

FREDERICK'S

FOR YOU OR TO SHARE

BE A PART OF OUR STORY. TAG US @FREDERICKSBERLIN

SMALL PLATES

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

BEEF TARTARE 19
HANDCUT NEW ZEALAND BEEF
HAZELNUTS

CEVICHE 20
TUNA - FERMENTED WALNUTS - ORANGE - ONIONS
CHILLI - WAKAME

TRUFFLE FETA CHEESE 21
SWEET & SOUR FRIED MUSHROOMS
CRANBERRY

FANCY A COCKTAIL?

ASK YOUR SERVER TO VIEW THE COCKTAIL MENU

ENOKI KOREAN STYLE 18
KIMCHI - CORINADER - BABY LEEK

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

NIBBLES

SPICY EDAMAME 14
STEAMED EDAMAME - CHILLI - GARLIC
SEA SALT

BREAD & BUTTER 6
SOURDOUGH BREAD - HERB OIL
WHIPPED BUTTER

PIMIENTOS DE PADRÓN 9

THE BEST WAY
TO BEHAVE
IS TO
MISBEHAVE
-MAE WEST

BURRATA 18
MARINATED CHICORÉ - BUTTERMILK
BLOOD ORANGE - HERB OIL

SCALLOPS CRUDO 20
LECHE DE TIGRE - AVOCADO ICE CREAM
PINK GRAPEFRUIT

LAND

LAMB CHOPS 36
SILVER FERN FARM
New Zealand
TWO KINDS OF PARSNIP - VANILLA
BRUSSELS SPROUTS

PORK BELLY 32
ALTMÄRKER SIX PACK
Germany
WOK SAUCE - APPLE-CHILLI CHUTNEY

DUCK A L'ORANGE 2.0 42
PULLED DUCK AND PINK BREAST
ORANGE CHUTNEY - CRANBERRY

PRIME STEER BEEF
New Zealand

BEEF FILLET 58 (300g)
BÉARNAISE SAUCE

ENTRECÔTE 54 (300g)
CAFÉ DE PARIS BUTTER

CHATEAUBRIAND 115 (500g)
BÉARNAISE SAUCE

SEA

BBQ-SALMON 32
MARINATED SALMON FILLET - BABY SORREL
JERUSALEM ARTICHOKE - APPLE-PRALINE

MISO BLACK COD 37
BLACK SALSIFY - MISO YOGHURT
BELPER KNOLLE
FERMENTED WALNUT - WATERCRESS

BOUILLABAISSE 27
TOASTED BAGUETTE - SAUCE ROUILLE
PARMESAN

GARLIC PRAWNS 21
GINGER - ORANGE - CHILLI - CORIANDER

MINI PULPO 29
CUCUMBER - GIN - LEMON - SALICORNIA -
POTATO - AIOLI ESPUMA

GARDEN

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

TRUFFLE PASTA 29
CREAMY WHITE TRUFFLE SAUCE
CHERRY TOMATO

HANDMADE MUSHROOM RAVIOLI 27
SEITAN - MUSHROOM - CHESTNUTS
CRANBERRY RAGOUT - FIR TREE OIL

RISOTTO 22
MUSHROOM - PECORINO - HONEY - CANDIED
WALNUTS - GOAT CHEESE - CRANBERRY

SIDES

BABY CARROTS IN BBQ VARNISH 6
PINE KERNELS - CORIANDER

BAKED CAULIFLOWER 6
MISO AND PUFFED MILLET

TRUFFLE FRIES 11

FRIES 6

ROASTED MUSHROOMS 6

WILD BROCCOLI 6
TERIYAKI - SESAME

MASHED POTATOES 6
NATUR
TRUFFLE
JUS
HERBS

SAUCES

ALL SAUCES 3
BÉARNAISE SAUCE
TRUFFLE SAUCE
TERIYAKI

DESSERTS

THE NUT 16
CHOCOLATE-NUT MOUSSE - GANACHE
ROASTED HAZELNUT

VEGAN CHOCOLATE TARTE 14
VALRHONA CHOCOLATE TARTE - BERRIES
APPLE SORBET

CROQUE EN BOUCHE 15
CHOUX PASTRY - AMARENA CHERRY
VANILLA - NUT-NOUGAT CREAM
FLAMED WITH RUM

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

**VARIATION OF
ICE CREAM & SORBET
EACH FLAVOUR 3**

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.