



FREISINGER HOF

HOTEL RESTAURANT ★ ★ ★ ★

Menus

Summer 2024



The Freisinger Hof Hotel provides suitable rooms for parties and events from 15 to 100 persons in a cosy and stylish setting.

The suggestions below are merely sample menus, feel free to choose your favourite menu to suit your wishes.

**We will be happy to give you advice.
Do not hesitate to contact us to make an appointment!**

Please note:
We serve only one common menu for the whole party.

Do not hesitate to tell us your special wishes and dietary requirements!

Please give us notice of the number of persons at least 48 hours before the agreed date. You will be charged the menus for the full number of persons, even if the number of guests should be smaller.

Due to the current economic development all prices are subject to change.



Menu I

Beef broth with three types of ingredients
Bavarian holiday soup € 9,50

Duck . Potato . Red cabbage . Apple
Farm duck, fresh from the oven
with potato dumpling, red cabbage and baked apple € 38,50

Apricots . Vanilla
Iced apricot dumplings with vanilla sauce € 16,50

€ 64,50

Menu II

Leaf salads . Pumpkin seed oil . Vinegar . Bacon
Leaf salads with pumpkin seed oil,
apple balsamic vinegar, roasted diced bacon and croutons € 16

Suckling pig . Tomatoes . Beans . Potatoes
Crisp roasted saddle of suckling pig
with tomatoes, beans and potato strudel € 27

Vanilla . Raspberries
Bavarian cream with fresh raspberries € 15,50

€ 58,50



Menu III

Potato . Chanterelle

Potato soup with seared chanterelle € 10

“Viennese Legend”

Viennese style “Tafelspitz” (boiled beef tenderloin)
with roasted potatoes, Viennese style vegetables,
apple and horseradish cream and chive sauce € 33

Apricots

“Wachau” style apricot pancake € 10,50

€ 53,50

Menu IV

Starter variation

Three types of appetizers € 21

Bavarian bobby veal . Asparagus . Truffle

Veal tenderloin wrapped in a potato crust
with green asparagus and truffle cream sauce € 44

Raspberries . Vanilla

Sliced cream cheese pancake with raspberries
and vanilla ice cream € 15

€ 80



Menu V

Goat cheese . Vineyard peach . Salad
Caramelized goat cheese with lukewarm vineyard peaches
and green leaf salads € 18

Herbs . Mushrooms . Curd cheese . Young pork fillet
Pork tenderloin in a herb crust
with mushroom sauce and homemade curd cheese noodles € 27

Valrhona chocolate . Strawberry
Mousse of white Valrhona chocolate
with marinated strawberries € 15,50

€ 60,50

Menu VI

(vegetarian - lactose free – gluten free)

Asparagus . Lime . Mint . Elderberry
Asparagus salad with fresh lime,
mint and elderflower marinade € 18

Sugar pea . Vegetables
Foam soup of sugar pea € 10,50

Gnocchi . Vegetables . Chervil
Sweet potato gnocchi with vegetables and chervil espuma € 26

Sorbet . exotic fruits
Homemade sorbet
with tropical fruits € 10

€ 52,50



Menu VII

Salad . Scampi . Herbs

Mixed green salads with pan-fried scampi
and fresh herbs € 21,50

Austrian pasture-fed ox . Port wine . Potatoes . Braised vegetables

Beef tenderloin with port wine sauce,
potato gratin and braised vegetables € 40

Chocolate . Apricot

Sacher parfait with apricot ragout € 15

€ 76,50

Menu VIII

Tomato . Bell pepper

Iced soup of tomatoes and bell pepper € 9

Nothern wolffish . Fenel

Fillet of nothern wolffish with mediterranean fennel € 20

Duck breast . Potato . Celery . Wild berry . Hazelnut

Roast „Barbarie“ duck breast
with mashed potatoes, celery, in port wine glazed wild berries
and piedmontese hazelnuts € 38

