

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.

CHF 54.-
per person

freienhof
RESTAURANT

Weekly menu

13th to 18th of April 2026

The Freienhof restaurant team wishes
you a pleasant meal!

Lunch menu

Leaf salad with radishes and walnuts 🍷

or

Carrot soup 🍷

Zücher-style veal strips with rösti croquettes and vegetables

or

Sea bream (GR) with lemon butter,
served with oven-roasted vegetables and quinoa

or

Vegetable tortellini with truffle sauce and spinach 🍷

Caramel cheesecake

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

3-course menu with dessert 29.-

Freienhof wine recommendation

10cl 75cl

White wine

Roero Arneis DOC 7.50 52.-
Malvirà-Piemont, Italien

Red Wine

Insoglio del Cinghiale, Toscana IGT 8.50 57.-
Tenuta di Biserno, Syrah - Merlot - Cabernet Sauvignon - Cabernet Franc

Starters

Mixed salad 12.-

with sprout mix and roasted seeds

Dressing of your choice: French or Italian 🍷

Caesar salad Freienhof 15.-

baby lettuce salad, bread chip, bacon crunch,
parmesan, Dressing: Caesar

Freienhof salad 18.-

Lettuce salad with fruit, roasted nuts
and grated cheese, dressing: French 🍷

Freienhof main courses small portion

Agnolotti filled with smoked ricotta 28.-
morels, peas, arugula 🍷

Beetroot variation with king oyster mushroom 28.-
beetroot cream, beetroot gel, braised beetroot,
pickled beetroot 🍷

Roasted fillets of perch Valperca 36.- 42.-
Boiled potatoes, spring vegetables, Chanterelle mushrooms

Homemade pork cordon bleu 36.-
Farmhouse ham, Amsoldinger cheese,
Spring vegetables and french fries

Fried veal steak 42.-
with morel sauce, tagliatelle and spring vegetables

Swiss Angus beef entrecôte 160g 39.-
French fries, Café de Paris 220g 49.-

*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.