

FOR THE TABLE

BREAD 4.5
Sourdough, whipped butter,
herb oil (V)

GREEN OLIVES 4
Sicilian green
olives (VE)

STARTERS

BURRATA 16
Hokkaido pumpkin, sweet
potatoes, cranberry, salty
pumpkin seeds (V)

BEEF TARTARE 18
Hand-cut beef tartare,
hazelnuts

CEASAR SALAD 15
Baby gem, sourdough croutons,
anchovies & Parmesan

Extras
Chicken Breast 6.5
Prawns 7.5

PASTA

TRUFFLE TAGLIOLINI 24
Pasta, truffle sauce,
cherry tomatoes (V)

PUMPKIN RISOTTO 22
Hokkaido pumpkin, nut
butter, goji berries, salted
pumpkin seeds (V)

SIDES

FRENCH FRIES 6 (V)
TRUFFLE FRIES 11 (V)
PUMPKIN RAGOUT 9 (VE)

DRINKS

HOMEMADE LEMONADE
☐ 4.5 🍷 9.5

HOMEMADE ICE TEA
☐ 4.5 🍷 9.5

BERLINER WEISSE
Red or white 5.5

ASK TO SEE
OUR COCKTAIL MENU

LUNCH SET MENU

19.5 PER PERSON

HAMACHI CEVICHE
Red onions, cucumber,
crème fraîche, gin

WINTER SALAD
Romaine lettuce,
hazelnuts, Granny Smith apples,
cherry dressing (VE)

THAI CHICKEN
Potato,
spicy mayonnaise

**TAFELSPITZ VOM
OLDENBURGER VEAL**
Root vegetables, confit
potatoes, horseradish sauce

PUMPKIN SOUP
Salted pumpkin seeds,
confit pumpkin, berries (V)

**GOATS CHEESE
MILLEFIEU**
Raspberries, Pumpernickel (V)

GNOCCHI
Red and yellow beetroot,
vegan feta, curly kale (VE)

PIKE PERCH
Flamed pike perch, red
cabbage kimchi, white
bean hummus

BERLIN SPECIALS

KÖNIGSBERGER KLOPSE 19.5
with rice

FREDERICK'S CURRYWURST 9.5
with French fries
with Moët & Chandon 0.1l 25.95

BERLINER FRICASSEE 21.5
Veal meatballs, prawns, green
asparagus, mushrooms

POTATO SOUP 12
with Mettwurst

DESSERT

KALTERHUND 10.5
(V)

ICE CREAM & SORBET 4.5
Selection of ice cream and
sorbit (V/VE)

SELECTION OF CHEESE 14

FREDERICK'S TARTE 9.5
Fruit of the season (V)



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 Allergienkarte. Gerichte können Spuren von Allergenen enthalten.

