

MADE WITH LOVE



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...



*FOLLOW
OUR STORY*

@FREDERICKSBERLIN

FREDERICK'S

FOR YOU OR TO SHARE

BE A PART OF OUR STORY. TAG US @FREDERICKSBERLIN

SMALL PLATES

SOURDOUGH BREAD 5
WHIPPED BUTTER
HERB OIL V

BURRATA 17
PAPRIKA RELISH
YUZU CAVIAR V

TRUFFLE ARANCINI 19
RISOTTO BALLS - MUSHROOMS
TRUFFLE

CEVICHE NIKKEY 18
SWORDFISH - MANGO & PASSIONFRUIT
HABANERO - AVOCADO - TOMATOES
SESAME OIL

SPICY GARLIC PRAWNS 21
GINGER - ORANGE
JALAPEÑO - CORIANDER

GOAT'S CHEESE TIRAMISU 16
PUMPERNICKEL - BISCUIT
CASSIS CAVIAR - MALT V

BEEF TARTARE 19
HAZELNUTS

**KING OYSTER MUSHROOM
& CELERY 18**
COFFEE - LAVENDER - ONION VE

LAND

PORK TACOS 21
SALSA VERDE - RED ONION
LIME - CORN TORTILLA

LAMB RACK 34 350g
YELLOW BEETROOT - QUINOA
KUMQUAT - GOJI BERRIES

CHATEAUBRIAND 115 600g
CHILLI - SAUCE BÉARNAISE

PORK BELLY 32
PEAR CHUTNEY - WOK SAUCE

ENTRECÔTE 54 300g
CAFÉ DE PARIS BUTTER

ENTRECÔTE DOUBLE 102 600g
CAFÉ DE PARIS BUTTER

BEEF FILLET 57 300g
BÉARNAISE SAUCE

SEA

SASHIMI 19
SALMON - MAKI DRESSING - APPLE CHUTNEY &
BEETROOT - ALMONDS - NORI DUST

BBQ SALMON 32
PAK CHOI - PICKLED PEPPER
SESAME - SOY

PULPO 35
OCTOPUS - POTATOES
CHORIZO - PAPRIKA

SWORDFISH TATAKI 35
SWORDFISH - SESAME CRUST
MANGO - CHILLI - PAPAYA

SIDE PLATES
PARMESAN CORN 8 V

TRUFFLE FRIES 11
TRUFFLE SAUCE V

BABY PAK CHOI 9
CHILLI - SESAME V

FRENCH FRIES 6
PARSLEY - CHILLI VE

GARDEN

CAESAR SALAD 15
BABY GEM - SOURDOUGH CROUTONS
ANCHOVIES - PARMESAN
ADD FRIED CHICKEN +7
OR 2 PRAWNS + 9

ROMANESCO 14
VEGAN YOGHURT - SESAME
POMEGRANATE - FENUGREEK VE

VEGAN TACOS 19
LJUTENCIA PAPRIKA - POTATO CHIPS - PUMPKIN
SEEDS - WHITE CABBAGE - CORIANDER VE

TRUFFLE PASTA 29
TRUFFLE SAUCE - CHERRY TOMATOES V

BLUEBERRY RISOTTO 21
BLUE CHEESE - WALNUTS V

DESSERTS

**FLAMED RASPBERRY
SORBET 13**
MERINGUE - VANILLA CREME V

LEMON MERINGUE ROLL 14
MERINGUE - LEMON
CRANBERRIES - SORBET V

**MATCHA & MANGO
PANNA COTTA 16**
CHIA CRUMBLE V

VALRHONA PRALINE 14
LEMON - CARAMEL
NOUGAT - COCONUT RUM V

ICE CREAM & SORBET 4



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.

SAUCES 3 EACH

JUS

CHIMICHURRI VE

TRUFFLE SAUCE V

PICKLED CHILLIES VE

WOK SAUCE VE

BÉARNAISE SAUCE V