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

16th to 21st of November 2026

The Freienhof restaurant team wishes you a pleasant meal!

Lunch menu

Leaf salad with exotic fruits in maracuja-dressing
and roasted coconut flakes 💛
or
Wild mushroom soup with puff pastry 💛
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Sliced venison (AT) with cranberry sauce
"Schupfnudeln" and red cabbage
or
Redfish fillet (FR) with shellfish sauce, fregola and fennel
or
Bread dumplings with vegetables and cheese sauce 💛
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Mandarin cream with gingerbread crumble

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.-

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
  with fried bacon, egg, croutons — 16.-
  ***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.- / full portion 32.-
  Spätzle, red cabbage, Brussels sprouts, glazed 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.- / full portion 42.-
  boiled potatoes, leaf spinach, chanterelle 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.-