

SPARKLING WINE

RIESLING SEKT 7
Rheingau 2019

CRÉMANT DE BOURGOGNE 8
*Grande cuvée blanc brut,
Veuve Ambal, Burgung*

MOËT & CHANDON BRUT 16
Imperial, non vintage

MOËT & CHANDON ROSÉ 18
Imperial, non vintage

SOFT DRINKS

HOMEMADE LEMONADE 12

ICE TEA 12

OSTMOST APPLE JUICE 4.5

CHARITEA MATE 4.5

VAN NAHMEN DATTERINO
TOMATO 4.5

COFFEE

SINGLE ESPRESSO ☉ 3.0

DOUBLE ESPRESSO ☉ 3.5

FLAT WHITE ☉ 4.5

CAFE CREME ☉ 3.5

CAPPUCCINO ☉ 4.5

DECAF 3.5

LATTE MACCHIATTO ☉ 4.5

CAFE LATTE ☉ 4.5

EXTRA SHOT ESPRESSO ☉ 1.5

MILK ALTERNATIVE AVAILABLE 0.5

FREDERICK'S BRUNCH

FOR YOU OR TO SHARE

SMALL PLATES

BREAD 4,5
*Sourdough, whipped butter, herb oil (V)
Add croissants & marmelade (V) +4*

BURRATA 16
Heirloom tomatoes, basil pesto, granola (V)

QUINOA SALAD 13
Avocado, pomegranate, tomatoes (VE)

PIKE PERCH CEVICHE 16
Apple, red onion, coriander

HAMACHI CRUDO 18
Ponzu dressing, jalapeño, ash

RADISH SALAD 12
Kumquat, cress, verjus dressing (VE)

GRANOLA 9
Greek yoghurt, mixed berries (V)

SIDE PLATES

FRENCH FRIES 6
Parsley, Parmesan, chilli (V)

TENDERSTEM BROCCOLI 9
Orange, black garlic (VE)

GREEN SALAD 7
Piment d'Espelette, chives (VE)

ASPARAGUS 13
Lemon, Parmesan

CRUSHED AVOCADO 8
Chilli & coriander (VE)

LARGE PLATES

SMOKED SALMON 17
Hash browns, crème fraîche, dill

AVOCADO ON TOAST 13
*Sourdough, chilli, lime & coriander (VE)
Add poached egg (V) +2*

BEEF CHEEK TACOS 21
Goulash, pancakes, raisin purée, baby kale

EGGS BENEDICT 13
Poached eggs, hollandaise, honey cured ham

RIB EYE 32 ^{180g}
Husumer beef, fried egg, green asparagus, hollandaise

GREEN EGGS 13
Sourdough, scrambled eggs, pesto, chilli & avocado (V)

CAULIFLOWER 19
Fenugreek, pomegranate, capers, linseed crumble (VE)

CHICKEN FRIKASSÉE 26
Mushrooms, chicken skin

FRENCH TOAST 12
Brioche, crème fraîche, berries (V)

SHAKSHUKA 13
Tomato ragout, chilli, Poached eggs (V)

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STORY

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COCKTAILS

BREAKFAST PALOMA 14
*Patron Silver, Thomas Henry Pink
Grapefruit, Lime, Maldonsalt*

FREDDIE'S BERRIES 19.5
*Moët & Chandon Brut Imperial,
Cassis Noir de Bourgogne, Yuzu Sake ☉*

MIMOSA 9.5
*Riesling sekt, fresh orange juice,
tonka bean*

BELLINI 9.5
Riesling sekt, peach purée, peach liquor

ESPRESSO MARTINI 14
Belvedere Vodka, espresso, coffee liquor

CARAFES (0,7L)

BELLINI 50

BREAKFAST PALOMA 45

HOMEMADE ICE TEA 12

HOMEMADE LEMONADE 12

MIMOSA 50

FANCY A CLASSIC COCKTAIL?

Just ask your server.



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.

① = colouring agent

☉ = contains caffiene

