FREISINGER HOF
HOTEL RESTAURANT ★★★★

Menus

Autumn 2026

Hotel & Restaurant Freisinger Hof . Oberföhringer Straße 189-191. 81925 München . Telefon 089/ 952302



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The Freisinger Hof Hotel provides suitable rooms for parties and events from 15 to 100 people 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.

It is not possible to choose between different main courses.

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

Please give us notice of the number of persons at least 24 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.

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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 red cabbage and baked apple € 39,50

Apricot . Vanilla
Iced apricot dumpling with vanilla sauce € 16,50

€ 65,50

Menu II

Lamb‘s lettuce . Seed oil . Vinegar . Bacon
Fresh Lamb’s lettuce with pumpkin seed oil,
Apple balsamic vinegar, bacon and croûtons € 16

Suckling-pig . Savoy cabbage . Potato
Crispy roast suckling-pig
with young savoy cabbage and bacon, dark beer sauce
and potato-strudel € 27

Vanilla . Raspberry
Bavarian cream dessert with raspberry sauce € 15,50

€ 58,50

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Menu III

Pumpkin . Seed oil
Styrian pumpkin soup with seed oil € 10

Viennese Legend
Viennese Tafelspitz
with roasted potatoes, cream-vegetables,
apple horseradish and chive sauce € 33

Apricot
Wachau style pancake with homemade apricot jam € 10,50

€ 53,50

Menu IV

Variation of starters
Three types of appetizers € 21

Bavarian milk-fed veal . Spinach . Ceps
Saddle of veal steak in potato crust
with young spinach and mushroom sauce € 44

Kaiserschmarrn . Plums . Applesauce
Kaiserschmarrn with stewed plums and apple sauce € 14

€ 79

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Menu V

Smoked salmon . Beetroot . Horseradish
Smoked salmon tarts
with colourful beetroot salad and horseradish espuma € 18

Herbs . Ceps . Curd . Young pork
Pork filet in herb crust
with creamy mushrooms and homemade curd spaetzle € 27

Chocolate . Berries
The „Sacherparfait“
with marinated berries € 15,50

€ 60,50

Menu VI

Goose liver . Brioche
Crème Brûlée from the un-stuffed goose liver
with homemade brioche € 18

Tauern Lamb . Artichoke . Thyme . Potato
Pink roast saddle of milk-fed lamb
with artichoke groestl and thyme potatoes € 38

Curd . Plum . Vanilla
Viennese curd dumpling
with roasted plums and vanilla ice-cream € 13

€ 69

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Menu VII

Salad . Scampi . Herbs
Mixed salad with fried scampi
and fresh herbs € 21,50

Innviertler Ox . Port wine . Potato . Braised Vegetables
Sirloin from the Innviertler grass-fed ox
with port wine sauce, potato gratin and fine braised vegetables € 40

Chocolate . Almond . Raspberry
Mousse of Valrhona chocolate
with almond-salt-caramel and raspberry sorbet € 13

€ 74,50

Menu VIII

Chestnut. Sherry
Foam soup of chestnut with sherry € 10

Pike Perch . Beets . Potato . Horseradish
Fried pike perch with mashed potatoes and beets
served with horseradish sauce € 20

Duck breast . Grape . Rice . Wild berries . Hazelnut
Roast breast of Barbarie duck
with grape risotto, wild berries and Piemontese hazelnuts € 38

Sweet Potpourri
Variation of desserts € 16

€ 84

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Menu IX

Tuna . Mango . Seagrass
Tartare of tuna with mango and seagrass salad € 18

Char . Spinach
Filet of char with truffled cream spinach € 20

Pheasant . Bacon . Cabbage . Grapes . Potato
Pheasant breast wrapped in bacon with Veltliner-cabbage,
glazed grapes and mashed potatoes € 36

Cream . Vanilla . Valrhona Chocolate
Crème Brûlée with chocolate ice cream € 13,50

