

# Autumnal welcome



## Starters from the Ittingen cuisine

**Ittingen potato-leek soup**  
with chili sausage from our butcher Rolf  
12.–

**Baked "Rebkäsi" from our cheese dairy**  
with lamb's lettuce and plum compote  
and a sweet cowberry dressing  
14.–

**Homemade pappardelle made with grape seed flour**  
with pen fried pumpkin and Ittinger sage-chestnut pesto  
16.–

**Ittinger "Mostbröckli" carpaccio with vintner salad**  
carpaccio of Ittingen air dried beef with salad bouquet, grapes and sautéed mushrooms  
served with Ittingen grape dressing  
13.–

## Salad

**Autumn salad**  
with lamb's lettuce and chicory  
apple slices, figs, walnuts and Ittingen blue  
with a sweet cowberry dressing  
14.–

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



## Ittingen main dishes

### Escalope of venison

with Ittingen gravados sauce  
with homemade croissant dumplings,  
pan fried seasonal mushrooms, mulled wine pear and Brussels sprouts with bacon  
46.–

### Game pan

Sliced game with grapes  
chestnuts and seasonal mushrooms with juniper cream sauce  
homemade Spätzli made with grape seed flour  
38.–

### Jugged venison

with red cabbage, chestnuts and a mulled wine pear  
and homemade Spätzli  
31.–

### Game Burger

with homemade chestnut bun and Ittingen bacon  
Ittinger Hofkäse, gherkins, pickled pumpkin and Ittingen sour cream  
32.–

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



*We buy our game from a Culinarium partner, who buys the meat from 40 hunting areas from the cantons of Thurgau, Zurich and St. Gallen.*

## Our monastery classics

### Clositer pan

Ittingen pork medallions with an apple bacon sauce  
and homemade Spätzli  
37.–

### Simply classic

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

### Ittingen pork steak „Brewer style“

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

### Veal Saltimbocca from our farm estate

with sage from the monastery garden and air-dried Ittingen raw ham  
and Ittingen "Röteli"-Gravy  
on a vegetable Quisotto with dried apricots and Ittingen blue cheese  
38.–



## Vegetarian dishes

### Autumn plate

homemade Spätzli, Brussels sprouts, red cabbage, chestnuts  
pan fried mushrooms and mulled wine pear  
28.–

### Pumpkin gnocchi

homemade  
with pumpkin ragout and walnuts  
26.–

### Forest Mushroom Stroganoff

with Ittingen sour cream served with homemade grape seed flour pappardelle  
26.–

## Fish

### Swiss Salmon from the mountain water

fried in the skin  
on ratatouille with vegetable quisotto  
and potato straw  
41.–

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



### Trouts from our own raising

enduring and environmental friendly production  
(only available for dinner)

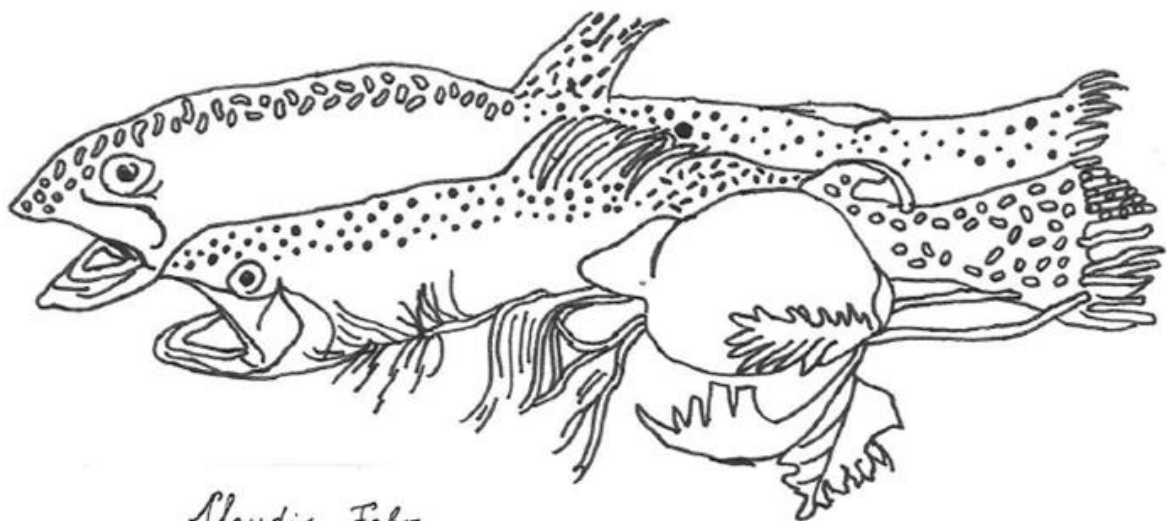
#### Pan-fried rainbow trout

with fluffy herb butter  
dry rice or boiled potatoes  
32.–

#### Rainbow trout poached in Ittingen beer stock

dry rice or boiled potatoes  
32.–

*The Carthusian monks were already running a fishery, in the nearby „Nut tree lake“. We have been raising our own trout's for many years now. Our historic spring (230 up to 180 Liter per minute) and the wonderful water quality of it are making it possible for us to raise trout's. The young trouts mainly originate from our own upbringing or nearby fish farms. The breeding follows in five natural ponds near our market garden. We are feeding our trout's with biological food. They are reaching a length from about 29 cm and a living weight of just about 280 g within 1.5 up to 2 years. We raise 2'400 trouts per year. Some of those trouts are being brought to our kitchen alive. The other half is smoked and for sale in our monastery shop.*





**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 CO<sub>2</sub>. 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.

Our trout filets originate from German and Danish aquacultures. The pike perch is a wild catch from the Russian freshwater fishery and is processed in Egnach nearby.

Our char comes from the German freshwater fishery and the pikeperch originate from Switzerland, Germany, Poland or Sweden.

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

