



FREISINGER HOF

HOTEL RESTAURANT ★ ★ ★ ★

Menus

Winter 2024



The Freisinger Hof Hotel provides suitable rooms for parties and events from 10 to 130 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 1 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.

Should the VAT increase be enforced, the prices quoted may increase by up to 12%.



Menu I

Beef broth with three types of ingredients

Bavarian holiday soup € 9,50

Duck . Potatoes . 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 . Potatoes

Crisp roasted saddle of suckling pig
with tomatoes, beans and rosemary polenta € 27

Apricots . Vanilla

Iced apricot dumplings with vanilla sauce € 16,50

€ 59,50



Menu III

Yellow beetroot . Smoked salmon

Foamsoup of yellow beetroot with Scottish smoked salmon € 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 appetisers € 21

Bavarian bobby veal . Asparagus . Morel mushrooms

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

Raspberries . Vanilla

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

€ 80



Menu V

Bavarian wild trout . Salad . beets
Lukewarm fillet of Bavarian trout
with winter herb salad and colourful beets € 18

Herbs . Mushrooms . Curd . Pork tenderloin
Herb-wrapped pork tenderloin
with mushroom sauce and homemade curd "spätzle" € 27

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

€ 60,50

Menu VI

(vegetarian - dairy-free and gluten-free)

Truffles . Kohlrabi . Pomegranate
Truffled kohlrabi carpaccio
with pomegranate € 18

Sugar snap peas . Vegetables
Foamy sugar snap pea soup
with crispy vegetable chips € 10,50

Curry . Spring vegetables . Pine nuts
Light spring vegetable curry
with Basmati rice and pine nuts € 21

Sorbet . Exotic fruit
Homemade sorbet
with fresh fruits € 10

€ 59,50



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

Chocolate . Sour cream ice . Cranberry

Warm chocolate cake
with sour cream ice cream and cranberry sauce € 13

€ 74,50

Menu VIII

Curry . Lemongrass . Prawns

Curry and lemongrass soup with prawns € 10

Kohlrabi . Scottish salmon . Morel mushrooms

Salmon lasagne with kohlrabi and fresh morel mushrooms € 18

Duck breast . Peas . Fresh pepper . Rhubarb

Roast "Barbarie" duck breast
with celery ravioli and orange peppers € 38

Sweet Medley

Small dessert variation € 16

€ 82



Menu IX

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

Stone loach . Fennel . Mediterranean spices
Stone loach fillet with Mediterranean style fennel € 18

Veal . Spring vegetables . Dumplings
Roast veal tenderloin (medium rare)
on a bed of spring vegetables and homemade dumplings € 36,50

Lemongrass . Kent Mangoes . Maracuja
Lemongrass infused "Crème Brûlée"
with mango and passion fruit ice cream € 13

€ 89

Menu X

Wild herbs . Sesame-grissini
Soup with spring herbs and sesame-grissini € 9,50

Brook trout . Asparagus . Chervil
Bavarian brook trout "Suprême"
with saffron risotto € 18

Guinea fowl . Celery . Calvados . Apple
Guinea fowl breast
with celery mashed potatoes and "Calvados" apples € 36

Chocolate . Pineapple . Chili
Chocolate mousse in the king cake crust
with pineapple and chili tartare € 13

€ 76,50



Menu XI

Scallop . Avocado . Tomato

Pan-fried scallop with avocado and tomato salad € 24

Fish . Olives

Medley of Mediterranean fish with "Bouillabaisse" broth and olive croutons € 13

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

Mango . Basil . Chocolate

Mango and basil strudel with chocolate ice cream € 11

€ 92,50

Menu XII

Bavarian grass-fed beef . Herbs . Lemon

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

Bell pepper . Ginger

Foamy yellow bell pepper soup with ginger € 10

"Ikarimi" salmon . Beetroot . Horseradish

Salmon fillet (cut from the centre) with beetroot dumplings and horseradish mousse € 36

Poppy seeds . White chocolate . Cranberries

Poppy seed gnocchi with white chocolate sauce and cranberry ice cream € 15

€ 79





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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 – tramezzini – 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



Midnight snacks

(minimum 30 people – price per person)

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

Goulash soup from Innvierthler 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



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

