

Summer menu Restaurant Mühle

Starters from the Ittingen cuisine

Ittingen summer appetiser

a variation of grilled courgettes
tomatoe confit ,herbal cream cheese
and air dried Ittingen raw ham
per person 13.–



Nectarine-gazpacho

with Ittingen basil croûtons and roasted pine nuts
11.–

Baked "Rebchäsli" cheese from our dairy

with salad and Thurgovian strawberry dressing
16.–



Vitello tonnato

roasted and sliced Ittingen veal with a smooth tuna sauce
refined with capers and onions
with pan-fried potatoes
21.– / main course 29.–

Ittingen coppa carpaccio

with a nasturtium salad from the cloister garden, extra hard cheese
and homemade apple reduction
16.–



Salads

Ittingen herb and flower salad

salad with fresh herbs and flowers from our monastery garden
Ittingen "Rebchäsli" cheese cubes and crispy bread croûtons
12.–



Monastery turret

Ittingen cheese and tomato
with homemade pesto from basil of our monastery garden
on rocket salad with Ittingen rape seeds
15.–

Choose your favourite dressing

Thurgovian style – with grated apple, herbs and garlic

French style – according to an old house recipe

Italian style – with cold pressed native olive oil and «Balsamico di Modena»

Hot Ittingen treats

Ittingen veal steak

with chanterelle sauce
homemade curd dumplings and seasonal vegetables

48.–

steak knife to take away

+18.–

Loop the Loop the burger

juicy beef 220g, spicy "Hofkäse" cheese
bacon, gherkins and tomato confit
in Ittigen Loop bread

32.–

Top-up with crispy XL french fries or country cuts

4.–

Ittingen pork skewer

marinated with chilli, honey and Amber beer
grilled courgettes and homemade monastery basil noodles

31.–

Summer plate

mixed salad with Ittigen row milk Brie, air dried ham,
melon slice and homemade herbal butter; optionally with
Ittingen pork steak 28.–

chicken breast from Märwil 30.–

entrecôte from the Alpstein beef 38.–

Medaillons from the Ittingen pork fillet

with sweet apricot jus

homemade croissant dumplings and seasonal vegetables

36.–

Simply classical

220g escalope of Ittingen pork baked in Ittingen herb breadcrumbs
with crispy XL french fries

32.–

Fish of the day

Please ask us service employee

Vegetarian dishes

Homemade chickpea burger

in Ittingen basil bread

with tomatoes, rocket, Ittingen gherkin, roasted onions, Ittingen chives yoghurt
and XL french fries

26.–

Ravioli filled with eggplant and thyme

with Ittingen sour cream, tomato and cucumber from the monastery garden

25.–



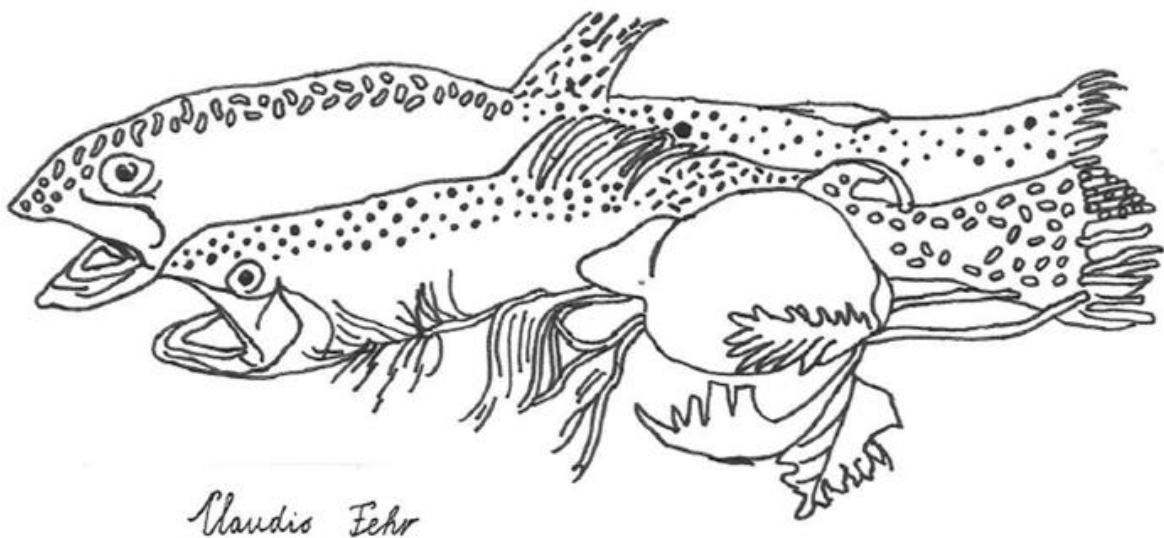
Trouts from our own raising

enduring and environmental friendly production

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 fallows 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.





Small Ittingen treats

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



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

Ittingen cheese platter

Hofkäse, Klosterkäse, Vesperkäse and raw milk Brie
17.–

Small Ittingen cheese platter

Hofkäse, Klosterkäse and raw milk Brie
12.–

we serve our cheese platters with homemade pear bread
walnuts and dried 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 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 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.



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

All prices in Swiss Francs including VAT