

Sweeten your life

The three Ittingen treats... Take one – or try them all!

Lime mousse with homemade raspberry cheesecake-ice cream and Ittingen lemon thyme crumble	6.–
Strawberry and pistachio cake in a jar with homemade rhubarb sorbet and Ittingen yoghurt pop rocks	6.–
Strawberry tiramisu from Thurgovian strawberries, flavoured with Ittingen basil, served with homemade elderflower granita	6.–
All 3 Ittingen mini-desserts	15.–
Three kinds of the Ittinger Amberbeer	
Beeramisü, beer ice cream and Ittingen beer liqueur	12.50

Coupes

Ittingen Romanoff

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 ice coffee

Vanilla ice cream, coffee with homemade amarettini and whipped cream

11.–

Sorbet with spirit

Homemade quince sorbet with Ittingen Kirsch

11.50

Ittingen pear sorbet with Ittingen Williams

11.50

Ice creams and sorbets

Vanilla ice cream, chocolate-brownie ice cream, walnut ice cream, strawberry ice cream per scoop

3.50

Homemade

Ittingen yoghurt ice cream, Ittingen amber beer ice cream raspberry cheesecake-ice cream

4.–

Ittingen pear sorbet, Ittingen quince sorbet, rhubarb sorbet per scoop

Whipped cream

1.50



Lactose-free, vegan and gluten-free Homemade chocolate gugelhupf with fresh fruits	9.50
Lactose-free ice cream vanilla and chocolate per scoop	3.50
Gluten-free our homemade cloister cake - classic or bittersweet	5.50

Freshly homemade tarts and cakes

Find our selection in the cooling show-case beside the mill wheel.

Specialities from our cheese dairy

The Charterhouse Ittingen has handcrafted its own cheese for centuries

“Extraordinary products tell a good story. This is why only a cheese made of raw milk is a proud witness of its provenance and of the passion given by those who produce, refine and cultivate it. Experience, patience, affection and especially love is required to foster an outstanding product. May it continue to impress and delight the connoisseur of exclusive cheese.”

Ruedi Tritten, master cheese-maker Kartause Ittingen

Warm Ittingen raw milk Brie with caramelized apple slices and black Ittingen nut	15.–
Ittingen cheese platter Hofkäse, Klosterkäse, Vesperkäse and raw milk Brie homemade pear bread and dried apple rings	17.–
Small Ittingen cheese platter Hofkäse, Klosterkäse and raw milk Brie homemade pear bread and dried apple rings	12.–



Desserts for children

A scoop of ice cream with whipped cream and crunchy waffle	4.50
Muhh – strawberry- and vanilla ice cream	5.–

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

