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

23rd to 28th of November 2026

The Freienhof restaurant team wishes you a pleasant meal!

Lunch menu

Leaf salad with goat's cheese and nuts 💛
or
Lentil soup with baked peas 💛
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Corn-chicken (FR) with thyme jus,
roast potatoes and mixed vegetables
or
Swordfish medallions (ES) with salsa verde,
beetroot risotto and kale
or
Vegetable curry with breaded pumpkin wedges 💛
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Small almond cake with nut ice cream and mandarin

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
  with fried bacon, egg, croutons — 18.-
  ***or** with fried mushrooms instead of bacon* 💛 — 18.-
- Beef carpaccio — 22.-
  with grated Parmesan, arugula, balsamic vinegar pearls, extra virgin olive oil, and lemon emulsion

Freienhof main courses

- Homemade Ricotta Gnocchi 💛 — 29.-
  served with a sauce made from red carrots, flower sprouts, and crispy potato crunch
- Homemade Pork Cordon Bleu — 37.-
  Emmental ham, raclette pepper cheese, winter vegetables and French fries
- Roasted fillets of perch Valperca — small portion 37.- / full portion 44.-
  boiled potatoes, leaf spinach, chanterelle mushrooms and beurre rouge
- Sliced veal liver with herb butter — small portion 34.- / full portion 39.-
  served with butter rösti
- Swiss Angus beef entrecôte — 160g 44.-
  French fries, winter vegetables, and homemade Café de Paris
- Cauliflower Variation 💚 💛 — 29.-
  Aromatically roasted, with a delicate cream served with shiitake mushrooms, flower sprouts, and toasted hazelnuts

Dessert

- Freienhof Iced Coffee — without Baileys 14.- / 16.-
  Espresso, coffee ice cream, Baileys, with whipped cream