

Starters

Marinated char from the Kundelfinger farm

on Ittingen apple-cucumber yoghurt dip and potato crisps
17.–

Tongue carpaccio from Ittingen veal

with roasted Ittingen calf's sweetbread and green Thurgovian asparagus salad
with a wild herb dressing
19.–



Spring salad

crisp leaf lettuce with radishes, cucumber cubes
colorful Thurgovian cherry tomatoes and Ittingen cream cheese cubes
served with roasted seeds and homemade black croutons
14.–
with roasted Ittingen calf's sweetbread + 4.–



Vitello Tonnato

Thin slices of rose roasted Ittingen veal with creamy tuna sauce
served with a green Thurgovian asparagus salad
as a starter 23.– / as a main course 34.–

Taboulé salad

a mixed bulgur salad with cucumber cubes, minced tomatoes, lime juice
roasted nuts and fresh mint
15.–



Soups

Cream of wild garlic soup

with homemade black croutons
10.–



Cream of white asparagus soup

with homemade lemon croutons
10.–



Intermediate courses

Peperonata with pine nuts

with cheese espuma and smoked Ittingen ham
15.–



Main Courses

Marinated Alpstein pork belly

on green Thurgovian asparagus with mashed celery and roasted onions
34.–

Thurgovian asparagus risotto

with green asparagus, sautéed oyster mushrooms, creamy Ittingen cheese
baked tomatoes and baked rocket salad 
31.–

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

Soy Stroganoff

Soya strips in paprika cream sauce with onions, bell pepper
mushrooms and Ittingen pickles 
served with saffron tagliatelle
28.–

White Danube Asparagus

served with homemade hollandaise sauce and Ittingen rosemary potatoes
32.–

with Ittingen raw ham or Ittingen boiled ham + 7.–
with cold smoked salmon from the Kundelfinger farm + 12.–
with homemade vegan falafel balls and tomato dip + 9.– 

Ittingen signature dish

Kartäuser Pfännli

pork medallions from the Alpstein region with Ittingen rosemary cream sauce
homemade Spätzli and Ittingen apple-chutney 
37.–

Veal escalope from our farm

with homemade spätzli, mixed vegetables and served with Ittinger Gravados sauce
41.–

Ittingen Osso Bucco "Gremolata"

with braised vegetables, served with mashed sweet potatoes
and green Thurgovian asparagus
35.–

KARTAUSE ITTINGEN
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Ittingen 0-kilometer pulled Pork Burger

with BBQ-sauce, cheese and bacon from our farm, Ittingen pickle,
red wine onions, Ittingen sour cream in a homemade bun
32.–

KARTAUSE ITTINGEN
ZUTATEN 100% ITTINGEN
0-KILOMETER-MENU

optionally with crispy XL French fries or cabbage salad
4.–



Fish

Thurgovian fresh water fish-paella

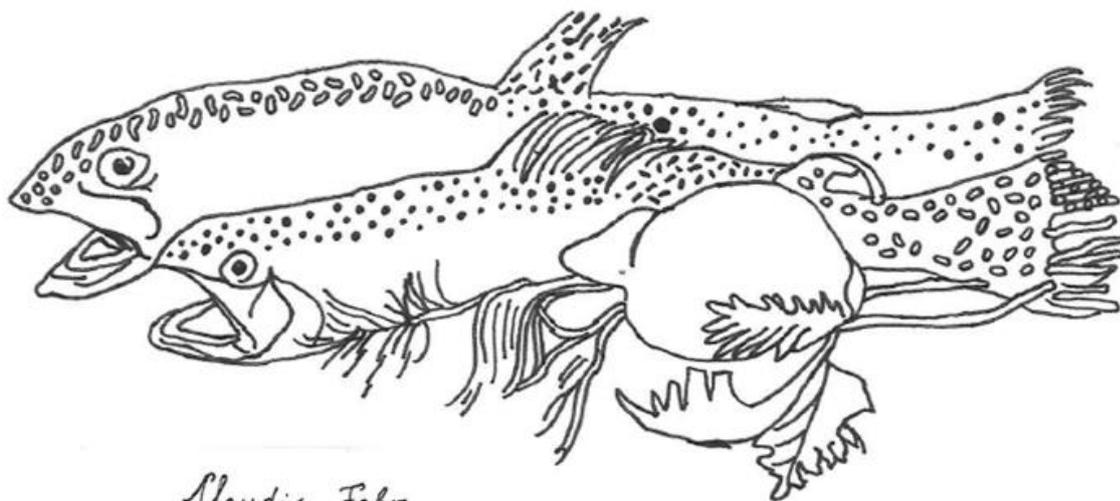
with rainbow trout, salmon trout and arctic char from Kundelfinger Hof
served with saffron-vegetable rice, fresh herbs and lemon slices

39.–

Swiss pike-perch stripes baked in Ittinger Amber beer dough

with fried Ittingen potatoes, vegetables and tartar sauce

36.–



Sujet gestaltet vom unserem betreuten Mitarbeiter Claudio Fehr

0 kilometer philosophy - 100% taste

In a 0-kilometre menu, our kitchen team combines the best ingredients from our cheese dairy, butchery, nursery, wine cellar, orchards, granary and bakery.

We are proud to be able to use so many products from our own estate 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 selected local products from **local and regional producers**. All meat comes from our own estate farm or from other farms nearby. We are currently in the process of converting to free-range pig farming. Until we are ready, we temporarily obtain our pigs from Herdern Castle and process them in our own butchery.



A Dessert sweetens Life

Chocolate-hazelnut cubes

with Thurgovian apple sorbet

10.–

Homemade éclair

with Bavarian cream and rhubarb compote

10.–

Ittingen iced coffee

Vanilla ice cream, coffee, homemade amarettini and whipped cream

12.–

Coupes

The sinful

chocolate and vanilla ice cream

with Klostercake and Edelbittercake cubes served with whipped cream

12.–

Coupe Romanoff

Vanilla ice cream and strawberry ice cream with Thurgovian strawberries and whipped cream

12.–

Coupe Rhubarb

Homemade rhubarb-joghurt ice cream with rhubarb compote

Thurgovian strawberries and almond crumble

11.–

Lactose free and vegan

Homemade chocolate cake with orange salad

9.50

Ice cream and sorbets

marzipan-sour cherry ice cream, vanilla ice cream, chocolate ice cream and coffee ice cream
sweet cider sorbet

per scoop 3.50 / whipped cream 1.50

Homemade

Ittingen yogurt-rhubarb ice cream, quince sorbet

per scoop 4.- / whipped cream 1.50

Homemade Tarts and Cakes from our pastry shop

please ask our service staff

Cheese

Ittingen cheese platter

Farm cheese, cloister cheese, Vesper cheese and Ittingen Brie with home-made pear bread
sourdough bread, walnuts and dried Ittingen apple rings

17.–

