



A tasty snack

Ittingen sausage salad, cheese salad, or sausage and cheese salad
garnished
21.–

Mixed salad plate
with Ittingen free-range egg
18.–

Warm ham from the nearby Schloss Herdern pig
garnished with salads
25.–

Choose your favourite salad dressing
Thurgovian – with grated apples and herbs
French – according to an old house recipe
Italian – with extra virgin olive oil and "Balsamico di Modena"

Swiss pike-perch nuggets baked in Ittingen beer batter
with tartar sauce, Ittingen fried potatoes and autumn vegetables
35.–

Ittingen Monastery plate
Raw ham, Mostbröckli, smoked bacon, Klosterkäse and Ittinger Brie
with Ittingen wood-fired bread
27.–

Ittingen cheese plate
Hofkäse, Klosterkäse, Vesperkäse and Ittinger Brie
with homemade pear- and wood oven bread,
walnuts and dried apple rings from Ittingen
17.–

Ittingen smoked sausage
cold smoked sausage served on a wooden board, with homemade wood-fired bread
10.50

Ittingen bread slice with cheese
homemade wood-fired bread topped with mature Ittingen Hofkäse
served with salad bouquet and pickled Ittingen gherkin
16.–

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 from selected local and regional producers.

All meat comes from our own estate farm or from other farms in the vicinity. We are currently in the process of converting to free-range pig farming. Until we are ready, we temporarily obtain our pigs from nearby Schloss Herdern and process them in our own butchery.



Wood-fired bread Sandwich

with raw ham, Mostbröckli or Ittinger Brie
10.–

Wood-fired bread Sandwich

with cooked ham, meat loaf, Swiss salami or Ittinger Hofkäse
8.–

Desserts and Coupes

Ittinger Minis

Ittinger Plum Tiramisù

with a shot of Ittinger plum
schnapps and homemade
cantuccini
6.–

Beetroot and chocolate cupcake

with Ittinger cream cheese frosting
flavoured with orange
6.–

Caramelised pumpkin tart

with Felchlin chocolate sorbet
6.–

...or combine all three minis for 15.–

Laurentius cup

with caramelised apple slices
Ittinger yoghurt ice cream and whipped cream
11.–



The sinful

Chocolate ice cream, vanilla ice cream
Klostercake and Edelbittercake cubes served with whipped cream
12.–

Coup Nesselrode

Vanilla ice cream with vermicelles, meringues and whipped cream
11.–

Ice cream and sorbets

Marzipan sour cherry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream
grape sorbet
per scoop 3.50 / whipped cream 1.50

Homemade

Ittinger yoghurt ice cream, quince sorbet
Garden Dream Sorbet – made of Pinot Noir grapes, Ittinger mint and dark chocolate
per scoop 4.– / whipped cream 1.50

Kids' dessert

Ice cream scoop of your choice with whipped cream and crispy hat
4.50

Our pâtisserie produces fresh tarts and cakes daily

Please ask our service team for more information

