FREISINGER HOF

HOTEL RESTAURANT ★★★★

Menus Christmas 2026



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The Freisinger Hof 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 1 menu for the whole party.

It is not possible to choose between several main courses.

Do not hesitate to tell us your special wishes and dietary requirements.

Please give us notice of the number of people attending at least 24 hours before the agreed date. You will be charged the menus fort he full number of people, even if the number of guests should be smaller.



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We offer a special Chrismas package for your event in our location.

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

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Christmas decoration and homemade menu cards on the table

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After the meal we serve homemade cookies.

Price per person € 12



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Menu I

Beef broth with three types of ingredients
Bavarian holiday soup € 9,50

Duck & Goose . Potato . Red cabbage . Apple
Farm duck, fresh from the oven € 39,50
or
Christmas goose
with potato dumpling, red cabbage and baked apple € 42

Apricot . Vanilla
Iced apricot dumpling with vanille sauce € 16,50

€ 65,50 / € 68

Menu II

Lamb's lettuce . Seed oil . Vinegar . Bacon
Lamb's lettuce with pumpkin seed oil,
apple balsamic vinegar, roasted diced bacon und croûtons € 16

Suckling-pig . Savoy cabbage . Potato
Crispy roast saddle of suckling-pig
with savoy cabbage and bacon, potato-strudel
and dark beer sauce € 27

Apricot
Wachau style pancake with homemade apricot jam € 10,50

€ 54

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Menu III

Pumpkin . Seed oil
Styrian pumpkin soup with seed oil € 10
(seasonal)

„Viennese Legend“
Viennese style „Tafelspitz“ (boiled beef tenderloin)
with roasted potatoes, cream-vegetables,
apple horseradish and chive sauce € 33

Chocolate . Orange . Raspberry
Warm chocolate cake with orange espuma
and raspberry sorbet € 12

€ 55

Menu IV

Goose . Cranberry
Crème Brûlée of goose liver with cranberries
and fresh brioche € 21

Bavarian milk-fed veal . Asparagus . Morel mushrooms
Saddle of veal steak in morel cream sauce
with green asparagus and homemade gnocchi € 40

Kaiserschmarrn . Plums . Applesauce
Kaiserschmarrn with stewed plums an dapple sauce € 14

€ 75

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Menu V

Chestnut . Sherry
Foam chestnut soup with sherry € 10

Herbs . Mushrooms . Curd . Pork tenderloin
Bacon-wrapped pork tenderloin
with mushroom sauce and homemade curd spaetzle € 27

Valrhona chocolate . Orange
Praliné mousse with spiced oranges € 15,50

€ 52,50

Menu VI

Salmon . Mustard . Horseradish
Duo of home-pickled Scottish salmon € 24

Venison . Potato . Celery . Plums
Pink roasted venison with potato-celery puree
and balsamic plums € 40

Chestnu . Pomegranate . Vanilla
Chestnut soufflé with pomegranate sauce
and vanilla ice-cream € 12

€ 76



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Menu VII

Salad . Scampi . Herbs
Mixed green leafs with pan-fried scampi
and fresh herbs € 21,50

Austrian grass-fed beef . Port wine . Potato . Braised vegetables
Beef tenderloin with port wine sauce,
potato gratin and fine braised vegetables € 40

Eggnog . Chocolate . Raspberries
Chocolate parfait with eggnog and raspberry sauce € 15

€ 76,50

Menu VIII

Tuna . Seagrass . Scampi
Tuna tartar with seaweed salad
and pan-fried scampi € 21

Pike-perch . Beetroot . Horseradish
Fried fillet of pike-perch with colourful beetroot
and horseradish sauce € 18

Duck breast . Grapes . Rice . Wild berries . Hazelnut
Roast breast of Barbarie duck
with grape risotto, wild berries and Piedmontese hazelnuts
€ 38

Cream . Vanilla . Pear . Aromatics
Speculoos crème brûlée
with pear sorbet € 13,50

€ 90,50



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Menu IX

Beef . Herbs . Lime
Carpaccio and Tatar of Bavarian grass-fed beef
with fresh herbs and lime oil € 18

Potato . Truffles
Foam soup of potatoes and winter truffles € 10

Salmon . Beetroot . Potato . Horseradish
Center-piece of Scottish salmon
with mashed beetroot and potatoes on horseradish mousse € 38

Chocolate . Blackcurrant
Warm chocolate dumpling with blackcurrant ice-cream € 13,50

€ 79,50

For our vegetarian and vegan gourmets

Tomato . Rocket salad . Mushrooms
Carpaccio of tomatoes
with rocket salad and roasted mushrooms € 13

Black salsify . Truffles
Truffled black salsify soup € 10

Chestnuts . Ravioli . Brussels sprouts
Chestnut ravioli with Brussels sprouts and fresh black truffle € 29

Ice-cream . Fruits
Variety of sorbets with fresh fruits € 10

€ 62

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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 – trammezini – 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

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Midnight snacks

(minimum 30 people – price per person)

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

Goulash soup from Innviertler 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



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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

