

## 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.



## 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...

CHECK OUT OUR LUNCH AND GROUP MENUS



## FOR YOU OR TO SHARE

BE A PART OF OUR STORY. TAG US @FREDERICKSBERLIN

### SMALL PLATES

#### BREAD 5

Sourdough, whipped butter, herb oil **V**

#### BURRATA 17

Hokkaido pumpkin, sweet potatoes, cranberry, salty pumpkin seeds **V**

#### SALMON 18

Flamed salmon, apple, red cabbage Kimchi

#### AUBERGINE 15

Sweet & sour glazed, turmeric, spicy nuts **VE**

#### SPICY GARLIC PRAWN 21

Ginger, orange, jalapeno, coriander

#### GOATS CHEESE TIRAMISU 16

Raspberry, beetroot **V**

#### BEEF TARTARE 18

Hand-cut beef tartare, hazelnuts

#### TUNA CEVICHE 18

Red onion, coriander, avocado, pomegranate

### SALADS

#### CAESAR SALAD 15

Baby gem, sourdough croutons, anchovies & Parmesan  
Add Thai chicken +7  
or 3 prawns +9

#### CURLY KALE 14

Orange, cranberry, walnuts, Dulse (vegan bacon) **VE**

#### GREEN SALAD 12

Salted plums, plum dressing, chives **VE**

#### SAUCES 2.5 EACH

Jus  
Chimichurri  
Truffle cream sauce  
Green peppercorn cream  
Pickled chillis  
Wok sauce  
Bearnaise

### LARGE PLATES

#### BBQ SALMON 32

Pak Choi, sesame, wasabi mayo

#### LAMB RACK 34

Pumpkin, quinoa, mulberries

#### CHATEAUBRIAND 115 <sup>620g</sup>

Pickled chillis, sauce Bearnaise

#### CAULIFLOWER 19

Fenugreek, pomegranate, capers, linseed crumble **VE**

#### PORK BELLY 32

Plum chutney, wok sauce

#### ENTRECOTE 54 <sup>420g</sup>

Café de Paris butter

#### TRUFFLE TAGLIOLINI 29

Truffle sauce, cherry tomatoes **V**

#### PUMPKIN RISOTTO 21

Hokkaido pumpkin, nut butter, goji berries, salted pumpkin seeds **V**

#### OCTOPUS 35

Arroz congris, leek, coriander, chimichurri

#### TUNA TATAKI 35

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

### SIDE PLATES

#### CRÈME BRÛLÉE 8

Blue cheese, leeks

#### TRUFFLE FRIES 11

Truffle sauce **V**

#### TENDERSTEM BROCCOLI 9

Orange, black garlic, wok sauce **VE**

#### FRENCH FRIES 6

Parsley, Chilli **V**

#### ASPARAGUS 13

Lemon **VE**

## DESSERTS

#### CREME BRULEE 12

Tonka bean, salted caramel, ginger-lemon sorbet **V**

#### CHOCOLATE MOUSSE 14

Orange sorbet **V**

#### THE EGG 14

Vanilla cream, kataifi, plum sobert **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.