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

CHF 54.-
per person

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

31st August to 5th September 2026

The Freienhof restaurant team wishes you a pleasant meal!

Lunch menu

Leaf salad with lemon dressing, roasted chickpeas and quinoa 💛
or
Cream of spinach soup with sour cream and croutons 💛
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Chicken curry with soba noodles and stir-fried vegetables
or
Pan-fried prawns (AR), white wine risotto, courgette
or
Cappelletti with mushroom cream sauce and marinated rocket 💛
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Caramel cream with almonds

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 Bonvin – Wallis Heida	8.50	56.-
Red Wine		
Insoglio del Cinghiale, Toscana IGT Tenuta di Biserno, Syrah – Merlot – Cabernet Sauvignon – Cabernet Franc	8.50	57.–

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.

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.- / Main course 28.-
Tuna sauce, capers, lemon

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