

Weekly menu 14th - 19th April 2025

Lunch menu

Mixed leaf salad with Thousand Island dressing
and toasted pine nuts 🍷 🌱

or

Beetroot and horseradish soup 🍷 🌱

Tuna steak fried (PHL) with white sesame seeds, lemon oil, wild garlic and
asparagus risotto

or

Roast shoulder of beef with red wine onion sauce, three kinds of malfatti
gnocchi, almond broccoli

or

Zucchini stuffed with Eby curry ragout with sautéed mixed mushrooms,
eggplant cream 🍷

Tartelette crème Catalan 🍷

2-course menu salad or soup and main course 24.-

3-course menu with dessert 29.-

Starter

Aare-Freienhof salad with seasonal fruit 🍷 🌱 18.-
roasted sunflower and pumpkin seeds

Caesar-style mixed leaf salad, 24.-
with roasted chicken, croutons and parmesan cheese

Hummus, olives, pomegranate seeds, mint, sesame 🍷 🌱 22.-
Young leaf spinach salad with pickled chanterelles

Freienhof weekly pasta

Salad or soup from the lunch menu

Spaghetti with monk's beard, confit tomatoes, shaved parmesan 🍷 26.-

Main course

Ringgenberger perch fillets fried, lemon almond butter 42.-
Young spinach leaves, boiled potatoes

Swiss Angus beef entrecôte 200g 48.-
Café de Paris, French fries

Freienhof weekly dessert

Tartelette crème Catalan 🍷 14.-

Freienhof wine recommendation

10cl 75cl

White wine

Chasselas "Frauenkopf" Bielersee AOC 7.50 49.-
Nick Bösiger - Twann

Red Wine

Ripasso Valpolicella DOC Classico Superiore 8.- 54.-
Fratelli Speri, Biologico - Venetien, Italy

*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.