

# 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. 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.

## MENU I

### STARTERS

GOAT CHEESE **V**  
PUMPERNICKEL BISCUIT | CASSIS CAVIAR  
MALT

CEASAR SALAD  
ROMAINE LETTUCE | CROUTONS  
ANCHOVIES | PARMESAN

BEEF TARTARE  
HAND-CUT BEEF TARTARE | HAZELNUT

### MAIN COURSES

PORK BELLY  
PEAR CHUTNEY | WOK SAUCE

BLUEBERRY RISOTTO **V**  
BLUE CHEESE | WALNUTS

TATAKI  
SWORDFISH | SESAME CRUST | MANGO  
CHILLI | PAPAYA

VEGAN TACO  
LJUTENICA (PAPRIKA) | CARROT CHIPS  
PUMPKIN SEEDS | YOUNG POINTED CABBAGE  
CORIANDER EMULSION

### DESSERTS

FLAMED RASPBERRY SORBET **V**  
MERINGUE | VANILLA CREAM | RASPBERRIES

BAISER LEMON ROLL **V**  
BAISER | LEMON | CRANBERRIES  
THYME & LEMON SORBET

PRALINE **V**  
VALRHONA PRALINE | LEMON | CARAMEL  
NOUGAT | RUM COCOS

**69**  
PER PERSON

## MENU II

### STARTERS

KING OYSTER MUSHROOM & CELERY **VE**  
COFFEE | LAVENDER  
ONION | MISO

BEEF TARTARE  
HAND-CUT BEEF TARTARE | HAZELNUT

BURRATA **V**  
PAPRIKA RELISH | YUZU CAVIAR

### MAIN COURSES

BBQ-SALMON  
PAK CHOI | PEPPERONI PICKLE | SOYA  
SESAME

BLUEBERRY RISOTTO **V**  
BLUE CHEESE | WALNUTS

TRUFFLE MAFALDINE **V**  
TAGLIOLINI | WHITE TRUFFLE CREAM  
WINTER TRUFFLE | CHERRY TOMATOES

LAMB RACK  
YELLOW BEETROOT | QUINOA | KUMQUAT  
GOJI BERRIES

### DESSERTS

BAISER LEMON ROLL **V**  
BAISER | LEMON | CRANBERRIES  
THYME & LEMON SORBET

MATCHA AND PISTACHIO **V**  
MATCHA PANNA COTTA | MOCHI HONEY &  
PISTACHIO | CHIA SEED CRUMBLE

PRALINE **V**  
VALRHONA PRALINE | LEMON | CARAMEL  
NOUGAT | RUM COCOS

**79**  
PER PERSON

## MENU III

### STARTERS

SASHIMI  
SALMON | MAKI DRESSING | APPLE CHUTNEY &  
BEETROOT | ALMOND | NORI DUST

CEVICHE NIKKEY FUSION KITCHEN  
JAPAN AND PERU  
SWORDFISH | MANGO | PASSION FRUIT | YELLOW  
HABANERO | AVOCADO | TOMATO  
SESAME OIL | BONITO

BEEF TARTARE  
HAND-CUT BEEF TARTARE | HAZELNUT

KING OYSTER MUSHROOM & CELERY **VE**  
COFFEE | LAVENDER | ONION | MISO

### MAIN COURSES

CHÂTEAUBRIAND  
NEW ZEALAND BEEF | SAUCE BÉARNAISE  
POTATO TRUFFLE MASH | GREEN ASPARAGUS

TRUFFLE MAFALDINE **V**  
TAGLIOLINI | WHITE TRUFFLE CREAM  
WINTER TRUFFLE | CHERRY TOMATOES

LAMB RACK  
YELLOW BEETROOT | QUINOA | KUMQUAT  
GOJI BERRIES

PULPO  
OCTOPUS | POTATO | CHORIZO | PAPRIKA

### DESSERTS

FLAMED RASPBERRY SORBET **V**  
MERINGUE | VANILLA CREAM | RASPBERRIES

MATCHA AND PISTACHIO **V**  
MATCHA PANNA COTTA | MOCHI HONEY  
& PISTACHIO | CHIA SEED CRUMBLE

PRALINE **V**  
VALRHONA PRALINE | LEMON | CARAMEL  
NOUGAT | RUM COCOS

**89**  
PER PERSON