€ 87,50

Menu X

Ceps . Bacon . Puff pastry
Mushroom cream soup with bread sticks wrapped in bacon € 16

Salmon . Pumpkin . Dill
Centerpiece of Scottish salmon
with fine mashed pumpkin and dill mustard sauce € 18

Deer . Chocolate . Sweet Potato . Black Salsify
Pink roast fawn with chocolate jus,
black salsify, brussels sprouts and sweet potato gnocchi € 38

Grey poppy seeds
Mousse of Waldviertler grey poppy seeds
with cranberry sorbet € 13,50

€ 85,50

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Menu XI

Scallops . Avocado . Mango
Fried scallops with avocado mango salad € 24

Lime . Ginger . Gin
Lime-ginger sorbet with Monkey 47 gin € 13

Ox . Truffle . Potato . Celery
Whole roasted filet from Innviertler Ox
with ox cheeks stew
and truffled potato and celery puree € 40

Eggnog . Spices . Orange
Eggnog parfait with spicy oranges € 13,50

€ 90,50

Menu XII

Beef . Herbs . Truffle
Carpaccio and tartare from Bavarian grass-fed ox
with fresh herbs and fresh truffle vinaigrette € 18

Goose . Mushrooms
Essence of the willow goose with ceps ravioli € 10

Loup de Mer . Scampi . Basil
Filet of Loup de Mer and Scampi
with Mediterranean grilled vegetables and basil sauce € 38

Chocolate . Blackcurrant
Warm chocolate dumpling
with blackcurrant ice-cream € 15

€ 81

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Vegetarian & Vegan Menu

Yellow beets . Spelt
Foam soup of yellow beets with spelt chips € 9,50

Pumpkin . Spinach . Tomatoes
Pumpkin gnocchi
with baby spinach and date tomatoes € 26

Mango. Sorbet
Marinated Kent mango
with homemade sorbet € 12,50

€ 48

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Snacks with the aperitif

(We recommend 2 to 3 canapés per person. Minimum per variety: 20 pieces)

The pretzel bar

Oven-fresh party pretzels
Obazta – herb cream cheese – lard – crunchy radishes
€ 9,50 p. p.

The Classics

St. Daniele ham – trammezini – melon
€ 3,50

Yellow Fin tuna – seaweed – mango
€ 4,50

Tartare of Simmentaler gras-fed ox – malt bread – lemon mayo
€ 4,50

Freshwater prawns with spicy avocado
€ 4,50

Bavarian

Small bavarian preztel roll – Obazta - radishes
€ 3,50

Smoked trout – green apple – horseradish
€ 4,50

Veal patties – cucumber – sweet mustard
€ 4,50

Styrian fried chicken – potato and cucumber salad
€ 4,50

Vegetarian and vegan

Buffalo mozzarella – date tomato – basil
€ 3,50

Goat's cream cheese – vinegar plum – malt bread
€ 3,50

Mediterranean grilled vegetables – humus – rocket
€ 3,50

Red beet tartare – horseradish – apple
€ 3,50

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Midnight snacks

(minimum 30 people – price per person)

Currywurst from Magnus Bauch – Viennese bread with salt and cumin
€ 10,50

Goulash soup from Innviertler gras-fed ox – farmer's bread
€ 9,50

2 Munich mini veal sausages – party pretzel – sweet mustard
€ 9,50

Mini liver loaf rolls
€ 4,00

Selection of local and international raw milk cheese – fig mustard – piedmontese honey nuts – grapes – bread basket
€ 12,50

Bavarian snack board – white radish – crispy radishes – pretzels – farmer's bread
€ 15,50

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Free wedding ceremony

Assembly – dismantling – chair covers

Up to 30 people
€ 350,00

30 people and more
€ 450,00

Special items

Cocktailbar
€ 250,00

Rearranging the tables for coffee and cake in the restaurant
€ 350,00