

Winterly welcome



Starters from the Ittingen cuisine

Goulash soup from the Ittingen ox
with potato cubes and sour cream
12.–



Coconut-lime soup
with pomegranate seeds
and home pickled Swiss salmon from the mountain water
12.–

Baked "Rebkäse" from our cheese dairy
with lamb's lettuce from Hüttwilen and homemade apple chutney
Ittingen sunflower oil dressing
16.–



Salad

Colorful winter lettuce
with Ittingen dried beef, dates, orange fillets and roasted pumpkin seeds
13.–

Lamb's lettuce from Hüttwilen
with roasted Ittingen sweetbread
sprouts and croutons
14.–



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

Choose your favourite dressing

Thurgovian style – with grated apple and herbs
French style – according to an old house recipe
Italian style – with cold pressed native olive oil and «Balsamico di Modena»



Ittingen main dishes

Paillard from the Ittingen ox

with homemade pepper butter, fried onions, black salsify
and parsnip-sweet potato-gratin
39.–

Saltimbocca from the Ittingen veal

With Ittingen raw ham and sage from the monastery garden
creamy orange-risotto with roasted pine nuts and vegetables
41.–

The 0-kilometer burger

with spicy Ittingen beef (220g)
Ittingen Hofkäse and bacon, homemade pumpkin-ketchup,
onion confit and pickled cucumber from our garden
32.–

optionally with crispy XL French fries or country cuts
4.–



Our cloister-classics

Cloister pan

Pork fillet medallions from our farm with mushroom cream sauce
and homemade spätzli
37.–



Simply classic

220g Schnitzel from the Ittingen pork in an Ittingen herbal bread crust
with crispy XL French fries
32.–

Ittingen pork steak „Brewer style“

Pork steak from our farm stuffed with leek and mustard
with Ittingen Amber beer gravy
pan fried rosemary-potatoes and seasonal vegetables
34.–



Vegetarian dishes

Homemade pear ravioli

Homemade ravioli with grape seed flour
filled with Ittingen Hofkäse and pears
27.–



Red vegetable curry

with marinated tofu, jasmine rice and crispy sesame sail
26.–

Forest mushroom Stroganoff

with Ittingen sour cream
served with homemade pappardelle with grape seed flour
27.–

Fish

Swiss Salmon from the mountain water

fried on the skin
on orange-risotto and seasonal vegetables
39.–

We buy our fish from the first salmon farm of Switzerland. The Swiss Alpine Fish AG is located in Lostallo in the Italian speaking part of the canton of Grison. They practice the most advanced and sustainable form of aquaculture.





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 New Zealand.

For our chicken dishes we use Culinarium-certified Swiss poultry only.



GENUSS AUS DER REGION

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

