

## Starters

### Lamb's Lettuce

wood oven bread croutons | free-range egg | french dressing  
15.– / with bacon from our butcher's shop +2.–

### Ittingen Fresh Cheese Terrine

beluga lentils | pickled Ittingen blossoms | herb oil | Ittingen buttermilk sauce  
18.–

### Hand-cut Beef Tartare

brioche from our in-house bakery | Ittingen egg yolk cream | pickled vegetables | homemade nut butter  
25.– / 35.–

### Winterthur "Lucky Shrimp" Vegetable Tempura

parsley root purée | pickled Ittingen blossoms | saffron aioli | bisque foam  
23.–

### Wild Boar Bolognese – Stammheim hunt

tagliolini | Ittingen cheese crumble | Thurgovian truffles  
24.– / 34.–

### Baked Ittingen Free-Range Egg

thurgovian truffle | parsley root purée | brown butter foam  
23.–

## Soups

### Ittingen Beef Tea

Ittingen beef tongue | smoked udder | pickled vegetables  
15.–

### Cream of Pumpkin Soup

pumpkin sponge  
12.–

KARTAUSE ITTINGEN  
\*ZUTATEN 100% ITTINGEN\*  
0-KILOMETER-MENU

KARTAUSE ITTINGEN  
\*ZUTATEN 100% ITTINGEN\*  
0-KILOMETER-MENU



## Main Dishes



### Cordon Bleu of Schloss Herdern Pork

Ittinger Hofkäse rezent | home-smoked bacon  
warm Ittingen potato and cucumber salad | home-made ketchup  
42.–

### Carrot Variation



colorful carrots in surprising textures  
local saffron barley risotto | pickled Ittingen blossoms  
30.–

### Ittingen Paneer



apple chutney | carrot purée | lentil ragout | salt beetroot  
32.–

### Braised Radicchio



local saffron barley risotto | Ittingen grapes  
Ittinger Blau | Ittingen walnuts  
32.–

### Braised pork cheeks

Ittinger Amber beer jus | wood-fired bread dumplings | colorful carrots  
36.–

### Toggenburg Short Rib

bramata slice | burned leek | wild garlic buds | saffron aioli  
38.–

# 0

#### Kilometre philosophy – 100% taste.

In our 0-kilometre philosophy, our kitchen team combines the best ingredients from our cheese dairy, butchery, nursery, trout farm, wine cellar, orchards, granary and bakery. We are proud to be able to use so many products from our own farm 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**. Meat comes from our own farm or from other farms nearby. Transparency is important to us and nature remains nature: sometimes we run out of (our own) products at short notice. In this case, our kitchen team will provide adequate alternatives, and our service team will inform you.



## Ittingen classics

### Kartäuser Pfännli

pork fillet medallions of the Toggenburg pig  
homemade spaetzle | bacon cream sauce | fried onions | Ittingen apple chutney  
38.–

### Ittingen «Herrgottsbschysserli»

homemade veal Maultaschen | Ittingen mashed potatoes  
sour Ittingen pumpkin | Ittingen amber beer sauce  
34.– / 39.–



### Ittingen Smash Beef Burger

Ittingen Hofkäse | bacon-onion jam | relish  
ciabatta bun | truffle cheese fries | cole slaw salad  
39.–

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

## Fish

### Confit Ittingen Rainbow Trout Fillet

local saffron foam | saffron barley risotto | kale chips | colorful carrots  
49.–

### Swiss Pike-Perch Crispies in Ittinger Aber Beer Batter

boiled potatoes | tartar sauce | cole slaw salad  
34.– / 38.–



## A Dessert Sweetens Life

### Maracaibo Chocolate Mousse

Ittingen physalis | chocolate soil  
15.–

### Incarom éclair

dulce de leche | Incarom ice cream  
13.–

### Caramel "Köpfli"

roasted hazelnuts | whipped cream  
12.–

## Ittingen Minis

### Ittingen Pavlova

crumbles  
lemon verbena curd

### Ittingen Yogurt Parfait

granola  
honey yogurt foam

### Chocolate pear Cake

pear jelly  
pear spirit



CHF 6.– per piece ... or combine all three mini desserts for CHF 15.–

## Ice Cream and Sorbets

vanilla ice cream | white chocolate ice cream | chocolate brownie ice cream  
strawberry ice cream | coffee ice cream

per scoop CHF 4.– | whipped cream CHF 1.50

### Homemade

Ittingen yoghurt ice cream | Ittingen quince sorbet | plum cinnamon sorbet  
Incarom ice cream

### from Pilgerhof

Garden dream sorbet (made from Ittingen grapes, Ittingen mint and dark chocolate)

dandelion nut ice cream

per scoop CHF 5.– | whipped cream CHF 1.50

## Cheese

### Ittingen Cheese Platter

Hofkäse rezent | Rebkäse | Vesperkäse | Ittinger Brie | dried Ittingen apple rings  
homemade pear bread | Ittingen wood oven bread | Ittingen apricot mustard

18.–



Prices in Swiss francs incl. VAT

