FREDERICK'S

FOR YOU OR TO SHARE

THE BEST WAY TO BEHAVE IS TO MISBEHAVE
-MAE WEST

BE A PART OF OUR STORY. TAG US @FREDERICKSBERLIN

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

BUTTERMILK PANNA COTTA 18
BLINI - KETA CAVIAR
SHALLOTS

SMOKED DUCK BREAST 20
HOKKAIDO PUMPKIN
PEAR - CRANBERRY

BURRATA 18
HOKKAIDO - BUTTERNUT SQUASH
SALTED PUMPKIN SEEDS V

BAO BUN 14
PULLED PORK BELLY
OR OYSTER MUSHROOMS VE
TOMATO - CORIANDER - BABY LEEK - CRISPY ONIONS

BEEF TARTARE 19
HANDCUT NEW ZEALAND BEEF
HAZELNUTS

CEVICHE 20
TUNA - MANGO - KALAMANSI
ONIONS - CHILI - WAKAME

TRUFFLE FETA CHEESE 21
MUSHROOMS - WILD HERBS SALAD
PINK GRAPEFRUIT V

TRUFFLE ARANCINI 21
TRUFFLE - FRIED RISOTTO
SWEET & KING OYSTER MUSHROOM V

LAND

LAMB CHOPS 36
BLACK RICE - MANGO - PAPAYA

BEEF FILLET 58 (300g)
BÉARNAISE SAUCE

ENTRECÔTE 54 (300g)
CAFÉ DE PARIS BUTTER

CHÂTEAUBRIAND 115 (600g)
BÉARNAISE SAUCE

PORK BELLY 32
PLUM CHUTNEY - WOK SAUCE

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

SEA

BBQ-SALMON 32
MARINATED SALMON FILLET - ASIAN CUCUMBER
SALAD - WASABI NUTS

MISO BLACK COD 37
WILD BROCCOLI
SOY - SESAME

SCALLOPS CRUDO 27
LECHE DE TIGRE - AVOCADO ICE CREAM
PEACH CAVIAR - PINK GRAPEFRUIT

GARLIC PRAWNS 21
GINGER - ORANGE - CHILLI - CORIANDER

MUSSELS 38
ARRABIATA - ROASTED SOURDOUGH BREAD

GARDEN

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

ENOKI KOREAN STYLE 18
FRIED RICE DUMPLINGS - CORIANDER
JUNG LEEK V

TEMPURA 19
OYSTER MUSHROOM - PAK CHOI
SNOW PEAS - THAI ASPARAGUS VE

RISOTTO 22
PUMPKIN - CRANBERRY CHUTNEY
PARMESAN V

TRUFFLE PASTA 29
CREAMY WHITE TRUFFLE SAUCE
CHERRY TOMATO V

SIDES

TRUFFLE FRIES 11 V

FRIES 6 V

ROASTED MUSHROOMS 6 VE

WILD BROCCOLI 6
TERIYAKI - SESAME VE

MASHED POTATOES 6
ADD:
TRUFFLE V
CHIPOTLE V
JUS
HERBS V
BBQ

SAUCES

ALL SAUCES 3

VEAL JUS
TRUFFLE SAUCE V
TERIYAKI VE
BÉARNAISE SAUCE V
CHIMICHURRI VE

DESSERTS

MUSHROOM 16
CARAMEL CHOCOLATE - CHESTNUT
CHERRY - PECAN V

FREDERICK´S CHOCOLATE TART 14
PINK RUBY CHOCOLATE - BERRIES
CHERRY SORBET V

PLUM 14
VANILLA CUSTARD - PLUM RAGOUT 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.