

# FREDERICK'S

## AT FREDERICK'S WE LOVE A PARTY.

GIVE US ANY EXCUSE AND WE'LL  
HAPPILY ORGANISE AN OCCASION TO  
REMEMBER.

THE PERFECT LOCATION FOR  
UNFORGETTABLE GROUP  
CELEBRATIONS, CORPORATE  
GATHERINGS, BIRTHDAY PARTIES  
AND MORE.

OUR DELICIOUS DISHES ARE  
DESIGNED TO BE SHARED AND  
ENJOYED.

PLEASE SELECT ONE MENU FOR YOUR  
GROUP. FOR GROUPS OF 13 OR MORE



**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  
Allergienekarte. Gerichte können Spuren  
von Allergenen enthalten.

## MENU I

### STARTERS

GOAT CHEESE **V**  
*Raspberry, beetroot*

CEASAR SALAD  
*Romain lettuce, croutons, anchovies,  
Parmesan cheese*

BEEF TARTARE  
*Hand-cut beef tartare, hazelnut*

### MAIN COURSES

PORK BELLY  
*Plum chutney, wok sauce*

PUMPKIN RISOTTO **V**  
*Hokkaido and butter nut pumpkin,  
goji berries, salted pumpkin seeds*

BERLIN FRICASSEE  
*Morrel, green asparagus, veal  
meatballs, crayfish*

### DESSERTS

CHOCOLATE MOUSSE **V**  
*Biscuit, orange ganache*

CRÈME BRULÉE **V**  
*Tonka bean, salted caramel, ginger,  
lemon sorbet*

HONEY MADELEINES **V**

**69**  
PER PERSON

## MENU II

### STARTERS

AUBERGINE **VE**  
*Sweet-sour glazed, turmeric, cream,  
Spicy nuts*

BEEF TARTARE  
*Hand-cut beef tartare, hazelnut*

BURRATA **V**  
*Hokkaido pumpkin, sweet potato,  
cranberry, salted pumpkin seeds*

### MAIN COURSES

BBQ-SALMON  
*Pak choi, sesame, wok sauce*

PUMPKIN RISOTTO **V**  
*Hokkaido and butter nut pumpkin, goji  
berries, salted pumpkin seeds*

TRUFFLE TAGLIOLINI **V**  
*White truffle cream, winter truffle,  
cherry tomato*

LAMB CHOPS  
*Quinoa, mulberry, leek*

### DESSERTS

CHOCOLATE MOUSSE **V**  
*Biscuit, orange ganache*

CRÈME BRULÉE **V**  
*Tonka bean, salted caramel, ginger,  
lemon sorbet*

HONEY MADELEINES **V**

**79**  
PER PERSON

## MENU III

### STARTERS

FLAMED SALMON  
*Red cabbage, kimchi, apple*

TUNA CEVICHE  
*Red onion, coriander,  
avocado, pomegranate*

BEEF TARTARE  
*Hand-cut beef tartare, hazelnut*

AUBERGINE **VE**  
*Sweet-sour glazed, turmeric,  
cream, spicy nuts*

### MAIN COURSES

CHATEAUBRIAND  
*New Zealand beef, béarnaise sauce,  
potato truffle mash, green asparagus*

TRUFFLE TAGLIOLINI **V**  
*Tagliolini, white truffle cream, winter  
truffle, cherry tomato*

LAMB CHOPS  
*Quinoa, mulberry, leek*

PULPO  
*Arroz congris (black bean rice),  
leek, coriander*

### DESSERTS

CHOCOLATE MOUSSE **V**  
*Biscuit, orange ganache*

CRÈME BRULÉE **V**  
*Tonka bean, salted caramel, ginger,  
lemon sorbet*

TANGERINE EGG **V**  
*Kataifi, mango, vanilla cream*

**89**  
PER PERSON

