

Menus

Spring 2025



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.

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.

The quoted prices are subject to change.



Menu I

Beef broth with three types of ingredients

Bavarian holiday soup € 9,50

Duck . Potato . Red cabbage . Apple

Oven-fresh Farmer's duck

with potato dumpling, red cabbage and baked apple € 38,50

Vanilla . Raspberries

Bavarian cream with fresh raspberries € 15,50

€ 63,50

Menu II

Lamb's lettuce . Pumpkin seed oil . Vinegar . Bacon

Lamb's lettuce with pumpkin seed oil,
apple balsamic vinegar, roasted diced bacon and croutons € 16

Suckling pig . Tomatoes . Beans . Wild garlic

Crispy roasted saddle of suckling pig
with tomatoes, beans and mashed potatoes with wild garlic € 27

Apricots . Vanilla

Iced apricot dumplings with vanilla sauce € 16,50

€ 59,50



Menu III

Wild garlic . cream

Foam soup of wild garlic
with Ciabatta gröstl € 10,50

“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

€ 54

Menu IV

Salmon . Dill . Cucumber

Variation of Scottish salmon with prawns, dill pickles
and Reiberdatschi (pancake made of potatoes) € 21

Bavarian bobby veal . Asparagus . Morel mushrooms

Veal tenderloin wrapped in a potato crust
with white asparagus and morel cream sauce € 44

Kaiserschmarrn . Plums . Applesauce

Kaiserschmarrn with stewed plums and apple sauce € 14

€ 79



Menu V

Bavarian wild trout . Salad . Asparagus

Lukewarm fillet of bavarian trout with spring herb salad
and marinated asparagus € 18

Herbs . Mushrooms . Curd cheese . Young pork fillet

Pork tenderloin in a herb crust
with mushroom sauce and homemade pot noodles € 27

Valrhona chocolate . Strawberry

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

€ 60,50

Menu VI

(vegetarian - lactose free – vegan)

Asparagus . Lime . Mint . Elderberry

Asparagus salad with fresh lime,
mint and elderflower marinade € 18

Curry . Wasabi sprouts

Curry foam soup with wasabi sprouts € 10,50

Summer vegetables . Raviolo . Morel mushroom

Tender summer vegetables in open raviolo
with fresh morels in herb cream € 27

Sorbet . exotic fruits

Homemade sorbet
with tropical fruits € 10

€ 65,50



Menu VII

Salad . Scampi . Herbs

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

Austrian grass-fed beef . Port wine . Potatoes . Braised vegetables

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

Elderflower . Raspberries . Langues de chat biscuits

Elderflower "Tiramisu"
with fresh raspberries € 14

€ 75,50

Menu VIII

Asparagus . Prosciutto di Parma

Asparagus soup with grissini wrapped in Parma ham € 12

Kohlrabi . Scottish salmon . Morel mushrooms

Scottish salmon with Kohlrabi and peas
with fresh morel mushrooms € 18

Duck breast . Peas . Fresh pepper . Rhubarb

Roasted „Barbarie“ duck breast
with mashed potatoes, sugar snap peas and rhubarb with fresh
pepper € 38

Sweet Potpourri

Small dessert variation € 16

€ 82



Menu IX

Tuna . Seagrass . Scampi

Tuna carpaccio
with seagrass salad and pan-fried scampi € 21,50

Cod fish . Wild garlic . Risotto

Fillet of cod loin with wild garlic risotto € 18,50

Milk-fed veal . Spring vegetables . Gnocchetti

Roast veal tenderloin (medium rare)
with spring vegetables and homemade Gnocchetti € 36,50

Crème Brûlée . Praline icecream

Crème Brûlée with praline icecream € 13

€ 89,50

Menu X

Wild herbs . prawns

Spring herb soup with baked scampi € 13

Brook trout . Asparagus . Chervil

Bavarian brook trout "Suprême"
with ragout of asparagus and chervil € 18

Venison . Potatoe . Celery . Heart cherry

Bavarian venison noisette
with mashed potatoes, celery puree and balsamic cherries € 40
(only available between 01.05. and 30.06.)

Chocolate . Berries

Chocolate-mousse-tartlet
with colourful berry ragout € 13

€ 80,50



Menu XI

Bavarian grass-fed beef . Herbs . Lemon

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

Dill . Mustard . Salmon

Dill mustard soup with home pickled salmon € 10

Lemon . Raspberries

Amalfi lemon sorbet with raspberry brandy € 4,50

Bavarian grass-fed beef . Shallots . Mustard . Beans

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

Strawberry . Chocolate . Pistachio

Strawberry dumplings
with chocolate sauce and pistachio ice cream € 15

€ 87,50



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 – trammezzini – 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



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-pretzel – 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 – pretzel – 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

