

Welcome to Restaurant Mühle



Starters from the Ittingen cuisine

Parsley root soup

with Ittingen sour cream and homemade black croutons
11.–

Variation from Ittingen pumpkin

with soup, spring roll and raviolo
18.–

Warm Ittingen Brie

with a sweet pumpkin-chutney
enjoy this dish as a starter or dessert
15.–

Baked Rebkäse from our own dairy

with lamb's lettuce on Ittingen verjus sauce
and Ittingen plum compote
16.–

Homemade «Wilener» sweet potato gnocchi

with Ittingen rosemary-cream cheese
and Ittingen black nut
as starter 16.– / as main course 28.–

Composition «Energy»

leaf salad with edamame, caramelized salt nuts
beetroot and sprouts on young Ittingen cheese carpaccio
16.–

Salad

Hüttwiler lamb's lettuce

with crispy croutons from wood oven bread
and Ittingen free range egg
12.–

on request with bacon from the Ittingen pork
+ 2.–

choose your favorite dressing

Thurgovian - with grated apples and herbs

French - according to an old house recipe

Italian - with extra virgin olive oil and "Balsamico di Modena"



Main Courses from the Ittingen cuisine

Two kinds of Ittingen ox meat
ox paillard filled with ox ragout
homemade rapeseed-spätzli and Ittingen pumpkin
52.–

Saltimbocca from Ittingen veal
with air dried Ittingen raw ham and sage from the monastery garden
herbs jus, creamy savoy cabbage and Ittingen mashed potatoes
38.– / small main course 33.–

Braised Ittingen veal cheek
in Ittingen Amber beer jus with veal bacon chips
homemade rapeseed-spätzli and beans from our monastery garden
36.–

The 0-kilometer Pulled Pork Burger
with smoked pork
Ittingen Hofkäse and bacon, homemade pumpkin-ketchup
roasted onions and Ittingen gherkin from our monastery garden
31.–

optionally with crispy XL french fries or coleslaw salad
4.–

Our monastery classic

Carthusian pan
medallions of pork from our farm with an apple bacon sauce
and homemade spätzli
37.–

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU

KARTAUSE ITTINGEN
*ZUTATEN 100% ITTINGEN UND
NACHBARSCHAFT*
10-KILOMETER-MENU

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU

Vegetarian Dishes

Black-Jack

Jackfruit BBQ-burger with tomato, Ittingen gherkin, roasted onions, rocket salad and Ittingen yoghurt dip in a homemade bun made with black flour

25.–

optionally with crispy XL french fries or coleslaw

4.–

Homemade «Wilener» sweet potato gnocchi

with Ittingen rosemary-cream cheese and Ittingen black nut

28.–



Fish dish

Saltimbocca from swiss pike-perch filet from the tropical house Frutigen

with air dried Ittingen raw ham and sage from our monastery garden served on ratatouille with black rice and lemon-thyme jus

37.–

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.



Trouts from our own raising

enduring and environmental friendly production
(only available in the evening)

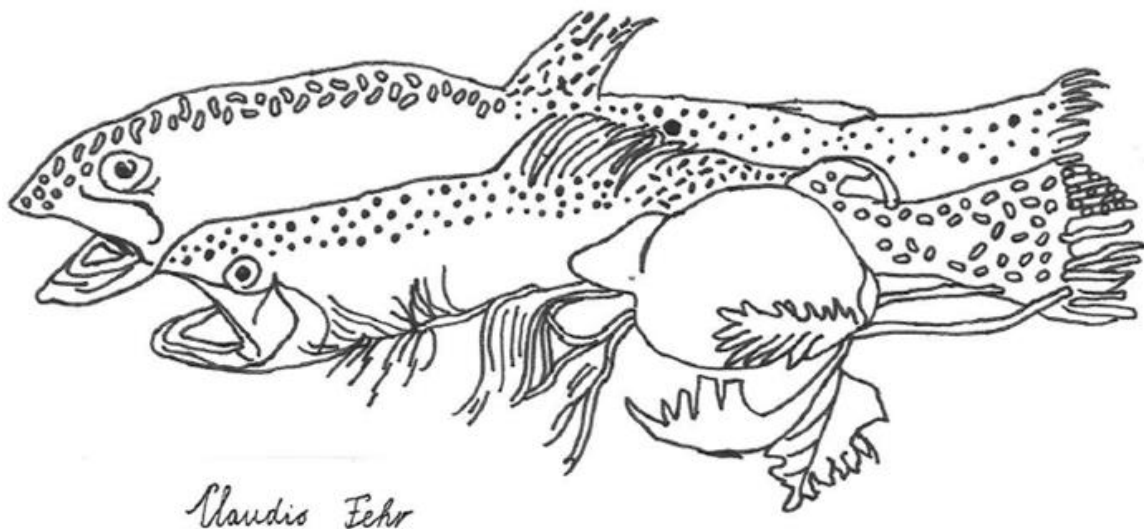
Pan-fried rainbow trout

with foamy herb butter
dry rice or boiled Ittingen potatoes
32.–

Rainbow trout poached in Ittingen beer brew

dry rice or boiled Ittingen potatoes
32.–

The Carthusian monks were already running a fishery, in the nearby „Nut tree lake“. We have been raising our own trouts for many years now. Our historic spring (230 up to 280 litres per minute) and the wonderful water quality of it are making it possible for us to raise trouts. The young trouts mainly originate from our own upbringing or nearby fish farms. The breeding follows in five natural ponds near our market garden. We are feeding our trouts with biological food. They are reaching a length from about 29 cm and a living weight of just about 280 g within 1.5 up to 2 years. We raise 2'400 trouts per year. Some of those trouts are being brought to our kitchen alive. The other half is smoked and for sale in our monastery shop.



Sujet gestaltet von unserem beliebtesten Mitarbeiter Claudio Fehr



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 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.

All prices in Swiss Francs including VAT

