

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

TRUFFLE ARANCINI
BAKED RISOTTO | TRUFFLE
SWEET AND SOUR KING OYSTER MUSHROOM

CAESAR SALAD
ROMAINE LETTUCE | CROUTONS
ANCHOVIES | PARMESAN

BURRATA
SEMI-DRIED DATE TOMATOES
BLACK OLIVE EARTH

MAIN COURSES

RISOTTO PRIMA VERA OR
ASPARAGUS | PEAS | TOMATO | MINT

GARLIC PRAWNS
GINGER | ORANGE | CHILLI | CORIANDER

SPRING CHICKEN
KIKOK SUPREME FILLET | SALTED LEMON
ROSEMARY

DESSERTS

ECLAIRE TRILOGY
VANILLA | LEMON | RASPBERRY

VEGAN CHOCOLATE TART
VALRHONA CHOCOLATE TART | BERRIES
RHUBARB SORBET

VARIATION OF ICE CREAM
AND SORBET OR

89
PER PERSON

STARTERS

MISO AVOCADO SALAD
YOUNG SPINACH | AVOCADO | CRISPY LEEK
MISO DRESSING

TRUFFLE ARANCINI
BAKED RISOTTO | TRUFFLE
SWEET AND SOUR KING OYSTER MUSHROOM

BURRATA
SEMI-DRIED DATE TOMATOES
BLACK OLIVE EARTH

MAIN COURSES

RISOTTO PRIMA VERA OR
ASPARAGUS | PEAS | TOMATO | MINT

BBQ SALMON
SPICY NUTS | CUCUMBER SPAGHETTI
WASABI MAYONNAISE

ENTRECÔTE
CAFÉ DE PARIS BUTTER | MASHED POTATOES
BBQ CARROTS

DESSERTS

VEGAN CHOCOLATE TART
VALRHONA CHOCOLATE TART | BERRIES
RHUBARB SORBET

STRAWBERRY
STRAWBERRY AND YOGHURT MOUSSE
STRAWBERRY SALAD | BASIL ICE CREAM
YOGHURT POPCORN

VARIATION OF ICE CREAM
AND SORBET OR

98
PER PERSON

STARTERS

TRUFFLE ARANCINI
BAKED RISOTTO | TRUFFLE
SWEET AND SOUR KING OYSTER MUSHROOM

BURRATA
SEMI-DRIED DATE TOMATOES
BLACK OLIVE EARTH

BEEF TARTARE
HAND-CUT NEW ZEALAND BEEF | HAZELNUT

MAIN COURSES

TRUFFLE PASTA
WHITE TRUFFLE CREAM | TRUFFLE
CHERRY TOMATO

BEEF FILLET
NEW ZEALAND BEEF | BÉARNAISE SAUCE
POTATO-TRUFFLE PURÉE | GREEN ASPARAGUS

BBQ SALMON
SPICY NUTS | CUCUMBER SPAGHETTI
WASABI MAYONNAISE

DESSERTS

VEGAN CHOCOLATE TART
VALRHONA CHOCOLATE TART | BERRIES
RHUBARB SORBET

STRAWBERRY
STRAWBERRY AND YOGHURT MOUSSE
STRAWBERRY SALAD | BASIL ICE CREAM
YOGHURT POPCORN

ÉCLAIRE TRILOGY
VANILLA | LEMON | RASPBERRY

112
PER PERSON