Sweet Potpourri

Small dessert variation € 16

€ 83



Menu IX

Mozzarella . Tuna . Avocado

Caprese of avocado and mozzarella di bufala
with tartar of yellowfin tuna € 22

Arctic char . Truffle . Parsley

Fillet of arctic char with truffled parsley espuma € 20

Guineafowl . Chanterelle mushroom . Rice

Roast guineafowl suprême with chanterelle-risotto € 32,50

Cream . Vanilla . Valhrona chocolate

Crème Brûlée with praliné ice cream € 13,50

€ 88

Menu X

Curry . Lemongrass . Scallops

Soup of curry and lemongrass with fried scallops € 16

Pikeperch . Tomato . Basil

Roasted pike perch with tomato basil risotto € 18

Venison . Potato . Balsamico cherry

Bavarian venison noisette
with homemade Schupfnudeln (finger-shaped potato dumplings)
and Balsamico cherries € 38

Elderflower . Biscuit . Raspberry

Tiramisu with elderflower and fresh raspberries € 14

€ 86





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Menu XI

Scallop . Avocado . Tomato

Fried scalops with avocado-tomato salad € 24

Charentais melon . Shrimps

Iced soup of Charentais melon with shrimps € 13,50

Grapefruit . Campari

Sorbet of pink grapefruit and Campari € 4,50

Bavarian grass-fed beef . Shallots . Mustard . Beans

Beef tenderloin wrapped in a mustard and shallot crust,
served with Kenyan beans and homemade gnocchi € 40

Semolina . Strawberry . Elderflower

Semolina flummery in strawberry-elderflower-sauce € 13,50

€ 95,50

Menu XII

Bavarian pasture-fed ox . Herbs . Lemon

Beef carpaccio and steak tartare
with fresh herbs and lemon oil € 18

Porcini mushroom . Bacon

Soup of porcini mushrooms with grissini wrapped in bacon € 10

Salmon . Pak Choi . Curry . Rice with pine nuts

Centerpiece of Scottish salmon with roasted pak choi
and curry espuma with basmati rice and pine nuts
€ 36

Strawberry . Chocolate . Pistachio

Strawberry dumplings
with chocolate sauce and pistachio ice cream € 15

€ 79





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Aperitif snacks

(For aperitif we recommend 2 to 3 appetizers per person. Minimum purchase per variety – 20 pieces)

The pretzel bar

oven fresh party pretzels

obazta – herb cream cheese – lard – crispy radish

€ 9,50 p. P.

Classics

st. Daniele ham – tramezzini – melon

€ 3,50

yellow fin tuna – seaweed – mango

€ 4,50

tartare of Simmental pasture-fed ox – malt bread – lemon mayo

€ 4,50

freshwater shrimp on spicy avocado

€ 4,50

Bavarian

Bavarian pretzel chestnut – obazta – radish

€ 3,50

smoked trout – green apple – horseradish

€ 4,50

calf meat patties – gherkin – sweet mustard

€ 4,50

Styrian fried chicken – potato-cucumber salad

€ 4,50

Vegetarian & Vegan

buffalo mozzarella – date tomatoes – basil

€ 3,50

fresh goat cheese – vinegar plum – malt bread

€ 3,50

Mediterranean grilled vegetable – humus – rocket salad

€ 3,50

red beet tartare – horseradish – apple

€ 3,50





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After midnight snacks

(from 30 persons – price per person)

currywurst from Magnus Bauch – Viennese salt sticks

€ 10,50

gulasch soup from Innviertler pasture-fed ox – farmers bread

€ 9,50

2 pieces of mini Munich white sausage – party-pretzl – sweet mustard

€ 9,50

choice from domestic and international raw milk cheese sorts -
fig mustard – Piedmontese honey nuts – grapes – bread basket

€ 12,50

Bavarian „Brotzeitbrett“ snack – crispy radish – pretzl – farmers bread

€ 15,50

Free wedding

build up and dismantling the rooms – chair covers

up to 30 persons

€ 350,00

from 30 persons

€ 450,00

Cocktailbar

€ 250,00

