

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 GLAMOROUS 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
CAVIAR FROM THE WHITE MOUNTAIN PEACH

CAESAR SALAD
ROMAINE LETTUCE | CROÛTONS
ANCHOVIES | PARMESAN

BEEF TARTARE
HAND-CUT BEEF TARTARE | HAZELNUTS

MAIN COURSES

PORK BELLY
APRICOT CHUTNEY | WOK SAUCE

RISOTTO
CHANTERELLES | TOMATO | CUCUMBER
GINGER | BLACKBERRY | PARMESAN

ARGENTINIAN RED PRAWNS
SAFFRON AIOLI | SOURDOUGH BREAD

CHANTERELLES À LA CRÈME
DUMPLINGS | THAI ASPARAGUS
BLACKBERRY

DESSERTS

BABA NAPOLITANA
LIMONCELLO | LEMON CREAM

FREDERICK'S CHOCOLATE TART
TART FROM THE RUBI CHOCOLATE | BERRIES
CHERRY SORBET

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
WATERMELON | MAISCREAM
POPCORN

MAIN COURSES

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

RISOTTO
CHANTERELLES | TOMATO | CUCUMBER
GINGER | BLACKBERRY | PARMESAN

TRUFFLE PASTA
WHITE TRUFFLE CREAM
SPRING TRUFFLE | CHERRY TOMATOES

T-BONE STEAK 1.3 KG
CAFÉ DE PARIS BUTTER | POTATO-CHIPOTLE
MASH | WILD BROCCOLI
ROASTED CHANTERELLES

DESSERTS

PEACH
VANILLA CREAM | PEACH RAGOUT | TARRAGON
KALAMANSI SORBET

FREDERICK'S CHOCOLATE TART
TART FROM THE RUBI CHOCOLATE | BERRIES
CHERRY SORBET

PRALINE
VALRHONA PRALINE | LEMON | CARAMEL
NOUGAT | RUM COCOS

89

PER PERSON

STARTERS

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

CEVICHE
BLACK COD | GARDEN FRUITS | CHILI | RED ONION
CORIANDER | SESAME OIL | BONITO

BEEF TARTARE
HAND-CUT BEEF TARTARE | HAZELNUT

TRUFFLE FETA
BABY CHARD SALAD | 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
COUSCOUS | TOMATO | PEACH | CHIMICHURRI

ARGENTINIAN RED PRAWNS
SAFFRON AIOLI | SOURDOUGH BREAD

CHANTERELLES À LA CRÈME
DUMPLINGS | THAI ASPARAGUS
BLACKBERRY

TABOULÉ
COUSCOUS | TOFU TEMPURA | CHICKPEAS | HUMMUS
CORIANDER | MINT | VEGAN CURCUMA

DESSERTS

PEACH
VANILLA CREAM | PEACH RAGOUT | TARRAGON
KALAMANSI SORBET

FREDERICK'S CHOCOLATE TART
TART FROM THE RUBI CHOCOLATE | BERRIES CHERRY
SORBET

PRALINE
VALRHONA PRALINE | LEMON | CARAMEL
NOUGAT | RUM COCOS

99

PER PERSON

