

Starters from the Ittingen Cuisine

Nectarine & Vegetable Gazpacho

with Ittingen basil croûtons and roasted pine nuts
11.–

Ittingen Tomato and Cheese

with soft Ittingen cheese and tomatoes
homemade basil pesto from the cloister garden
leaf salad and roasted Ittingen rapeseeds
15.–

Estival salad

leaf salad with fresh apricots, tomatoes
Ittingen herbs and diced Ittingen «vine» cheese
15.–

Vitello Tonnato

roasted and sliced Ittingen veal with a smooth tuna sauce
refined with capers and onions
as starter 21.– / as main course 30.– / with fried potatoes + 4.–

Appetizer

small salad or a soup of the day
8.–

Ittingen Main Courses

Veal fillet medallions from the Ittingen calf

with chanterelles sauce, homemade Ittingen curd pizocles and vegetables
51.–

Carthusian pan

Medallions of pork from our farm with an apple-bacon sauce
and homemade spätzli
37.–

Veal escalope from our farm

with homemade spätzli and mixed vegetables, served with Ittingen Gravados sauce
36.–

Loop the Loop the Burger

juicy Ittingen beef 220g, spicy farm cheese, bacon
fried onions, gherkin and Ittingen sour cream
in Ittingen Loop bread
33.–
optionally with crispy XL french fries or coleslaw salad
4.–

Entrecôte from Alpstein region

with Café de Paris sauce, Ittingen potato gratin and mixed vegetables
46.–




Ittingen Mill Plater


mixed salad with Ittingen raw milk Brie, air-dried Ittinger raw ham
melon and homemade herb butter; choose either with
chicken breast 31.–
Ittingen pork steak 30.–
Alpstein Entrecôte 42.–

Meatless Main Courses

Black-Jack


Jackfruit BBQ-burger in a homemade black bun with tomato, Ittingen gherkin, 
roasted onions, rocket salad and Ittingen yoghurt dip
26.–
optionally with crispy XL french fries or coleslaw salad
4.–

Ittingen Basil Pasta

with tomatoes from the cloister garden 
homemade basil pesto and cheese cracker
28.–



Chickpea-lentil curry

with apricots and home-grown courgettes, served with basmati rice 
26.–

Fish

Pan-fried pikeperch

with Ittingen white wine sauce, pan-fried potatoes and Ittingen courgettes
34.–

A Dessert Sweetens Life

Black Forest cake

with Ittingen cherry, compote, chocolate- and vanilla mousse
8.–

Tonka bean creme brûlée with homemade sesame-orange ice cream
11.–

Ittingen berry tiramisu with fresh berries
11.–

The sinful

Chocolate brownie ice cream and vanilla ice cream with monastery cake and whipped cream
11.–

Coup Romanoff

Vanilla ice cream with fresh Thurgovian strawberries and whipped cream
11.–

Homemade Tarts and Cakes from our Bakery

please ask our service staff

Prices in Swiss Francs including VAT

