimbocca of Ittingen veal

with spicy Ittingen raw ham and sage from the monastery garden
Ittingen Blauburgunder sauce, tomato risotto and green Thurgovian asparagus

45.–

Asparagus risotto

with Ittingen blue cheese, green Thurgovian asparagus, white asparagus
and homemade tomato confit



26.–

Asparagus in puff pastry

with Ittingen garden herb sauce and salad bouquet



32.–

with air-dried Ittingen raw ham

+5.–

Fish

Swiss trout fillets

fried on the skin, with lime sauce and black garlic, served on asparagus ragout and saffron potatoes

37.–

Swiss pike-pearch nuggets baked in Ittingen beer batter

with fried potatoes, market vegetables and tartar sauce

35.–

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

Three kinds of rhubarb

Rhubarb crumble cake, confit rhubarb sticks and rhubarb sorbet
12.–

Ittingen sour cream panna cotta

with Thurgovian strawberry and basil salad and homemade lychee marshmallows
11.–

Lemon cheesecake in a jar

with lemon curd and Ittingen yoghurt ice cream
10.–

Coupes

The sinful

Chocolate ice cream, vanilla ice cream,
Klostercake and Edelbittercakewürfel served with whipped cream
13.–

Coupe Romanoff

Vanilla ice cream with fresh Thurgovian strawberries and whipped cream
13.–

Ice cream and sorbets

Strawberry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream
per scoop 3.50

Homemade Ittingen yoghurt ice cream

Ittingen apple sorbet, quince sorbet, pear sorbet, rhubarb sorbet
per scoop 4.–

Whipped cream 1.50

Our pâtisserie produces fresh tarts and cakes daily

Please ask our service team for more information

Cheese

Warm Ittingen Brie

with homemade apple chutney and
caramelised Ittingen walnuts
15.–

Ittingen cheese plate

Farm cheese, monastery cheese, Vesper cheese and raw milk Brie with homemade pear and wood
oven bread, walnuts and dried Ittingen apple rings
dried apple rings from Ittingen
17.–

