FREDERICK'S

FOR YOU OR TO SHARE

BE A PART OF OUR STORY. TAG US @FREDERICKSBERLIN

THE BEST WAY TO BEHAVE IS TO MISBEHAVE -MAE WEST

FANCY A COCKTAIL?
ASK YOUR SERVER TO VIEW THE COCKTAIL MENU

NIBBLES

SPICY EDAMAME 14
STEAMED EDAMAME - CHILLI
SEA SALT (VE)

BREAD & BUTTER 6
SOURDOUGH BREAD - HERB OIL
WHIPPED BUTTER (V)

PIMIENTOS DE PADRÓN 9 (VE)

SMALL PLATES

GAZPACHO 9
TOMATO - CUCUMBER - BELLPEPPER
PASSIONFRUIT - CROÛTONS (VE)
ADD ARGENTINIAN PRAWNS +9

SMOKED DUCK BREAST 20
SWEET & SOUR CHANTERELLES
PEAR - CELERY

GOAT CHEESE 17
PUMPERNICKEL SPONGE
WHITE VINEYARD PEACH CAVIAR (V)

BURRATA 18
WATERMELON
CORN CRÉME - POPCORN (V)

BEEF TARTARE 19
HANDCUT NEW ZEALAND BEEF
HAZELNUTS

CEVICHE 20
BLACK COD - FRUITS - CHILLI
RED ONION - CILANTRO - SESAME OIL

TRUFFLE FETA CHEESE 21
BABY CHARD - APRICOT CHUTNEY
POMEGRANATE - WASABI NUTS (V)

TRUFFLE ARANCINI 21
TRUFFLE - FRIED RISOTTO
SWEET & SOUR CHANTERELLES (V)

LAND

LAMB CHOPS 36
COUSCOUS - TOMATO
PEACH - CHIMICHURRI

BEEF FILLET 58 (300g)
BÉARNAISE SAUCE

ENTRECÔTE 54 (300g)
CAFÉ DE PARIS BUTTER

CHÂTEAUBRIAND 115 (600g)
BÉARNAISE SAUCE

PORK BELLY 32
APRICOT CHUTNEY - WOK SAUCE

T-BONE STEAK 138 (1.3kg)
BÉARNAISE SAUCE - CAFÉ DE PARIS BUTTER
VARIOUS SALTS

SEA

BBQ-SALMON 32
MARINATED SALMON FILLET - PAK CHOI KIMCHI
PICKLED CHILLI - SOY - SESAME

MISO BLACK COD 37
WILD BROCCOLI
SOY - SESAME

SASHIMI 19
SALMON - WATERMELON - TEQUILA
GRAPEFRUIT - FENNEL - POMEGRANATE
MINT - THYME

ARGENTINIAN PRAWNS
500G 45 / 1KG 86
SAFFRON AIOLI - SOURDOUGH BREAD

HALIBUT 38
HIBISCUS DASHI - WOK VEGETABLES

GARDEN

CAESAR SALAD 16
ROMAINE LETTUCE - CROÛTON
ANCHOVY - PARMESAN
ADD FRIED CHICKEN + 8
OR AGENTINIAN PRAWNS + 9

CHANTERELLES À LA CRÈME 26
DUMPLINGS - THAI ASPARAGUS
BLACKBERRY (V)

TABOULÉ 21
COUSCOUS - TOFU TEMPURA - CHICKPEA
HUMMUS - CORIANDER - MINT
VEGAN CURCUMA YOGURT (VE)

RISOTTO 22
CHANTERELLES - TOMATO - CUCUMBER
GINGER - BLACKBERRY - PARMESAN (V)

TRUFFLE PASTA 29
CREAMY WHITE TRUFFLE SAUCE
CHERRY TOMATO (V)

SIDES

TRUFFLE FRIES 11 (V)

FRIES 6 (V)

ROASTED CHANTERELLES 12 (VE)

WILD BROCCOLI 6
TERIYAKI - SESAME (VE)

MASHED POTATOES 6
TRUFFLE (V)
BBQ-ROASTED ONION
CHIPOTLE (V)
LIME & YUZU (V)

SAUCES

VEAL JUS 3
TRUFFLE SAUCE 3 (V)
TERIYAKI 3 (VE)
BÉARNAISE SAUCE 3 (V)
CHIMICHURRI 3 (VE)

DESSERTS

BABÁ NAPOLITANI 12
LIMONCELLO - LEMON MOUSSE (V)

FREDERICK´S CHOCOLATE TART 14
PINK RUBI CHOCOLATE - BERRIES
CHERRY SORBET (V)

PEACH 14
VANILLA CUSTARD - PEACH RAGOUT
TARRAGON - KALAMANSI SORBET (V)

PRALINES 16
VALRHONA TRUFFLE PRALINÉS
COCONUT RUM - LEMON - GUANAJA
TANARIVA CARAMEL (V)

VARIATION OF
ICE CREAM & SORBET
EACH FLAVOUR 3
(V) & (VE)

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.