



Small Ittingen Treats



(all bread, sausage, meat and cheese products originate from our farm and are therefore 0-kilometer classics)

Ittingen sausage salad, cheese salad or sausage & cheese salad

garnished

19.–

Mixed plate of salad

with Ittingen free-range egg

18.–

Warm ham from our farm

garnished with salads

25.–

Crispy perch in a Ittinger Amber beer dough

with pan-fried potatoes and sauce tartar

31.–

Ittingen monastery platter

Raw ham, dried beef, smoked bacon, Klosterkäse and raw milk Brie
with our homemade wood-oven bread

27.–

Ittingen smoked bacon

served in one piece or sliced

with our homemade wood-oven bread

14.–

Cold platter of Ittingen meat loaf

with our homemade wood-oven bread

10.–

Klostergibeli

smoked cold sausage served with our homemade wood-oven bread

10.50

Choose your favourite dressing

Thurgovian style – with grated apple and herbs

French style – according to an old house recipe

Italian style – with cold pressed native olive oil and «Balsamico di Modena»



Ittingen cheese platter

Hofkäse, Klosterkäse, Vesperkäse and raw milk Brie with homemade pear bread and wood-oven bread, walnuts and dried Ittingen pear cuts
17.–

Sandwich with our homemade wood-oven bread

with raw ham, dried beef or raw milk Brie
10.–

Sandwich with our homemade wood-oven bread

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



0 kilometers, 100% taste.

“Why look far afield when all that is good is close by?”

Our kitchen crew's 0-kilometer menu combines the best ingredients from Kartause Ittingen's farming estate. The delicious creations are made with products from our cheese dairy, butcher shop, fish farm, market garden, wine cellar, orchard, granary and from our hop gardens.

The 0-kilometer menu is our contribution to supporting local produce and reducing CO₂. We are proud that we are able to cook with so many products from our own farming estate. Not only it is top quality, but it could not be any fresher!

The products we use in Kartause Ittingen's kitchen are 95% **Swiss**. For ingredients our farming estate cannot produce we cooperate with selected local **(5- or 10-kilometer menu)** or regional producers and suppliers. The pork, veal and beef is from our farming estate or nearby farms. The lamb comes either from the estate or New Zealand.

For our chicken dishes we use Culinarium-certified Swiss poultry only.



We support the principles of Culinarium association and cook whenever possible with regional products.

If you have any questions about ingredients in our dishes in connection with allergies or intolerances, please ask our service team.



Cakes, coupes & ice creams

Ittingen Romanoff

With Thurgovian strawberries, homemade yoghurt ice cream
and whipped cream
12.–

The sinful

chocolate brownie ice cream and vanilla ice cream
cloister cake and whipped cream
11.–

Coupe Denmark

vanilla ice cream with chocolate sauce and whipped cream
10.50

Ittingen Iced Coffee

vanilla ice cream with coffee
served with homemade amarettini and whipped cream
11.–

Sorbet with spirit

homemade quince sorbet with Ittingen Kirsch
pear sorbet with Ittingen Williams
11.50

Selection of ice creams and sorbets

Vanilla ice cream, chocolate-brownie ice cream, walnut ice cream, strawberry ice cream
lactose-free ice cream: vanilla and chocolate
per scoop 3.50

homemade: Ittingen yoghurt ice cream, Ittinger amber beer ice cream
raspberry cheesecake-ice cream
Ittingen pear sorbet, Ittingen quince sorbet, rhubarb sorbet
per scoop 4.–

whipped cream 1.50

Freshly homemade tarts and cakes

find our selection in the cooling show-case beside the mill wheel

Desserts for children

A scoop of ice cream with whipped cream and crunchy hat
4.50

Muhh – strawberry- and vanilla ice cream
5.–



All Prices in Swiss Francs including VAT

