



FREISINGER HOF

HOTEL RESTAURANT ★ ★ ★ ★

Menus

Autumn 2023



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 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.

Menu I

Beef broth with three types of ingredients
Bavarian holiday soup € 8,50

Duck . Potato . Red Cabbage . Apple
Farm duck, fresh from the oven
with red cabbage and baked apple € 34,50

Apricot . Vanilla
Iced apricot dumpling with vanilla sauce € 14,50

€ 57,50

Menu II

Lamb's lettuce . Seed oil . Vinegar . Bacon
Fresh Lamb's lettuce with pumpkin seed oil,
Apple balsamic vinegar, bacon and croûtons € 14

Suckling-pig . Savoy cabbage . Potato
Crispy roast suckling-pig
with young savoy cabbage and bacon, dark beer sauce
and potato-strudel € 24,50

Vanilla . Raspberry
Bavarian cream dessert with raspberry sauce € 13,50

€ 52

Menu III

Pumpkin . Seed oil

Styrian pumpkin soup with seed oil € 9

Viennese Legend

Viennese Tafelspitz

with roasted potatoes, cream-vegetables,
apple horseradish and chive sauce € 29,60

Apricot

Wachauer style pancake with homemade apricot jam € 9,50

€ 48,10

Menu IV

Variation of starters

Three types of appetizers € 19

Bavarian milk-fed veal . Spinach . Ceps

Saddle of veal steak in potato crust
with young spinach and mushroom sauce € 39

Raspberry . Vanilla

Shredded cream cheese pancake
with raspberries and vanilla ice-cream € 13

€ 71

Menu V

Smoked salmon . Beetroot . Horseradish
Smoked salmon tarts
with beetroot salad and horseradish € 16

Herbs . Ceps . Quark . Young pork
Pork filet in herb crust
with creamy mushrooms and homemade quark spaetzle € 26,50

Chocolate . Berries
The „Sacherparfait“
with marinated berries € 13,50

€ 56

Menu VI

Goose liver . Brioche
Crème Brûlée from the un-stuffed goose liver
with homemade brioche € 16

Tauern Lamb . Artichoke . Thyme . Potato
Pink roast saddle of milk-fed lamb
with artichoke groestl and thyme potatoes € 34

Quark . Plum . Vanilla
Viennese quark dumpling
with roasted plums and vanilla ice-cream € 12

€ 62

Menu VII

Salad . Scampi . Herbs
Mixed salad with fried scampi
and fresh herbs € 19,50

Innviertler Ox . Port wine . Potato . Braised Vegetables
Sirloin from the Innviertler grass-fed ox
with port wine sauce, potato gratin and fine braised vegetables € 36

Chocolate . Almond . Raspberry
Mousse of Valrhona chocolate
with almond-salt-caramel and raspberry sorbet € 12

€ 67,50

Menu VIII

Chestnut. Sherry
Foam soup of chestnut with sherry € 8

Pike Perch . Beets . Potato . Horseradish
Fried pike perch with mashed potatoes and beets
served with horseradish sauce € 18

Duck breast . Grape . Rice . Wild berries . Hazelnut
Roast breast of Barbarie duck
with grape risotto, wild berries and Piemontese hazelnuts € 34

Sweet Potpourri
Variation of desserts € 14

€ 74

Menu IX

Tuna . Mango . Seagrass

Tatar of tuna with mango and seagrass salad € 16

Char . Spinach

Filet of char on truffled cream spinach € 14

Pheasant . Bacon . Cabbage . Grapes . Potato

Pheasant breast wrapped in bacon with Veltliner-cabbage,
glazed grapes and mashed potatoes € 32

Cream . Vanilla . Valrhona Chocolate

Crème Brûlée with chocolate ice cream € 12

€ 74

Menu X

Mushroom . Bacon . Puff pastry

Mushroom cream soup with bread sticks wrapped in bacon € 14

Salmon . Pumpkin . Dill

Centerpiece of Scottish salmon
with fine mashed pumpkin and dill mustard sauce € 16

Deer . Chocolate . Sweet Potato . Black Salsify

Pink roast fawn with chocolate jus,
black salsify, brussels sprouts and sweet potato gnocchi € 34

Grey poppy seeds

Mousse of Waldviertler grey poppy
with cranberry sorbet € 12

€ 76

Menu XI

Scallop . Avocado . Mango
Fried scallops with avocado mango salad € 21

Lime . Ginger . Gin
Lime-ginger sorbet with Monkey 47 gin € 12

Ox . Truffle . Potato . Celery
Whole roast filet from Innviertler Ox
with ox cheeks stew
and truffled potato and celery puree € 36

Eggnog . Spices . Orange
Eggnog parfait with spicy oranges € 12

€ 81

Menu XII

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

Goose . Mushrooms
Essence of the willow goose with ceps ravioli € 9

Loup de Mer . Scampi . Basil
Filet of Loup de Mer and Scampi
with Mediterranean grilled vegetables and basil sauce € 32

Chocolate . Blackcurrant
Warm chocolate dumpling
with blackcurrant ice-cream € 13

€ 72

Vegetarian & Vegan Menu

Yellow roots . Spelt

Foam soup of yellow roots with spelt chips € 8,50

Pumpkin . Spinach . Tomatoes

Pumpkin gnocchi

with baby spinach and date tomatoes € 19

Mango. Sorbet

Marinated Kent mango
with homemade sorbet € 9

€ 36,50