

THE BEST WAY
TO BEHAVE
IS TO
MISBEHAVE
-MAE WEST

FOR YOU OR TO SHARE

BE A PART OF OUR STORY. TAG US @FREDERICKSBERLIN

FANCY A
COCKTAIL?

ASK YOUR SERVER TO VIEW THE
COCKTAIL MENU

NIBBLES

BREAD & BUTTER 6

SOURDOUGH BREAD - HERB OIL
WHIPPED BUTTER V

PIMIENTOS DE PADRÓN 9 V

SPICY EDAMAME 14

STEAMED EDAMAME - CHILLI
SEA SALT V

ASPARAGUS SOUP 14

GREEN & WHITE ASPARAGUS SALAD
POMELO - HERB OIL V

GOAT CHEESE 17

PUMPERNICKEL SPONGE
STRAWBERRY CAVIAR MALT V

BURRATA 18

GREEN & WHITE ASPARAGUS SALAD
SHERRY DRESSING - PEA - RADDISH V

BEEF TARTARE 19

HANDCUT TARTARE FROM
NEW ZEALAND BEEF - HAZELNUTS

CEVICHE 20

BLACK COD - POMELO - CHILLI
RED ONION - CILANTRO - SESAME OIL - BONITO

TRUFFLE FETA CHEESE 21

BABY CHARD - APRICOT CHUTNEY
POMEGRANATE - WASABI NUTS V

TRUFFLE ARANCINI 21

TRUFFLE - OYSTER MUSHROOM
SWEET & SOUR V

LAND

TACOS 21

PORK BELLY - SALSA VERDE - KUMQUAT
RED ONION - LIME

PORK BELLY 32

APRICOT CHUTNEY - WOK SAUCE

RACK OF LAMB 36

PEARL BARLEY - GOJI BERRIES
SWEET & SOUR RHUBARB

ENTRECÔTE 54 300g

CAFÉ DE PARIS BUTTER

ENTRECÔTE DOUBLE 105 600g

CAFÉ DE PARIS BUTTER

BEEF FILLET 58 300g

SAUCE BÉARNAISE

CHÂTEAUBRIAND 115 600g

SAUCE BÉARNAISE

SEA

SASHIMI 19

SALMON - MAKI DRESSING - APPLE - FENNEL
CANDIED GINGER - NORI DUST - TAPIOCA

GARLIC PRAWNS 21

GINGER - ORANGE
CHILLI - CORIANDER

BBQ-SALMON 32

MARINATED SALMON FILLET - PAK CHOI KIMCHI
PICKLED CHILLI - SOY - SESAME

PULPO 35

OCTOPUS - SWEET POTATO
SHALLOTS GREMOLATA

MISO BLACK COD 37

WILD BROCCOLI
SOY - SESAME

GARDEN

CAESAR SALAD 16

ROMAINE LETTUCE - CROÛTON
ANCHOVY - PARMESAN
ADD FRIED CHICKEN + 7
OR PRAWNS + 9

ROMANESCO 18

VEGAN YOGHURT - SESAME
POMEGRANATE - FENUGREEK V

VEGAN TACOS 19

GREEN & WHITE ASPARAGUS - LEMON
STRAWBERRY PINE NUT EMULSION V

ASPARAGUS FROM BEELITZ 21

NEW POTATO
HOLLANDAISE - NUT BUTTER V

RISOTTO PRIMAVERA 22

PEA - TOMATO - ASPARAGUS
PECAN - PARMESAN V

TRUFFLE PASTA 29

WHITE TRUFFLE CREAM
CHERRY TOMATO V

SIDES

TRUFFLE FRIES 11 V

FRIES 6 V

GREEN ASPARAGUS 11 V

MASHED POTATO 6

TRUFFLE V
BBQ-ROASTED ONION
CHIPOTLE V
LIME & YUZU V

SAUCES

VEAL JUS 3

TRUFFLE SAUCE 3 V

TERIYAKI 3 V

BÉARNAISE SAUCE 3 V

GREMOLATA 3 V

DESSERTS

FLAMED RASPBERRY SORBET 13

MERINGUE - VANILLA CRÈME
RASPBERRY V

STRAWBERRY & BASIL 14

STRAWBERRY PANNA COTTA
FRESH STRAWBERRY - POP ROCKS
BASIL ICE CREAM V

THE EGG 14

VANILLA CRÈME - WHITE CHOCOLATE
RASPBERRY - KATAIFI - HAZELNUT V

CHOCOLATE MOUSSE 15

VALRHONA TULAKALUM CHOCOLATE
CONFIT RHUBARB
WOODRUFF ICE CREAM V

PRALINE 16

VALRHONA TRUFFLE PRALINÉS
COCONUT RUM - LEMON - GUANAJA
TANARIVA CARAMEL V

MANAGED BY RHC V Vegetarian V 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.