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FREDERICK'S

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...

FOR YOU OR TO SHARE

BE A PART OF OUR STORY. TAG US @FREDERICKSBERLIN

SMALL PLATES

BROT 4,5
Sauerteig, aufgeschlagene Butter, Kräuteröl (v)

BURRATA 16
Ur-Tomaten, Pesto, Granola

HAMACHI CRUDO 18
Ponzu-Dressing, Jalapeño, Asche

AUBERGINE 14
Süß-Sauer glasiert, Kurkumacreme, würzige Nüsse (ve)

THUNFISCHTATAR 18
Avocado, Gazpacho-Gelee, Dill, Koriander

RINDERBACKEN 21
Gulasch, Eierkuchen, Rosinenpüree, Baby Kale

RINDERTATAR 18
Handgeschnittenes Rindertatar, Hazelnüsse

ZANDER CEVICHE 16
Apfel, rote Zwiebel, Koriander

KALBSTATAR 16
hangeschnittenes Kalbstatar, confierte Zitrone, Erbsensprossen

SALADS

CAESAR SALAT 15
Römer Salat, Croutons, Sardellen, Parmesan
Add chicken breast + 8

SPINAT SALAT 14
Spinat, Poveraden, sardisches Brot, Zitronenzeste, Sherry dressing (V)

WASSERMELONEN SALAT 12
Wassermelone, Feta, schwarze Oliven Erde, Minze, Jalapeno (v)

KOPFSALAT 7
Piment d'Espelette, Schnittlauch (ve)

FANCY A COCKTAIL?

ASK YOUR SERVER TO VIEW THE COCKTAIL MENU

LARGE PLATES

LACHS 26
Grebraten & gebeizt, Anna-Kartoffel, Dillöl

HÜHNERFRIKASEE 26
Pilze, Hühnerhautchip

SLOW COOKED PORK 24
Grüne Erbsen, Chilli & Minzsalsa, Szegediner Kohl

CHATEAUBRIAND 98 (620g)
Husumer Rind, BBQ-Dip, Pfefferrahm, Chili Pickle (für zwei)

BLUMENKOHL 19
Bockshornklee, Granatapfel, Kapern, Leinsamen-Crumble (ve)

SCHWEINEBAUCH 32
Soja glasierter Schweinebauch, Blutwurst püree, Apfelkompott

ENTRECOTE 54
Café de Paris butter

THUNFISCH SASHIMI 35
Thunfisch im Sesammantel, Mango Papaya Salsa, Kräuteröl

RINDERTATAR 32
handgeschnittenes Rindertatar, Hazelnüsse, French Fries

SIDE PLATES

CRÈME BRÛLÉE 8
Blauschimmelkäse, Lauch

TRUFFLE FRIES 11
Parmesan, Trüffel sauce

BABY BROKKOLI (VE) 9
Orange, schwarzer Knoblauch (ve)

POMMES 6
Petersilie, Parmesan, chilli

SPARGEL 13
Zitrone, Parmesan

DESSERTS

BERLIN PFANNKUCHEN 14
Schokoladen und Aprikosensauce (v)

BAUMKUCHEN 15
Mazerierte Pflaumen (v)

SCHOKOLADENTARTE "SCHWARZWALD STYLE" 13
Kaffeeeis, Lakritz, Maldon-Salz (v/ve)

MAIS 14
Joghurt und Maiskuchen, Popcorn, Maiseis (v)

HONIG MADELEINES 9 *(v)*

EIS & SORBET 3
Auswahl an Eis und Sorbet (v/ve)

FOLLOW OUR STORY
@FREDERICKSBERLIN

MANAGED BY RHC

(V) = Vegetarian (VE) = Vegan.

Sämtliche Preise sind in Euro inklusive der gesetzlichen Mehrwertsteuer.
Bei Unverträglichkeiten oder Allergien sprechen Sie bitte unser Team an oder fragen Sie nach unserer Allergenekarte.
Gerichte können Spuren von Allergenen enthalten.

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