

# 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 15 OR MORE.

ALL OUR GROUPS  
MENUS ARE DESIGNED  
TO BE SHARED!



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

ENOKI KOREAN STYLE   
KIMCHI | CORIANDER | BABY LEEK

CAESAR SALAD  
ROMAINE LETTUCE | CROÛTONS  
ANCHOVIES | PARMESAN

BEEF TARTARE  
HAND-CUT NEW ZEALAND BEEF  
HAZELNUTS

## MAIN COURSES

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

RISOTTO   
MUSHROOM | PECORINO | HONEY  
CANDIED WALNUTS | GOAT CHEESE  
CRANBERRY

GARLIC PRAWNS  
GINGER | ORANGE | CHILLI | CORIANDER

LAMB CHOPS  
TWO KINDS OF PARSNIPS | VANILLA  
BRUSSELS SPROUTS

## DESSERTS

NUT  
CHOCOLATE-NUT MOUSSE | GANACHE  
ROASTED HAZELNUT

VEGAN CHOCOLATE TART   
VALRHONA CHOCOLATE TART | BERRIES  
APPLE SORBET

PRALINES   
VALRHONA TRUFFLE PRALINÉS  
COCONUT RUM | LEMON | GUANAJA  
TANARIVA CARAMEL

89  
PER PERSON

## STARTERS

TRUFFLE FETA   
SWEET & SOUR FRIED MUSHROOMS  
CRANBERRY

BEEF TARTARE  
HAND-CUT NEW ZEALAND BEEF | HAZELNUTS

BURRATA   
MARINATED CHICORÉE | BUTTERMILK  
BLOOD ORANGE | HERB OIL

## MAIN COURSES

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

RISOTTO   
MUSHROOM | PECORINO | HONEY  
CANDIED WALNUTS | GOAT CHEESE  
CRANBERRY

TRUFFLE PASTA   
CREAMY WHITE TRUFFLE SAUCE  
TRUFFLE | CHERRY TOMATOES

ENTRECÔTE  
CAFÉ DE PARIS BUTTER  
MASHED POTATO | WILD BROCCOLI  
PAN-FRIED MUSHROOMS

## DESSERTS

VEGAN CHOCOLATE TART   
VALRHONA CHOCOLATE TART | BERRIES  
APPLE SORBET

CROQUE EN BOUCHE  
SMALL CHOUX PASTRY | AMARENA CHERRY  
VANILLA | NUT NOUGAT CREAM | FLAMED WITH RUM

PRALINES   
VALRHONA TRUFFLE PRALINÉS  
COCONUT RUM | LEMON | GUANAJA  
TANARIVA CARAMEL

95  
PER PERSON

## STARTERS

SCALLOPS CRUDO  
LECHE DE TIGRE | AVOCADO ICE CREAM  
PINK GRAPEFRUIT

CEVICHE  
TUNA | FERMENTED WALNUTS | ORANGE  
ONIONS | CHILLI | WAKAME

BEEF TARTARE  
HAND-CUT NEW ZEALAND BEEF | HAZELNUT

TRUFFLE FETA   
SWEET & SOUR FRIED MUSHROOMS  
CRANBERRY

## MAIN COURSES

CHÂTEAUBRIAND  
BÉARNAISE SAUCE

TRUFFLE PASTA   
CREAMY WHITE TRUFFLE SAUCE  
TRUFFLE | CHERRY TOMATOES

LAMB CHOPS  
TWO KINDS OF PARSNIPS | VANILLA  
BRUSSELS SPROUTS

GARLIC PRAWNS  
GINGER | ORANGE | CHILLI | CORIANDER

PORK BELLY  
WOK SAUCE | APPLE-CHILLI CHUTNEY

MINI PULPO  
CUCUMBER | GIN | LEMON | SALICORNIA  
POTATO | AIOLI ESPUMA

## DESSERTS

VEGAN CHOCOLATE TART   
VALRHONA CHOCOLATE TART | BERRIES  
APPLE SORBET

CROQUE EN BOUCHE  
SMALL CHOUX PASTRY | AMARENA CHERRY  
VANILLA | NUT NOUGAT CREAM | FLAMED WITH RUM

PRALINES   
VALRHONA TRUFFLE PRALINÉS  
COCONUT RUM | LEMON | GUANAJA  
TANARIVA CARAMEL

110  
PER PERSON