





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

Homemade soup

daily changing offer 7.50

Ittingen cheese salad, sausage salad or Swiss sausage & cheese salad garnished 19.–

> Mixed salad plate assorted vegetable salad, leaf salad and Ittingen egg 18.–

> > Chicken Breast Salad with curry and pineapple 22.–

Smoked trout fillets with apple-horseradish sauce toast bread and butter

18.– / as a main course 28.–

Hot ham from our farm garnished with salads 25.–

Ittingen monastery platter raw ham, dried beef, smoked bacon, Klosterkäse and raw milk Brie with our wood-fired bread 27.–

> Smoked bacon from Ittingen in one piece or sliced with our wood-fired bread 14.–

Cold platter of Ittingen meat loaf with our homemade wood-oven baked bread 9.50

"Klostergibeli" smoked cold sausage with our wood-fired bread 10.50



ARTAUSE ITTINGEN Ittingen cheese platter* Hofkäse, Klosterkäse, Vesperkäse and raw milk Brie 17.–

> Small Ittingen cheese platter* Hofkäse, Klosterkäse and raw milk Brie 12.–

*our cheese is served with homemade pear bread, walnuts, dried fruits and apple rings

Sandwich with our homemade wood-fired bread with raw ham, dried beef or raw milk Brie 10.–

Sandwich with our homemade wood-fired bread with boiled ham, liver cheese, 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 is from our farming estate, whereas the veal, beef and lamb comes either from the estate or the Alpstein region.

Our trout and char filets originate from German and Danish aquacultures. Our pikeperch comes from Germany, Poland or Sweden.

For our chicken dishes we use Culinarium certified Swiss poultry.



GENUSS AUS DER REGION

We support the principles of Culinarium association and cook whenever possible with regional products.

Please direct your enquiry regarding allergenic ingredients to our staff.





Cakes, coupes & ice cream

The Berry

homemade yoghurt ice cream with fresh berries and whipped cream 11.-

Coupe Romanoff

vanilla ice cream with fresh strawberries and whipped cream 11.-

The Sinful

chocolate-brownie ice cream and vanilla ice cream cloister cake and whipped cream 11.–

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Coupe Denmark vanilla ice cream with chocolate sauce and whipped cream 10.50

Ittinger ice coffee

vanilla ice cream and coffee homemade amarettini and whipped cream 11.-

Sorbet with spirit

homemade quince sorbet with Ittingen kirsch apricot sorbet with Ittingen Fortunatus 11.50

Ice creams and sorbets

vanilla, walnut, chocolate-brownie, pistachio, caffè-croccante, apricot sorbet homemade: yoghurt ice cream, quince sorbet per scoop 3.50 whipped cream 1.50

Freshly made tarts and cakes

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

Lactose-free, gluten-free and vegan homemade chocolate gugelhupf with fruits 9.50

Desserts for Children

A scoop of ice cream with whipped cream and crunchy head 4.50

Muhh – children ice cream

5.– **Stork Nest** vanilla ice cream and strawberry sauce in a chocolate dress 6.–

All prices in Swiss Francs including VAT

