

## Weekly menu 10<sup>th</sup> March – 15<sup>th</sup> of March 2025

### Lunch menu

Red lentil and vegetable soup with mint julienne ♡  
or

Mixed leaf salad with maple syrup raspberry vinaigrette  
and curry cashew nuts ♡  
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Escalope salmon (NOR) with parsley and lemon sauce, wild rice risotto  
with celery  
or

Meatballs with mushroom cream sauce, steamed broccoli and  
fried potatoes with onions and fresh herbs

Paneer tikka masala with young spinach and eggplants.  
Naan bread ♡  
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Caramelized dumplings with cream ♡

2-course menu salad or soup and main course	24.-
3-course menu with dessert	29.-

### Starter

Aare-Freienhof salad bowl with seasonal fruit ♡ ♡ roasted sunflower and pumpkin seeds	18.-
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Nüssler salad with chopped egg, crispy bacon Potato dressing	16.-
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Hummus, olives, pomegranate seeds, mint, sesame ♡ ♡ Young leaf spinach salad with pickled chanterelles	22.-
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### Freienhof weekly pasta

Salad or soup from the lunch menu Ricotta and spinach lasagne with grape seed basil oil ♡	26.-
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### Main course

Ringgenberger perch fillets fried, lemon almond butter Young spinach leaves, boiled potatoes	42.-
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Swiss Angus beef entrecôte 200g Café de Paris, French fries	48.-
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### Freienhof weekly dessert

Yoghurt ice cream with passion fruit and granola crumble ♡	14.-
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### Freienhof wine recommendation

10cl 75cl

#### White wine

Heida Nobles Cépages AOC Valais Bonvin – Wallis, Heida	8.50	56.-
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#### Red Wine

Ripasso Valpolicella DOC Classico Superiore Fratelli Speri, Biologico – Venetien, Italy	8.-	54.-
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*Our products come mainly from Swiss production. Exceptions are declared on the menu.  
If you have any questions about allergies or intolerances, our service staff will be happy to provide you with information.*

♡ vegetarian ♡ vegan

Prices are in Swiss francs and include 8.1% VAT.