

FREDERICK'S

FOR THE TABLE

SOURDOUGH BREAD 5
BUTTER - HERB OIL VE

GREEN OLIVES 4
SICILIAN GREEN OLIVES VE

STARTERS

BURRATA 17
PAPRIKA RELISH - YUZU CAVIAR V

BEEF TARTARE 18
HAZELNUTS

GARLIC PRAWNS 18
GINGER - ORANGE
JALAPEÑO - CORIANDER

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

KING OYSTER MUSHROOMS 18
& CELERY
COFFEE - LAVENDER - ONION VE

PASTA

TRUFFLE PASTA 29
CREAMY TRUFFLE SAUCE
CHERRY TOMATOES V

BLUEBERRY RISOTTO 21
BLUE CHEESE - WALNUTS V

SIDES

FRENCH FRIES 6 V

TRUFFLE FRIES 11 V

BABY PAK CHOI 9 V
CHILLI - SESAME

DRINKS

HOMEMADE LEMONADE

4.5 12

BERLINER WEISSE

5.5

LUNCH SET MENU

19.5 PER PERSON

SALMON TARTAR
CREME FRAICHE - DILL
PUMPERNICKEL APPLE - CUCUMBER

HORSERADISH VELOUTÉ
BEETROOT - CHILLI - FENNEL V

PENNE ALL' ARRABBIATA
SPICY TOMATO SAUCE - OLIVE
CAPERS VE

ALBONDIGAS
BEEF MEATBALLS - TOMATO RAGOUT
OLIVES - CAPERS - CHILLI

TOFU CEVICHE
YELLOW HABANERO - PASSIONFRUIT
MANGO - AVOCADO VE

THAI CHICKEN
MANGO - PAPAYA

RISOTTO CACIO E PEPPE V
CREAMY PARMESAN RISOTTO

TACOS
SALMON - SALSA VERDE
PAK CHOI

FREDERICK'S SPECIALS

LAMB CHOPS 34
YELLOW BEETROOT - QUINOA
KUMQUAT - GOJI BERRIES

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

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

BBQ SALMON 32
PAK CHOI - PICKLED PEPPERS
SESAME - SOY

DESSERT

FLAMED RASPBERRY SORBET 13
MERINGUE - VANILLA CREME V

ICE CREAM & SORBET 4
V / VE

MATCHA & MANGO 16
PANNA COTTA
CHIA SEED CRUMBLE V

VALRHONA PRALINE 14
LEMON - CARAMEL - NOUGAT
COCONUT RUM V



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.

