

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**

Vegetarian 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

ZIEGENKÄSE
PUMPERNICKEL BISKUIT | CASSIS KAVIAR
MALZ

CEASAR SALAD
RÖMER SALAT | CROÛTONS | SARDELLEN
PARMESAN

RINDER TARTAR
HANDGESCHNITTENES RINDER TARTAR
HASELNUSS

MAIN COURSES

SCHWEINEBAUCH
BIRNEN CHUTNEY | WOK SAUCE

BLAUBEER RISOTTO
BLAUSCHIMMEL KÄSE | WALNUSS

TATAKI
SCHWERTFISCH | SESAM KRUSTE | MANGO
CHILI | PAPAYA

VEGAN TACO
LJUTENICA (PAPRIKA) | KARTOTTENCHIPS
KÜRBISKERNE | JUNGER SPITZKOHL | KORIANDER
EMULSION

DESSERTS

GEFLÄMMTES HIMBEERSORBET
BAISER | VANILLE CRÈME | HIMBEEREN

BAISER ZITRONEN ROLLE
BAISER | ZITRONE | CRANBERRIES
ZITRONEN THYMIAN SORBET

PRALINEN
VALRHONA PRALINEN | ZITRONE | KAMEL
NOUGAT | RUM KOKOS

69
PRO PERSON

MENU II

STARTERS

KRÄUTERSEITLING & SELLERIE
KAFFEE | LAVENDEL | ZWIEBEL | MISO

RINDER TARTAR
HANDGESCHNITTENES RINDER TARTAR
HASELNUSS

BURRATA
PAPRIKA RELISH | YUZU KAVIAR

MAIN COURSES

BBO-LACHS
PACK CHOI | PEPPERONI PICKLE
SOJA | SESAM

BLAUBEER RISOTTO
BLAUSCHIMMEL KÄSE | WALNUSS

TRÜFFEL MAFALDINE
TAGLIOLINI | WEISSER TRÜFFELRAHM
WINTER TRÜFFEL | KIRSCHTOMATE

LAMM KARREE
GELBE BEETE | QUINOA | KUMQUAT
GOJI BEERE

DESSERTS

BAISER ZITRONEN ROLLE
BAISER | LEMON | CRANBERRIES
THYME LEMON SORBET

MATCHA UND PISTAZIE
MATCHA PANNA COTTA | MOCHI HONIG
& PISTAZIE | CHIASEMEN CRUMBLE

PRALINEN
VALRHONA PRALINEN | ZITRONE
KAMEL | NOUGAT | RUM KOKOS

79
PRO PERSON

MENU III

STARTERS

SASHIMI
LACHS | MAKI DRESSING | APFEL CHUTNEY & ROTE
BEETE | MANDEL | NORI STAUB

CEVICHE NIKKEY
SCHWERTFISCH | MANGO | PASSIONSFRUCHT
GELBE HABANERO | AVOCADO | TOMATE
SESAMÖL | BONITO

RINDER TARTAR
HANDGESCHNITTENES RINDER TARTAR | HASELNUSS

KRÄUTERSEITLING & SELLERIE
KAFFEE | LAVENDEL | ZWIEBEL | MISO

MAIN COURSES

CHÂTEAUBRIAND
NEUSEELAND RIND | SAUCE BÉARNAISE
KARTOFFEL TRÜFFEL PÜREE
GRÜNER SPARGEL

TRÜFFEL MAFALDINE
TAGLIOLINI | WEISSER TRÜFFELRAHM
WINTER TRÜFFEL | KIRSCHTOMATE

LAMM KARREE
GELBE BEETE | QUINOA | KUMQUAT
GOJI BEERE

PULPO
OKTOPUS | KARTOFFEL | CHORIZO | PAPRIKA

DESSERTS

GEFLÄMMTES HIMBEERSORBET
BAISER | VANILLE CRÈME | HIMBEEREN

MATCHA UND PISTAZIE
MATCHA PANNA COTTA | MOCHI HONIG
& PISTAZIE | CHIASEMEN CRUMBLE

PRALINEN
VALRHONA PRALINEN | ZITRONE
KAMEL | NOUGAT | RUM KOKOS

89
PRO PERSON

