

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.

STARTERS

GOAT CHEESE
PUMPERNICKEL SPONGE CAKE
STRAWBERRY CAVIAR | MALT

CEASAR SALAD
ROMAINE LETTUCE | CROUTONS
ANCHOVIES | PARMESAN

BEEF TARTARE
HAND-CUT BEEF TARTARE | HAZELNUTS

MAIN COURSES

PORK BELLY
APRICOT CHUTNEY | WOK SAUCE

RISOTTO PRIMA VERA
GREEN PEA | TOMATO | ASPARAGUS

PULPO
OCTOPUS | SWEET POTATOES
SHALLOTS | GREMOLATA

ASPARAGUS
BEELITZ ASPARAGUS | POTATOES
SAUCE HOLLANDAISE

DESSERTS

FLAMED RASPBERRY SORBET
MERINGUE | VANILLA CREAM | RASPBERRIES

STRAWBERRIES AND BASIL
STRAWBERRY PANNA COTTA
FRESH STRAWBERRIES | MERINGUE
BASIL ICE CREAM

PRALINE
VALRHONA PRALINE | LEMON | CARAMEL
NOUGAT | RUM COCOS

79
PER PERSON

STARTERS

TRUFFLE FETA
YOUNG CHARD | APRICOT CHUTNEY
POMEGRANATE | WASABI NUTS

BEEF TARTARE
HAND-CUT BEEF TARTARE | HAZELNUTS

BURRATA
GREEN & WHITE ASPARAGUS
GREEN PEA | RADISH

MAIN COURSES

BBQ-SALMON
MARINATED SALMON | KIMCHI | PEPPERONI
PICKLE | SOYA | SESAME

RISOTTO PRIMA VERA
GREEN PEA | TOMATO | ASPARAGUS

TRUFFLE PASTA
WHITE TRUFFLE CREAM
SPRING TRUFFLE | CHERRY TOMATOES

ENTRECÔTE DOUBLE 600G
CAFÉ DE PARIS BUTTER | POTATO-CHIPOTLE
MASH | WILD BROCCOLI

ASPARAGUS
BEELITZ ASPARAGUS | POTATOES
SAUCE HOLLANDAISE

DESSERTS

STRAWBERRIES AND BASIL
STRAWBERRY PANNA COTTA | FRESH
STRAWBERRIES | MERINGUE | BASIL ICE CREAM

FLAMED RASPBERRY SORBET
MERINGUE | VANILLA CREAM | RASPBERRIES

PRALINE
VALRHONA PRALINE | LEMON | CARAMEL
NOUGAT | RUM COCOS

89
PER PERSON

STARTERS

SASHIMI
SALMON | MAKI DRESSING | APPLE | FENNEL
| CANDIED GINGER | NORI DUST | TAPIOCA

CEVICHE NIKKEY
BLACK COD | POMELO | CHILI | RED ONION
CORIANDER | SESAME OIL | BONITO

BEEF TARTARE
HAND-CUT BEEF TARTARE | HAZELNUT

TRUFFLE FETA
YOUNG CHARD | APRICOT CHUTNEY
POMEGRANATE | WASABI NUTS

MAIN COURSES

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

TRUFFLE PASTA
WHITE TRUFFLE CREAM
SPRING TRUFFLE | CHERRY TOMATOES

LAMB CHOPS
PEARL BARLEY | RHUBARB SWEET & SOUR
GOJI BERRIES

PULPO
OCTOPUS | SWEET POTATOES
SHALLOTS | GREMOLATA

ASPARAGUS
BEELITZ ASPARAGUS | POTATOES
SAUCE HOLLANDAISE

VEGAN TACO
GREEN & WHITE ASPARAGUS | STRAWBERRIES
PINE NUTS | LEMON EMULSION

DESSERTS

CHOCOLATE MOUSSE
MOUSSE FROM THE VALRHONA TULKAKALUM
CHOCOLATE | RHUBARB CONFIT
WOODRUFF ICE CREAM

STRAWBERRIES AND BASIL
STRAWBERRY PANNA COTTA | FRESH
STRAWBERRIES | MERINGUE | BASIL ICE CREAM

PRALINE
VALRHONA PRALINE | LEMON | CARAMEL NOUGAT
RUM COCOS

99
PER PERSON

