



## 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 salad**  
with Ittingen egg  
18.–

**Hot ham from our farm**  
garnished with salads  
25.–

**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" cheese and raw milk Brie  
with Ittingen wood-oven bread  
27.–

**Ittingen smoked bacon**  
served in one piece or sliced with Ittingen wood-oven bread  
14.–

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

### 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, wood-oven bread,  
walnuts and dried Ittingen pear slices  
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 Ittingen 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 CO<sub>2</sub>. 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.



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.



## Coupes & ice creams

**Vermicelles** – sweet chestnut puree  
refined with Kirsch and whipped cream

9.–

with meringue

10.–

### The classic coupe Nesselrode

Vermicelles with meringue, vanilla ice cream and whipped cream

11.–

### The sinful

chocolate-brownie ice cream and vanilla ice cream  
cloister cake and whipped cream

11.–

### Ittingen cup

Homemade yoghurt ice cream with Ittingen apple purée  
homemade egg liqueur and whipped cream

12.–



### The autumnal

with walnut ice cream, caramelized Ittingen pear cubes  
and whipped cream

11.–

### Coupe Lactose free and gluten free

Vanilla ice cream with homemade Ittingen apple purée

10.–

### Sorbet with spirit (with alcohol)

Homemade quince sorbet with Ittingen Röteli (cherry)

Homemade plum sorbet with Ittingen plum liqueur

11.–



### Selection of ice creams and sorbets

vanilla, chocolate-brownie, walnut, grape sorbet  
per scoop 3.50

homemade: yoghurt ice cream, honey-pinobile ice cream  
quince sorbet, plum sorbet, beetroot sorbet

per scoop 4.–

whipped cream 1.50

## Freshly made 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

