Small Ittingen Treats

Ittingen sausage salad, cheese salad or sausage & cheese salad
garnished
19.–

Mixed salad
with Ittingen free range egg
18.–

Hot ham from our farm
garnished with salads
25.–

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»

Crispy Swiss pike-perch strips from the Tropenhaus Frutigen
in Ittingen Amber beer dough with sauce tartar and pan-fried potatoes
35.–

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 wood-oven bread
14.–

Cold platter of Ittingen meat loaf
with our homemade wood-oven bread
10.–

Ittingen cheese platter
Hofkäse, Klosterkäse, Vesperkäse and raw milk Brie
with homemade pear bread and wood-oven bread,
walnuts and dried Ittingen apple rings
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.–

★★★

KARTAUSE
ITTINGEN

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 CO_2. 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 from Toggenburg. For our chicken dishes we use Culinarium-certified Swiss poultry only.

Our Swiss waters are far from being able to cover the domestic consumption of fish.
Nevertheless, thanks to innovative fish farmers, we don't have to do without good and
healthy Swiss fish.
In addition to the fresh water from the inside of the Lötschberg, the modern circulation
system of the Tropenhaus Frutigen is an important factor for the high quality. The use of
antibiotics, hormones or other drugs is deliberately avoided. Sustainability and species-
appropriate animal keeping are given top priority at the Tropenhaus Frutigen.

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 cup
Homemade yoghurt ice cream with Ittingen apple purée
homemade egg liqueur and whipped cream
12.–

The sinful
chocolate brownie ice cream and homemade hazelnut ice cream
monastery cake and whipped cream
11.–

Winter delight
Homemade hazelnut ice cream
with caramelized Ittingen apple slices
and whipped cream
11.–

Sorbet with spirit
homemade quince sorbet with Ittingen Röteli
homemade pear sorbet with Ittingen pear schnapps
11.50

Selection of ice creams and sorbets
vanilla ice cream, chocolate brownie ice cream,
blood orange sorbet
per scoop 3.50

homemade: baked apple ice cream, hazelnut ice cream,
yoghurt ice cream, quince sorbet, pear 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

★★★

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