



We hope you enjoy putting together your menu and very much look forward to receiving your creations. We will be happy to take the time to discuss your culinary ideas in person. Please feel free to make an appointment and visit us at Schloss Freudenfels. We look forward to meeting you and your guests.

**Cold
appetizers**

Market-fresh leaf salad with radish sprouts
served with French or balsamic vinegar dressing CHF 12.00

Selection of leaf salads
with fried, diced bacon and "Mutschli" soft cheese
served with sherry vinegar dressing CHF 17.50

Market salad
with prosciutto from the Kundelfingerhof Estate and melon
served with raspberry dressing CHF 17.50

Rosette of Scottish smoked salmon, served with a salad garnish
and a mustard and dill dressing CHF 19.00

Carpaccio of boiled fillet of beef served with rocket salad
and a mustard and cucumber dressing CHF 19.00

**Hot
appetizers**

Heart-shaped lime ravioli with thyme mousseline
and roasted hazelnuts CHF 16.00

Risotto with ratatouille, grilled giant prawns
and herb mousseline CHF 21.00

Tagliatelle "alla mediterranea"
with olive oil, garlic, rocket salad, pine nuts,
zucchini and tomatoes CHF 16.50

**From our
soup tureen**

Frothy Riesling soup with filo pastry sticks	CHF 10.50
Frothy Eschenz hay soup with diced potatoes	CHF 10.50
Frothy Thurgau apple soup with dried, diced apples	CHF 10.50
Chilled melon soup with peppermint and sour cream	CHF 10.50
Consommé of beef with herb "flädli"	CHF 10.50
Frothy carrot and ginger soup	CHF 10.50
Frothy curry and coconut soup with chicken brochette	CHF 14.00
Prättigau wedding soup	CHF 10.50
Chilled tomato gazpacho with feta cheese	CHF 11.50

**Meat
entrées**

Marinated fillet of pork, oven-roasted at a low temperature, served on a "Brandlöscher" beer and creamy mustard sauce with semolina gnocchi and market vegetables	CHF 37.50
Sautéed medallions of fillet of pork with gorgonzola sauce, strips of dried tomatoes, noodles and leaf spinach	CHF 41.00
Sautéed medallions of fillet of beef served on a racy, creamy vodka sauce with mushrooms, bell pepper, homemade spätzli and a duo of vegetables	CHF 47.50
Rosy sautéed steak of veal served on a creamy Thurgados sauce with apple rings, homemade hazelnut spätzli and seasonal vegetables	CHF 49.50
Rosy sautéed sirloin of beef served with tarragon butter sauce, potato gratin and a colorful selection of market vegetables	CHF 49.00
Sautéed breast of chicken stuffed with Cantadou herb cream cheese and wrapped in prosciutto, served on a red wine sauce with Milanese risotto, broccoli and flaked almonds	CHF 38.50

**Fish
entrées**

Sautéed fillet of arctic char from the Kundelfingerhof Estate served with a mousseline of herbs, diced tomatoes, champagne risotto and leaf spinach	CHF 40.00
Sautéed salmon slice served with a mousseline of watercress, truffle and potato purée, and broccoli	CHF 39.50
Grilled giant prawns on a mousseline of curry served with mango, almond rice and wok vegetables	CHF 44.00

Desserts

Mousse of Thurgau sweet cider with vanilla ice cream and cantuccini	CHF 11.50
Lime ice cream parfait served with seasonal fruit on a mango coulis	CHF 15.00
Selection of three colorful sorbets served with seasonal fruit	CHF 15.00
Selection of colorful desserts garnished with seasonal fruit (e.g. chocolate mousse, mini-pastry, crème caramel, ice cream and choice of fruit sorbet)	CHF 19.00
Crème brûlée with fresh fruit salad and lavender syrup	CHF 14.50
Williams ice cream parfait with chocolate sauce, miniature apple strudel and caramel ice cream	CHF 15.50
Dessert buffet	ab CHF 25.00
(e.g. selection of chocolate mousse, crème brûlée, seasonal tir-amisu, crème caramel, miniature patisserie, seasonal fruit salad, ice cream and choice of fruit sorbet)	
Selection of Thurgau cheeses served with nut bread	CHF 14.00

Market salad with honey and balsamic vinegar dressing,
"Mutschli" soft cheese
and roasted seeds

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Frothy carrot and ginger soup

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Sautéed medallions of fillet of pork
with tarragon mousseline,
strips of dried tomato,
noodles
and a duo of vegetables

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Marbled chocolate mousse
with seasonal fruit salad

CHF 78.50

Rosette of Scottish smoked salmon
with a salad garnish
and mustard and dill dressing

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Cream of broccoli with a paprika mousseline

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Sautéed medallions of fillet of beef
served with a Barolo and pepper sauce,
potato purée with truffles
and a duo of vegetables

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Chocolate cake
served with raspberry sauce
and yoghurt ice cream

CHF 94.00

Seasonal salad with a sherry dressing
With dried meat, chunks of Sbrinz
and roasted nuts

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Consommé of beef with herb "flädli"

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Rosy sautéed veal steak
with creamy Thurgados sauce,
apple rings,
homemade hazelnut spätzli
and a duo of vegetables

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Symphony of sorbets
with fruit

CHF 92.00

Leaf salad with cherry tomatoes,
honey and balsamic vinegar dressing
with marinated mozzarella pearls

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Frothy Riesling soup
with sautéed diced potatoes

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Sautéed fillet of arctic char from the Kundelfingerhof Estate
served with a mousseline of herbs, diced tomatoes,
leaf spinach and wild rice

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Lime ice cream parfait on a mango coulis with seasonal fruit

CHF 76.50

Carpaccio of Bresaola,
rocket salad and cherry tomatoes
served with white balsamic vinegar
and cold-pressed rapeseed oil

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Frothy Thurgau sweet cider soup
with diced dried apple

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Lightly grilled sirloin of beef
served with tomato and herb butter,
potato gratin and a duo of vegetables

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Crème brûlée served with fruit salad
and pomegranate seeds

CHF 92.00

Carpaccio of boiled fillet of beef
served with rocket salad
and a mustard and cucumber dressing

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Frothy curry and coconut soup

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Heart-shaped lime ravioli served with a mousseline of thyme
and roasted hazelnuts

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Rosy sautéed breast of young duck
on an orange sauce
with pomegranate seeds
basmati rice
and broccoli with sesame butter

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Chilled zabaglione served with seasonal fruit
and vanilla ice cream

CHF 98.50

Salmon gravlax
with mustard and dill sauce
and salad shoots

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Frothy saffron and white wine soup

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Spaghetti served with a creamy tomato sauce,
rocket salad and pine nuts

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Lemon sorbet with basil and Campari

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Sautéed medallions of fillet of beef wrapped in prosciutto
served with morel sauce,
potato gratin and
a duo of vegetables

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Selection of Thurgau cheeses
served with nut bread

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Carpaccio of pineapple
with mango and passion fruit sorbet
and pomegranate seeds

CHF 110.00