

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

BRANDENBURG TROUT TARTARE
SMOKED BRANDENBURG TROUT TARTARE IN A CRISPY
CONE - PEPPERONI - QUINCE MAYONNAISE

CAESAR SALAD
ROMAINE LETTUCE - CROUTONS
ANCHOVIES - PARMESAN CHEESE

DRY AGED BEEF TARTARE
HAND-CUT TARTARE FROM THE RICO SCHLEGEL
BEEF FILLET - MUSTARD CAVIAR - EGG YOLK
HAZELNUT BRITTLE - TOASTED BREAD

MAIN COURSES

TRUFFLE PASTA
COQUILLETES PASTA - TRUFFLE SAUCE
PERIGORD TRUFFLE

PRAWNS
FRIED IN GARLIC BUTTER - ROUILLE SAUCE
PARMESAN CHEESE

WELSH RACK OF LAMB
WILD HERB CRUST ROASTED GREEN BEANS

SIDES

FRIED BEANS
GLAZED PUMPKIN WITH PINE NUTS
SAUTÉED WILD MUSHROOMS
WOOD AND MEADOW HERBS
MASHED POTATOES
FRIES

DESSERTS

KAISERSCHMARRN
CARAMELISED KAISERSCHMARRN
RUM RAISINS - LUKEWARM PLUM COMPOTE
HOMEMADE VANILLA ICE CREAM

FREDERICK'S CHOCOLATE TART
CHOCOLATE TART FROM THE VALRHONA
MANJARI CHOCOLATE CRANBERRY JELLY

ICE CREAM & SORBET

89
PER PERSON

STARTERS

PUMPKIN SALAD
ROASTED HOKKAIDO PUMPKIN - CURLY KALE CRISPY
LEEK - PLUMS - MISO DRESSING

BRANDENBURG TROUT TARTARE
SMOKED BRANDENBURG TROUT TARTARE IN A CRISPY
CONE - PEPPERONI - QUINCE MAYONNAISE

DRY AGED BEEF TARTARE
HAND-CUT TARTARE FOR THE RICO SCHLEGEL BEEF
FILLET - MUSTARD CAVIAR - EGG YOLK
HAZELNUT BRITTLE - TOASTED BREAD

MAIN COURSES

TRUFFLE PASTA
COQUILLETES PASTA - TRUFFLE SAUCE
PERIGORD TRUFFLE

FLAMED FAROESE SALMON 48°C
FLAMED SALMON FILLET WITH AUTUMN FLAVOURS
WINE GELÉE - LUKEWARM RED CABBAGE SALAD

VEAL CHEEK
24 HOURS BRAISED - CONFIT OF CELERY
SMOKED APPLE PURÉE

SIDES

FRIED BEANS
GLAZED PUMPKIN WITH PINE NUTS
SAUTÉED WILD MUSHROOMS
WOOD AND MEADOW HERBS
MASHED POTATOES
FRIES

DESSERTS

KAISERSCHMARRN
CARAMELISED KAISERSCHMARRN
RUM RAISINS - LUKEWARM PLUM COMPOTE
HOMEMADE VANILLA ICE CREAM

FREDERICK'S CHOCOLATE TART
CHOCOLATE TART FROM THE VALRHONA
MANJARI CHOCOLATE CRANBERRY JELLY

ICE CREAM & SORBET

98
PER PERSON

STARTERS

PUMPKIN SALAD
ROASTED HOKKAIDO PUMPKIN - CURLY KALE CRISPY
LEEK - PLUMS - MISO DRESSING

FLAMED CAMEMBERT
CIDER - PÉRIGORD TRUFFLE - FERMENTED GREEN
APPLE - WALNUT - TARRAGON FOCACCIA

CAESAR SALAD
ROMAINE LETTUCE - CROUTONS
ANCHOVIES - PARMESAN CHEESE

DRY AGED BEEF TARTARE
HAND-CUT TARTARE FOR THE RICO SCHLEGEL BEEF
FILLET - MUSTARD CAVIAR - EGG YOLK
HAZELNUT BRITTLE - TOASTED BREAD

MAIN COURSES

THE EMPEROR'S DEER RAGOUT
BRAISED RAGOUT FROM BRANDENBURG RED DEER
FRIED BRUSSELS SPROUT LEAVES - HAZELNUT
SPAETZLE - PEARL ONIONS - CROUTONS - MINI PEAR
CRANBERRIES

FILLET OF RICO SCHLEGEL BEEF
220G DRY AGED FILLET OF BEEF - SAUCE OF YOUR
CHOICE

THE EMPEROR'S TURBOT
PAN-FRIED TURBOT FILLET - NORTH SEA CRAB
BUTTER SAUCE - CHIVES

SIDES

GLAZED PUMPKIN WITH PINE NUTS
SAUTÉED WILD MUSHROOMS
WOOD AND MEADOW HERBS
POTATO TRUFFLE PURÉE
FRIED BRUSSELS SPROUT LEAVES
HAZELNUT SPAETZLE

DESSERTS

KAISERSCHMARRN
CARAMELISED KAISERSCHMARRN
RUM RAISINS - LUKEWARM PLUM COMPOTE
HOMEMADE VANILLA ICE CREAM

FREDERICK'S CHOCOLATE TART
CHOCOLATE TART FROM THE VALRHONA
MANJARI CHOCOLATE CRANBERRY JELLY

ICE CREAM & SORBET

112
PER PERSON