

Starters

Mixed Leaf Salad with Thurgau Dressing

Ittingen free-range egg | herbs from the monastery garden
wood-fired bread croûtons
14.–



Tomato and Spinach Salad

Ittingen wood-fired bread croûtons | spring onions | basil cream | Winterthur burrata
18.–

Linguine with Ittingen Zucchini Strips

candied cherry tomatoes | white tomato foam | pea crumble
21.– / 32.–

Soups

Cold Tomato Soup

Ittingen basil granita | Ittinger Gin | homemade grissini
13.–



Main Dishes

Toggenburg Beef Entrecôte with Herb Crust

Ittingen Pinot Noir jus | pea and mint purée | baked potato | Ittingen sour cream
44.–

Oven-Roasted Ratatouille

basil emulsion | sun-dried tomato crumble | white tomato foam
29.–



Summer Classics

Sommer-Bowl

fennel | beans | cucumber | tomatoes | carrots
spelt | shiitake mushrooms | roasted nuts
29.–

with summer roll | Ittingen vegetable and fresh cheese filling 
+ 5. –

Tomato Risotto

baked aubergine | marinated Ittingen courgettes | Ittingen fresh cheese cream
29.–

Ittingen Classics

Cordon Bleu of Schloss Herdern Pork

Ittinger farm-made sharp cheese | home-smoked bacon
warm Ittingen potato and cucumber salad | home-made ketchup
42.–



Kartäuser Pfännli

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

Ittingen «Herrgottsbschysserli»

homemade veal Maultaschen | Ittingen mashed potatoes
pickled Ittingen gherkin | Ittinger Amber beer sauce
34.– / 39.–



Ittingen Smash Beef Burger

Ittingen fresh cheese | crispy bacon | apple BBQ sauce
ciabatta bun | regional fries | rocket salad
39.–

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

Fish

Swiss Pike-Perch Crispies in Ittinger Amber Beer Batter

boiled potatoes | tartar sauce | cole slaw salad
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

Verjus Mille-Feuille

Ittingen verjus sorbet | pickled Ittingen plums | crumble
14.–



Chilled Berry Soup

Ittingen yoghurt ice cream | honey treat
12.–

Ittingen Minis

Cheesecake

plum compote
chocolate soil

Semolina Pudding

Ittingen plum compote
crumble

Blackberry Trifle



pistachio crumble | lemon curd

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 plum sorbet | Ittingen verjus 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

farm-made sharp cheese | grape cheese | vesper cheese | Ittingen Brie | dried Ittingen apple rings
homemade pear bread | Ittingen wood oven bread | Ittingen apricot mustard
18.–

Prices in Swiss francs incl. VAT