



Small Ittingen Treats



(all bread, sausage, meat and cheese products originate from our farm and are therefore 0-kilometer classics)

Ittingen sausage salad, cheese salad or sausage & cheese salad

garnished

19.–

Mixed salad

with Ittingen egg

18.–

Hot ham from our farm

garnished with salads

25.–

Ittingen monastery platter

Raw ham, dried beef, smoked bacon, Klosterkäse and raw milk Brie

27.–

Ittingen smoked bacon

served in one piece or sliced

14.–

Cold platter of Ittingen meat loaf

with our homemade wood-oven bread

9.50

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 cheese platter

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

Sandwich with our homemade wood-oven bread

with raw ham, dried beef or raw milk Brie
10.–

Sandwich with our homemade wood-oven bread

with boiled ham, meat loaf, Swiss salami or Hofkäse
8.–



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.

Our trout filets originate from German and Danish aquacultures. The 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.



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.



Cakes, coupes & ice creams

Vermicelles – sweet chestnut puree
refined with Kirsch and whipped cream

9.–

with meringue

11.–

The classic coupe Nesselrode

Vermicelles with meringue
vanilla ice cream and whipped cream

11.–

The sinful

chocolate-brownie ice cream and vanilla ice cream
cloister cake and whipped cream

11.–

The autumnal

Hay ice cream with caramelized Ittingen pear cubes
and whipped cream

10.50

Ittingen cup

Homemade yoghurt ice cream with Ittingen apple purée
and homemade egg liqueur

11.50

Sorbet with spirit (with alcohol)

Homemade quince sorbet with Ittingen Kirsch
Homemade plum sorbet with Ittingen plum liqueur

11.50

Selection of ice creams and sorbets

vanilla chocolate-brownie, pear sorbet
per scoop 3.50

homemade: hay ice cream, yoghurt ice cream, quince sorbet, plum sorbet
per scoop 4.–

whipped cream 1.50

Freshly made tarts and cakes

find our selection in the cooling show-case beside the mill wheel

Desserts for children

A scoop of ice cream with whipped cream and crunchy hat

4.50

Muhh – strawberry- and vanilla ice cream

5.–

All Prices in Swiss Francs including VAT

