



FREISINGER HOF
HOTEL RESTAURANT ★★☆☆

Menus

Christmas 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.



We offer a special Christmas package for your event in our house.

Christmas aperitif
(Aperol Sprizz, orange, pomegranate and Grüner Veltliner sparkling wine)

Christmas decoration and home-made menu cards on the table

After the meal we serve home-made cookies

Price per person € 9,80



Menu I

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

Duck . Potato . Red cabbage . Apple
Farm duck, fresh from the oven € 34,50

or

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

Apricot . Vanilla
Iced apricot dumpling with vanilla sauce € 12

€ 55,50 / € 59,50

Menu II

Lamb's lettuce . Seed oil . Vinegar . Bacon
Lamb's lettuce with pumpkin seed oil,
apple balsamic vinegar, roasted diced bacon and croûtons € 13

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

Apricot
"Wachau" style pancake with home-made apricot jam €9

€ 46,50



Menu III

Pumpkin . Seed oil

Styrian pumpkin soup with seed oil € 9

“Viennese Legend”

Viennese style “Tafelspitz” (boiled beef tenderloin)
with roasted potatoes, cream-vegetables,
apple horseradish and chive sauce € 29,60

Chocolate . orange . raspberry

Warm chocolate cake with orange espuma
and raspberry sorbet € 11

€ 49,60

Menu IV

Goose . cranberry

Crème Brûlée of goose liver with cranberries
and fresh brioche € 18

Bavarian milk-fed veal . Asparagus . Morel mushrooms

Saddle of veal steak in morel cream sauce
with green asparagus and homemade gnocchi € 36

Raspberry . Vanilla

Shredded cream cheese pancake
with raspberries and vanilla ice-cream € 12

€ 66



Menu V

Chestnut . Sherry

Foamed chestnut soup with sherry € 9

Herbs . Mushrooms . Curd . Pork tenderloin

Bacon-wrapped pork tenderloin

with mushroom sauce and home-made curd "spätzle" € 24

Valrhona chocolate . Baumkuchen . Orange

Praline mousse in Baumkuchen coat with spiced oranges € 12

€ 45

Menu VI

Salmon . Mustard . Horseradish

Duo of home pickled Scottish salmon € 21,50

Roe deer . Potato . Celery . Plums

Pink roasted roe deer with potato-celery puree
and balsamic plums € 36

Pomegranate . Vanilla

Chestnut soufflé with pomegranate sauce
and vanilla ice-cream € 11

€ 68,50



Menu VII

Salad . Scampi . Herbs

Mixed green leaves with pan-fried scampi
and fresh herbs € 19,50

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

Beef tenderloin with port wine sauce,
potato gratin and fine braised vegetables € 36

Eggnog . Chocolate . Raspberries

Chocolate parfait with eggnog and raspberry sauce € 13

€ 68,50

Menu VIII

Tuna . Seagrass . scampi

Tuna tartar with seaweed salad
and pan-fried scampi € 19

Pike-perch . Beetroot . Horseradish

Fried fillet of pike-perch with colourful beetroot
and horseradish sauce € 16

Duck breast . Grapes . rice . wild berries . hazelnut

Roast breast of Barbarie duck
with grape risotto, wild berries and Piedmontese hazelnuts € 34

Cream . Vanilla . Pear . Aromatics

Speculoos crème brûlée
with pear sorbet € 10

€ 79



Menu IX

Beef . Herbs . Lime

Carpaccio and tartar of Bavarian grass-fed beef
with fresh herbs and lime oil € 16

Potato . Truffles

Foamed soup of potatoes and winter truffles € 9

Salmon . Beetroot . Potato . Horseradish

Center-piece of Scottish salmon
with mashed beetroot and potatoes on horseradish mousse € 34

Chocolate . Blackcurrant

Warm chocolate dumpling with blackcurrant ice-cream € 12

€ 71



For our vegetarian and vegan Gourmet

Tomato . Rocket salad . Mushrooms
Carpaccio of tomatoes
with rocket salad and roasted mushrooms € 12

Black salsify . Truffles
Truffled black salsify soup € 9

Chestnuts . Ravioli . Brussels sprouts
Ravioli with chestnuts, Brussels sprouts and truffle sauce € 21

Frozen . fruits
Variety of sorbets with fresh fruits € 9

€ 51

