

Starters

Kundelfingen Salmon Trout Marinated in Ittingen Hop Salt

hemp nuts from Weiningen | hemp oil | apple-celery purée | Ittingen amber beer caviar
21.–

Lamb's lettuce

Ittingen free-range egg | wood-fired bread croutons
15.–
with crispy Ittingen bacon +3. –



Mixed Leaf Salad with Thurgovian Dressing

candied sunflower seeds | grapes | wood-fired bread croûtons
14.–



Venison Royale

mushroom dashi | mushroom tartare | redcurrants | kale chips
19.–

Pumpkin Flan

pickled mushrooms | beetroot carpaccio | apple | walnut
18.–

Tagliatelle with Wild Boar Bolognese

Thurgovian truffle | truffle foam | Hofkäse crumbles
24.– / 39.–

Soups

Cauliflower Soup

truffle from Hörhausen | confit Ittingen egg yolk
14.–



Ittingen Pumpkin Soup

Swiss pumpkin seed oil | roasted pumpkin seeds
14.–

Main Dishes

Ittingen Veal Steak

Thurgovian truffle | truffle foam | red wine jus | creamy savoy cabbage
bramata polenta from Weiningen

54.–

Glazed Pork Belly from Schloss Herdern

quince chutney | creamy savoy cabbage | pumpkin and potato gröstel

36.–

Celeriac Cordon Bleu with Ittinger Blau

hemp nuts from Weiningen | quince chutney | pumpkin and potato gröstel
red cabbage foam

34.–

Beetroot Gnocchi

Ittinger Hofkäse sauce | baked Ittingen sage | mushrooms | leek

32.–

Autumn Specialities

Wild Boar Mushroom Pie

creamy leeks | pumpkin purée | truffle foam

39.–

Baked Autumn Vegetables with Pumpkin and Celery

braised red cabbage | brussels sprouts | Thurgovian sweet potatoes | parsnip

29.–

Autumn Sausage from our Butcher Christian Künzle

wild boar saucisson | bramata polenta from Weiningen | leek | mushrooms

34.–

Sliced Venison in Creamy Game Sauce

red cabbage with apple | chestnuts | brussels sprouts | apple with redcurrants | Ittingen quark spaetzle

45.–

Vegetarian Autumn Plate

red cabbage with apple | chestnuts | brussels sprouts | apple with redcurrants | Ittingen quark spaetzle

37.–

Venison Escalope in a Creamy Game Sauce

beetroot gnocchi | chestnuts | mushrooms | leek | redcurrants

49.–

We source our game from six hunting clubs in the cantons of Thurgau, Zurich and Schaffhausen. It is cut up by our apprentices under the expert guidance of our head chef, Mirco Schumacher.



Ittingen Classics

Cordon Bleu of Schloss Herdern Pork

Ittinger Hofkäse rezent | home-smoked bacon
pumpkin-potato gröstel | home-made ketchup
42.–



Kartäuser Pfännli

Swiss pork fillet medallions
homemade quark spaetzle | bacon cream sauce | roasted onions | Ittingen apple chutney
38.–

Ittingen «Herrgottsbschysserli»

homemade veal Maultaschen | vegetable broth | sauteed onion
34.– / 39.–



Schloss Herdern Pulled Pork Burger

roasted onions | pickled mushrooms | apple BBQ sauce
ciabatta bun | local fries | pumpkin chutney | pickled Ittingen cucumber
39.–

Fish

Ittingen Rainbow Trout Fillet with a Crust of Herbs and Wood-Fired Breadcrumbs

pumpkin-potato gröstel | red cabbage foam | hemp oil
47.–



Swiss Pike-Perch Crispies in Ittinger Amber Beer Batter

fried potatoes | tartar sauce | cole slaw
or
with mixed leaf salad | tartar sauce
37.–

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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.

A Dessert Sweetens Life

Ittingen Quark Roll

plum sorbet | poached rosemary pear
14.–



Chocolate Moelleux

quince sorbet | quince | Ittingen Pinobile foam
14.–

Vanilla Ice Cream

candied pumpkin | pumpkin seed oil | candied pumpkin seeds
12.–

Ittingen Minis

Ittingen Fior di Latte-Ice Cream

plum compote
walnut-crumble

Semolina-Flammerie

Ittingen quince sauce
chocolate soil

Pumpkin Tartlet

red currant



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

Ice Cream and Sorbets

vanilla 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 | Ittingen plum sorbet

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