

Cold soup and starters



Vegetable gazpacho

with Thurgovian strawberries, house bread croutons
and roasted hemp seeds



11.–

Baked "Rebkäse" from our own cheese dairy

with salad leaves, Thurgovian dressing and Ittingen apple chutney



16.–

Kloster-Türmli

made from young Ittingen soft cheese and juicy tomatoes
with homemade basil pesto, lettuce and Ittingen rape seeds



15.–

Ittingen herb and blossom salad

leaf salad with fresh herbs and blossoms from the monastery garden
Ittingen Vesper chees cubes and crispy black croutons



12.–

with Ittingen veal milk +4.–

Vitello Tonnato

made with Ittingen veal and a creamy tuna sauce
capers and confit datterini tomatoes
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.–

XL Viennese Schnitzel of Ittingen veal

with homemade potato salad and cowberries

39.–

Saltimbocca of Ittingen veal

with spicy Ittingen raw ham and sage from the monastery garden
Ittingen Blauburgunder sauce, tomato risotto and colourful vegetables

45.–

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.–

Ittingen summer plate



mixed salad with Ittingen Brie, air-dried Ittingen raw ham, melon slices and homemade herb butter
optionally with
Swiss chicken breast with home-made herb butter 31.–
homemade chickpea balls with Ittingen sour cream 26.–
Swiss pike-perch nuggets in Ittingen beer batter with tartar sauce 34.–

Vegetarian Dishes

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.–

Homemade Ittingen curd pizokel

with fresh chanterelles and spring onions



with "Ittinger Blau" sauce

26.–

Fish

Swiss char filets

from the Kundelfinger Hof with Ittingen chive-white wine sauce
fried fresh chanterelles and Ittingen risolee potatoes

37.–

Swiss pike-pearch nuggets baked in Ittingen beer batter

with tartar sauce, Ittingen risolee potatoes and colourful vegetables

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

Ittingen Minis

Ittingen strawberry mousse

and rose cream from the rose garden with almond crumble

6.–

Layered opera cake

with berries, chocolate and Ittingen mint ice cream

6.–

Ittingen sour cream mousse

with granité of monastery garden cucumbers

6.–

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

Coupes

Ittingen Blueberry Kombucha Float

Ittingen yoghurt ice cream with homemade blueberry kombucha and whipped cream

11.–

The sinful

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

12.–

Coupe Romanoff

Vanilla ice cream with fresh Thurgovian strawberries and whipped cream

12.–

Ice cream and sorbets

Strawberry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream
per scoop 3.50 / whipped cream 1.50

Homemade

Ittingen yoghurt ice cream, Ittingen mint ice cream, quince sorbet
Garden Dream Sorbet – made of Pinot Noir grapes, Ittinger mint and dark chocolate
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 Ittingen Brie with homemade pear bread and
wood oven bread, walnuts and dried Ittingen apple rings

17.–

