

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

05th to 10th of October 2026

The Freienhof restaurant team wishes
you a pleasant meal!

Lunch menu

Leaf salad with two types of sweetcorn and a curry dressing 🍷

or

Red lentil soup with ginger and curry 🍷

Roast pork (EU) with mustard sauce, dumplings and roasted pumpkin

or

Trout fillet (CH) with almond butter, leeks and buckwheat

or

Spaghetti with mushroom sauce and fried onions 🍷

Tiramisu

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

Unsere Produkte stammen hauptsächlich aus Schweizer Produktion. Ausnahmen sind auf der Speisekarte deklariert.

Bei Fragen zu Allergien oder Intoleranzen gibt Ihnen unser Service-Personal gerne Auskunft.

🍷 vegetarisch 🍷 vegan

Die Preise verstehen sich in Schweizer Franken und beinhalten 8.1% MwSt.

Starters

• Mixed Salad with French or Italian dressing 🍷 12.-
with mixed sprouts and roasted seeds

• Freienhof salad with French dressing 🍷 18.-
leaf salads with fruit, caramelized walnuts, sliced cheese

• Lamb's lettuce salad with French dressing 16.-
with fried bacon, egg, croutons

or with sautéed wild mushrooms, egg, croutons 🍷 16.-

• Game pâté with morels and lamb's lettuce salad 18.-
Cumberland sauce

Freienhof main courses

• Spätzle pan with wild mushroom sauce 🍷 small portion 26.-
Spätzle, red cabbage, Brussels sprouts, glazed full portion 32.-
chestnuts, white wine apple pearls with cranberries,
pumpkin cream

• Homemade pork cordon bleu 36.-
Emmental ham, raclette cheese, autumn vegetables and french fries

• Roasted fillets of perch Valperca small portion 36.-
boiled potatoes, leaf spinach, chanterelle full portion 42.-
mushrooms and vermouth beurre blanc

• Venison ragout « Hunter's style » 36.-
Spätzle, red cabbage, Brussels sprouts, glazed chestnuts, white wine
apple pearls with cranberries, pumpkin cream

• Deer entrecôte wit hazelnut crunch 42.-
Spätzle, red cabbage, Brussels sprouts, glazed chestnuts, white wine
apple pearls with cranberries, pumpkin cream

• Celery variation 🍷 32.-
celery steak, date-miso celery cream, celery and kale

Dessert

• Vermicelles with meringue and whipped cream 12.-
with vanilla ice cream 15.-