

## SUNDAY BRUNCH

Celebrate Sunday with a festive brunch at Restaurant Freienhof! Immerse yourself in culinary magic and savour a variety of delicacies carefully prepared by our talented kitchen crew.

### Sunday brunch highlights:

- Varied brunch buffet with fresh, seasonal ingredients
- Hot and cold dishes
- Savoury and sweet options for every taste
- Delicious specialities for gourmets
- Tempting desserts and sweets
- Welcome Prosecco included

**Date:** Every Sunday from 11.30

**Reservation:** Save your place for our Sunday brunch!

Book today on 033 227 50 40 or by e-mail to [info@restaurantfreienhof.ch](mailto:info@restaurantfreienhof.ch).

CHF 49.-  
per person

freienhof  
RESTAURANT

## Weekly menu

15<sup>th</sup> until 20<sup>th</sup> September 2025

The Freienhof restaurant team wishes  
you a pleasant meal!

## Lunch menu

Leaf salad with roasted pumpkin, pears and granola 🍏

or

Cream of pea soup with crème fraîche and croutons 🍷

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Fried sea bass(TUR) with fregola sarda,  
cherry tomato and aubergine relish, herb oil

or

Roast pork with mustard sauce  
Potato noodles with glazed carrots

or

Vegetable lasagna 🍷

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Chocolate mousse with plum compote and chestnut brownie 🍷

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

3-course menu with dessert 29.-

## Freienhof wine recommendation

10cl 75cl

### White wine

Chasselas "Frauenkopf" Bielersee AOC 7.50 49.-

Nick Bösigler - Twann

### Red Wine

Ripasso Valpolicella DOC Classico Superiore 8.- 54.-

Fratelli Speri, Biologico – Venetien, Italy

## Starter

Freienhof salad - leaf salad with fruit, 18.-  
three kinds of roasted seeds and walnuts  
with champagne-maple dressing 🍷 🍏

Caesar salad  
with roasted chicken, croutons and parmesan cheese 24.-  
without chicken 19.-

## Freienhof "healthy plate"

Deep fried perch fillets 38.-  
with salad and tartare sauce

Swiss Angus beef entrecôte 200g 46.-  
with salad and herb butter

Marinated tofu with sesame seeds, lettuce, cucumber, 29.-  
Radishes, avocado and mango 🍷 🍏

## Main course

Perch fillets fried, chanterelles, boiled potatoes 42.-  
leaf spinach and almond butter

Vitello Tonnato 34.-  
Tuna sauce, baked capers and lemon

*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.*