

Starters

Autumn Salad

Lettuce and chicory with cranberry dressing
with caramelised apple slices, figs, walnuts and Ittinger Blau

14.–



Warm Ittinger Brie

with apple chutney, honey, walnuts and Ittingen bread chip on apricot mustard

16.–



Lamb`s lettuce

with fried mushrooms and Ittingen free range egg with French dressing

12.–



Soups

Cream of Pumpkin Soup

with seed oil and roasted seeds

11.–



Cream of Ittingen Parsnip Soup

with olive oil and deep-fried garlic

12.–



Intermediate dish

Homemade raviolo from grape seed flour

with Ittingen pear filling
on spicy Ittingen pumpkin ragout

18.–



Main courses



We obtain our venison from a Culinarium partner who gets the meat from around 40 hunting parties from the cantons of Thurgau, Zurich and St. Gallen for expert cutting.

Deer Stew

with homemade spaetzli, red cabbage, chestnuts and mulled wine pear
39.–

Saddle of Venison

on red cabbage, brussels sprouts with bacon and sweet potato mash
with chestnuts and mulled wine pear
48.–

Kartäuser Pfännli

pork filet from the Toggenburg region with apple and bacon sauce
and homemade spätzli
37.–

Roasted Rib-Eye Steak

on veal jus with autumn vegetables and French fries
45.–

Vegetarian dishes

Autumn Plate

with homemade spaetzli, red cabbage, Ittingen pumpkin
chestnuts, fried mushrooms and mulled wine pear
34.–



Savoy cabbage roulade

filled with cream cheese and mushrooms
on a bed of potatoes with herb sauce
34.–



Fish

Rainbow Trout from the Kundelfinger Hof

roasted on creamed leeks with sweet potato mash and almond butter
37.–

Lostallo Salmon Roasted on the Skin

with Frauenfeld porcini tagliatelle and pumpkin on a light herb sauce
43.–

0 Kilometre 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

The 3 Ittingen mini desserts... Individually or combined as you like

Chestnut Cheesecake
6.–

Caramel flan
6.–

Chocolate mousse
with Ittingen Williams
6.–

all 3 Ittingen mini desserts combined
16.–

Lactose free und vegan

Homemade chocolate ring cake with fresh fruit
11.–

Coupes

The Sinful

Chocolate ice cream, vanilla ice cream,
Klostercake and Edelbittercake cubes served with whipped cream
13.–

Coupe Nesselrode

Vermicelles with Vanilla ice cream, meringues and whipped cream
13.–

Coupe Apple Pie

Yoghurt- and chocolate ice cream with Ittingen apple compote, almond crumble and whipped cream
14.–

Ice Cream and Sorbets

Marzipan and sour cherry ice cream, vanilla ice cream, chocolate ice cream, coffee ice cream
sweet cider sorbet
per scoop 4.– / whipped cream 1.50

Homemade

Ittingen yoghurt ice cream, quince sorbet
New pearl from Pilgerhof:
Gartentraum sorbet - with grape, Ittingen mint and dark chocolate
per scoop 4.50 / whipped cream 1.50

Our pâtisserie produces fresh tarts and cakes daily

Please ask our service team for more information

Cheese

Ittingen Cheese Plate

Hofkäse, Klosterkäse, Vesperkäse and Ittinger Brie with homemade pear bread and wood oven bread,
walnuts and dried Ittingen apple rings
17.–

