

MADE WITH LOVE

Frederick's food concept is influenced by our multicultural kitchen team.

You will find classic German dishes reinvented alongside international flavours. Our delicious dishes are designed to be shared and enjoyed.

THE BEST WAY
TO BEHAVE
IS TO
MISBEHAVE
-MAE WEST



COCKTAILS

FREDERICK'S IS A HOUSE
BUILT ON ART.

Here we believe that colour expresses our feelings and emotions, and our cocktail menu has been made to reflect this.

We invite you to choose your cocktail based on the images you are most attracted to in our menu.

Ask for the cocktail menu and allow our colourful team to take you on this journey...

FREDERICK'S

FOR YOU OR TO SHARE

BE A PART OF OUR STORY. TAG US @FREDERICKSBERLIN

SMALL PLATES

BREAD 4.5

Sourdough, whipped butter, herb oil (v)

BURRATA 16

Heirloom tomatoes, basil pesto, granola (v)

HAMACHI CRUDO 18

Ponzu dressing, jalapeno, ash

AUBERGINE 14

Sweet & sour glazed, turmeric, spicy nuts (ve)

TUNA TARTARE 18

Avocado, gazpacho jelly, dill, coriander

BEEF CHEEKS 21

Goulash, pancakes, raisin purée, baby kale

BEEF TARTARE 18

Hand cut beef tartare, hazelnuts

PIKE PERK CEVICHE 16

Apple, red onion, coriander

HAND CUT VEAL TARTARE 16

Confit lemon, pea shoots

SALADS

CAESAR SALAD 15

Baby gem, sourdough croutons, anchovies & Parmesan
Add chicken breast + 8

SPINACH SALAD 14

Baby leaves, artichoke hearts, carta de musica bread, egg, citrus zest & sherry dressing (v)

WATERMELON SALAD 12

Feta, black olive crumb, mint, jalapeno (v)

GREEN SALAD 7

Piment d'Espelette, chives (ve)

FANCY A
COCKTAIL?

ASK YOUR SERVER TO VIEW THE
COCKTAIL MENU

LARGE PLATES

SALMON 26

Cured & roasted, Anna potato, dill oil

CHICKEN FRICASSÉE 26

Mushrooms, crispy chicken skin

SLOW COOKED PORK 24

Green peas, chilli & mint salsa, Sauerkraut roll

CHATEAUBRIAND 98 ^{620g}

Husumer beef, BBQ dip, green peppercorn cream, chilli pickle

CAULIFLOWER 19

Fenugreek, pomegranate, capers, linseed crumble (ve)

PORK BELLY 32

Soy glazed pork belly, blood sausage mash, apple compote

SIRLOIN 54

Café de paris butter

TUNA SASHIMI 35

Sesame crusted tuna, mango, chilli & papaya salsa, herb oil

BEEF TARTARE 32

Hand cut beef tartare, hazelnuts, French fries

SIDE PLATES

CRÈME BRÛLÉE 8

Blue cheese, leeks

TRUFFLE FRIES 11

Parmesan, truffle sauce

TENDERSTEM BROCCOLI 9

Orange, black garlic (ve)

FRENCH FRIES 6

Parsley, Parmesan, Chilli

ASPARAGUS 13

Lemon, Parmesan

DESSERTS

BERLINER DOUGHNUTS 14

Chocolate and apricot sauce (v)

LAYER CAKE 15

Macerated plums (v)

CHOCOLATE TARTE

"SCHWARZWALD STYLE" 13

Coffee ice cream, liquorice, Maldon salt (v/ve)

SWEETCORN 14

Yoghurt & corn cake, popcorn, sweetcorn ice cream (v)

HONEY MADELEINES 9 (v)

ICE CREAM & SORBET 3

Selection of ice cream and sorbet (v/ve)



FOLLOW
OUR STORY

@FREDERICKSBERLIN



MANAGED BY RHC

(V) = Vegetarian (VE) = Vegan.

If you require information about ingredients which may cause allergy or intolerance, please speak to your server before you order. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.

All prices include VAT.