

FOR THE TABLE

BREAD 5
 SOURDOUGH - BUTTER - HERB OIL V

GREEN OLIVES 4
 SICILIAN GREEN OLIVES VE

STARTERS

BURRATA 17
 PAPRIKA RELISH - YUZU CAVIAR V

BEEF TARTARE 18
 HAZELNUTS

GARLIC PRAWNS 18
 GINGER - ORANGE -
 JALAPENO - CORIANDER

CAESAR SALAD 15
 BABY ROMAINE LETTUCE - SOURDOUGH
 CROUTONS - ANCHOVIES - PARMESAN
 EXTRAS
 FRIED CHICKEN 7
 PRAWNS 9

**KING OYSTER MUSHROOMS 18
 & CELERY**
 COFFEE - LAVENDAR - ONION VE

PASTA

TRUFFLE PASTA 29
 TRUFFLES - CHERRY TOMATOES V

BLUEBERRY RISOTTO 21
 BLUECHEESE - WALNUT V

SIDES

FRENCH FRIES 6 V

TRUFFLE FRIES 11 V

BABY PAK CHOI 9 V
 CHILI - SESAME

DRINKS

HOMEMADE LEMONADE
 4.5  12 

BERLINER WEISSE
 5.5

LUNCH SET MENU

19.5 PER PERSON

GLASS NOODLE SALAD
 LEEK - PEANUTS
 - SESAME - CORIANDER V

TOFU CEVICHE
 YELLOW HABANERO - PASSION FRUIT
 - MANGO - AVOCADO V

THAI CHICKEN
 MANGO PAPAYA SALAD

ENTRECOTE
 THAI VEGETABLES - FRAGRANT RICE

LASAGNETTE ARRABIATA
 PASTA - SPICY TOMATO SAUCE -
 OLIVE - CAPERS V

SCALLOPS (2 PIECES)
 GRILLED GEM SALAD - MISO - SALMON
 CAVIAR - POMEGRANTE - SESAME

RED THAI CURRY
 THAI CHICKEN - VEGETABLES -
 COCONUT

FREDERICK'S SPECIALS

LAMB CHOPS 34
 YELLOW BEETROOT - QUINOA -
 KUMQUAT - GOJI

PHO 16
 CLEAR BEEF BROTH - FILET - RICE
 NOODLES - ROOT VEGETABLES

FREDERICK'S CURRYWURST 10.5
 FRENCH FRIES
 WITH MOËT & CHANDON 0.1 L 26

BBQ SALMON 32
 PAK CHOI - PEPPERONI PICKLE -
 SESAME - SOYA V

DESSERT

FLAMED RASPBERRY SORBET 13
 MERINGUE - VANILLA CREME V

**MATCHA AND MANGO PANNA
 COTTA 16**
 CHIASEEDS CRUMBLE V

ICE CREAM & SORBET 4
V / VE

VALRHONA PRALINE 14
 LEMON - CARAMEL NOUGAT -
 COCONUT - RUM 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 Allergene Karte. Gerichte können Spuren von Allergenen enthalten.

