



FREISINGER HOF

HOTEL RESTAURANT ★★☆☆

# Menus

Spring 2023





**FREISINGER HOF**

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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.

Due to the current economic development  
all prices are subject to change.



## 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 potato dumpling, red cabbage and baked apple € 34,50

Vanilla . Raspberries  
Bavarian cream with fresh raspberries € 13

€ 56

## 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 € 14

Suckling pig . Tomatoes . Beans . Wild garlic  
Crisp roasted saddle of suckling pig  
with tomatoes, beans and mashed potatoes with wild garlic € 24,50

Apricots . Vanilla  
Iced apricot dumplings with vanilla sauce € 14,50

€ 53



## Menu III

Wild garlic . cream

Foam soup of wild garlic € 8,50

“Viennese Legend”

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

Apricots

“Wachau” style apricot pancake € 9,50

€ 47,60

## Menu IV

Starter variation

Three types of appetisers € 19

Bavarian bobby veal . Asparagus . Morel mushrooms

Veal tenderloin wrapped in a potato crust  
with white asparagus and morel cream sauce € 39

Raspberries . Vanilla

Sliced cream cheese pancake with raspberries  
and vanilla ice cream € 13

€ 71





## Menu V

Bavarian wild trout . Salad . Asparagus  
Lukewarm fillet of bavarian trout with spring herb salad  
and marinated asparagus € 16

Herbs . Mushrooms . Curd cheese . Young pork fillet  
Pork tenderloin in a herb crust  
with mushroom sauce and homemade pot noodles € 26,50

Valrhona chocolate . Strawberry  
Mousse of white Valrhona chocolate  
with marinated strawberries € 13,50

€ 56

## Menu VI

(vegetarian - lactose free – vegan)

Asparagus . Lime . Mint . Elderberry  
Asparagus salad with fresh lime,  
mint and elderflower marinade € 16

Sugar pea . Vegetables  
Foam soup of sugar pea € 8,50

Summer vegetables . Raviolo . Morel mushroom  
Tender summer vegetables in open raviolo  
with fresh morels in herb cream € 24,50

Sorbet . exotic fruits  
Homemade sorbet  
with tropical fruits € 9

€ 58



## Menu VII

Salad . Scampi . Herbs

Mixed green salads with pan-fried scampi  
and fresh herbs € 19

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

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

Elderflower . Raspberries . Langues de chat biscuits

Elderflower "Tiramisu"  
with fresh raspberries € 12,50

€ 67,50

## Menu VIII

Green and white asparagus

Soup of green and white asparagus € 9

Kohlrabi . Scottish salmon . Morel mushrooms

Scottish salmon with Kohlrabi and peas  
with fresh morel mushrooms € 16

Duck breast . Peas . Fresh pepper . Rhubarb

Roast „Barbarie“ duck breast  
with sugar pea ravioli and rhubarb with fresh pepper € 32

Sweet Medley

Small dessert variation € 14

€ 71



## Menu IX

Tuna . Seagrass . Scampi  
Tuna carpaccio  
with seagrass salad and pan-fried scampi € 19,50

Cod fish . Wild garlic . Risotto  
Fillet of cod loin with wild garlic risotto € 16,50

Milk-fed veal . Spring vegetables . Gnocchetti  
Roast veal tenderloin (medium rare)  
with spring vegetables and homemade Gnocchetti € 32,50

Crème Brûlée . Praline icecream  
Crème Brûlée with praline icecream € 12,50

€ 81

## Menu X

Wild herbs . Bavarian rabbit  
Spring herb soup with rabbit strudel € 8,50

Brook trout . Asparagus . Chervil  
Bavarian brook trout "Suprême"  
with ragout of asparagus and chervil € 16

Venison . Potatoe . Celery . Heart cherry  
Bavarian venison noisette  
with mashed potatoes, celery puree and balsamic cherries € 36

Chocolate . Pineapple . Chili  
Chocolate-mousse-tartlet  
with pineapple and chili tartare € 13

€ 73,50



## Menu XI

Scallop . Avocado . Tomato  
Pan-fried scallop with avocado and tomato salad € 21

Dill . Mustard . Salmon  
Dill mustard soup with home pickled salmon € 9

Lemon . Raspberries  
Amalfi lemon sorbet with raspberry brandy € 4

Bavarian grass-fed beef . Shallots . Mustard . Beans  
Beef tenderloin wrapped in a mustard and shallot crust,  
served with Kenyan beans and thyme potatoes € 36

Woodruff . Strawberry . Elderflower  
Woodruff parfait in strawberry-elderberry-sauce € 10  
€ 80

## Menu XII

Bavarian grass-fed beef . Herbs . Lemon  
Beef carpaccio and steak tartare  
with fresh herbs and lemon oil € 16

Bell pepper . Ginger  
Foam yellow bell pepper soup with ginger € 9

Salmon . Pak Choi . Curry . Rice with pine nuts  
Middle piece of Scottish salmon with roasted pak choi  
and curry espuma with basmati rice and pine nuts € 32

Strawberry . Chocolate . Pistachio  
Strawberry dumplings  
with chocolate sauce and pistachio ice cream € 13

€ 70





## Fingerfood

Tuna tartare served with mangetout on the spoon	€ 3,00
Tatar from Innviertler ox in puff pastry	€ 3,50
Viennese fried chicken with potato and cucumber salad	€ 2,50
Caramelized goat cheese on pumpkin chutney	€ 2,50
Various soups seasonally varying, served in vial (Apple celery gazpacho, tomato pepper soup with vodka, Parmesan soup with Parma ham)	€ 3.00
Various lukewarm quiches varying seasonally (Asparagus, pumpkin, chanterelles, spinach)	€ 2.50
Blinis with wild salmon and dill cream	€ 3,50
Skewer of mozzarella and cherry tomato	€ 2,50
Fresh vegetable sticks with herbs and pumpkin seed quark	€ 2,00
Homemade spring rolls with spicy sauce	€ 2,50
Scallop grilled on seagrass salad	€ 5,50
Rolls of pink veal and rocket with tuna sauce	€ 3,50

## Canapés

San Daniele ham and honey melon and rocket	€ 2,50
Tramezzini with Scottish salmon, horseradish cream and king prawn	€ 3,50
Duck liver mousse on brioche toast	€ 3,50
Milanese salami with balsamic onions on ciabatta	€ 2,50
Bavarian Obazda and cherry tomatoes on lye baguette	€ 2,00
Cream cheese and brie on wholemeal baguette	€ 2,50
Roast beef from veal with rocket and tomato	€ 3,50
Goat's cream cheese with red Williams pear on wholemeal baguette	€ 3,00
Roasted Atlantic shrimp on caramelized melon	€ 4,50
Mini tarte flambée with and without bacon	€ 2,50

**For aperitif we recommend 2 to 3 appetizers per person.  
Minimum purchase per variety - 20 pieces**

