

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.



freienhof
RESTAURANT

Weekly menu

13th to 18th of July 2026

The Freienhof restaurant team wishes
you a pleasant meal!

Lunch menu

Green salad with grapes, cheese and nuts 🍷

or

Almond-Melon cold soup 🍷

“Burehamme” (rolled ham) with Dijon mustard and potato salad

or

Tuna steak (FAO 71) with glass noodle salad

or

Orecchiette with zucchini, chervil, and cream cheese,
served with cherry tomatoes 🍷

Pear sorbet with apple and chocolate

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

3-course menu with dessert 29.-

Freienhof wine recommendation

10cl

75cl

White wine

Heida Nobles Cépages AOC Valais

8.50

56.-

Bonvin – Wallis

Heida

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

Freienhof salad 🍷

18.-

Lettuce salad with fruit, roasted nuts

and grated cheese, dressing: French or Italian

Tomato & Burrata 🍷

22.-

Marmande tomatoes from the Seeland region, burrata,
extra virgin olive oil, balsamic vinegar

Vitello Tonnato

Starter

19.-

Tuna sauce, capers, lemon

Main course

28.-

Freienhof main courses

Eggplant steak coated in panko 🍷

29.-

Bean hummus with tomatoes, pomegranate, and herb sauce

Homemade pork cordon bleu

36.-

Farmhouse ham, cheese from Amsoldingen, summer vegetables
and French fries

Fried perch fillets Valperca

small portion 36.-

42.-

Boiled potatoes, summer vegetables, mushroom ragout

Fitness salad plate

Crispy perch

38.-

with tartar sauce

Roast beef

36.-

as a salad plate with tartar sauce **or** with French fries

Swiss Angus beef entrecôte 160g

41.-

With homemade Café de Paris sauce

*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.