

FREDERICK'S

TO SHARE

BREAD & BUTTER 4.5 **v**

SYLTER SOURDOUGH BREAD WITH WHIPPED NUT BUTTER

OLIVES 4 **ve**

MARINATED KALAMATA OLIVES WITH LEMON, GARLIC, ROSEMARY

NUTS 4 **ve**

HONEY-ROASTED CASHEWS WITH SEA SALT, SMOKED ALMONDS

ARANCINI 3 PCS 6 **v**

FRIED RISOTTO DUMPLINGS WITH TRUFFLE CREAM

STARTERS

CHARCUTERIE BOARD 14

TYROLEAN BACON, HAVELLÄNDER CRUSTED HAM, SMOKED SAUSAGES, A SELECTION OF SPREEWALD CUCUMBER PICKLES

TUNA CEVICHE 18

AVOCADO CREAM, PICKLED RED ONIONS, LECHE DE TIGRE, CASHEWS

PUMPKIN CREAM SOUP 12 **ve**

ROASTED PUMPKIN CREAM WITH TRUFFLE FOAM, SALTED CARAMELIZED PUMPKIN SEEDS

DRY AGED BEEF TARTARE 21

HAND-CUT TARTARE FROM RICO SCHLEGEL'S BEEF FILET, MUSTARD CAVIAR, EGG YOLK, HAZELNUT BRITTLE, TOASTED BREAD

BURRATA 16 **v**

ROASTED PUMPKIN, SWEET POTATO, CRANBERRIES, SALTED PUMPKIN SEED CARAMEL

CAMEMBERT CRÈME BRÛLÉE 17 **v**

CAMEMBERT WITH CIDER, PÉRIGORD TRUFFLE, FERMENTED GREEN APPLE, WALNUT, TARRAGON FOCACCIA

SPECIALS

SEASONAL SPECIALTIES

CHRISTMAS GOOSE

160

(PRE-ORDER ONLY)

WHOLE DITHMARSCHER GOOSE CARVED TABLESIDE

WITH APPLE RED CABBAGE, KALE, POTATO

DUMPLINGS WITH BREADCRUMBS, GOOSE JUS,

MINI BAKED APPLE FILLED WITH MARZIPAN

GARDEN SPECIALS

ROASTED PUMPKIN SALAD 16/32 **ve**

HOKKAIDO PUMPKIN, YOUNG KALE, CRISPY LEEKS, PLUM, MISO DRESSING

ADD

SLICED CORN-FED CHICKEN +9

BEEF FILET TIPS +11

SHRIMP 3 PCS +10

CAESAR SALAD 14/20

ROMAINE LETTUCE, CROUTONS, PARMESAN, CONFIT CHERRY TOMATOES

MAINS

DRY AGED BEEF TARTARE 38

HAND-CUT TARTARE FROM RICO SCHLEGEL'S BEEF FILET WITH MUSTARD CAVIAR, EGG YOLK, HAZELNUT BRITTLE, FRENCH FRIES

RICO SCHLEGEL BEEF FILET 65

220G DRY-AGED BEEF FILET WITH SAUCE OF YOUR CHOICE

DRY AGED BURGER 28

HOMEMADE BRIOCHE, SPICY KETCHUP, MOUNTAIN CHEESE, GRILLED BALSAMIC ONIONS, LAMB'S LETTUCE, AIOLI, FRENCH FRIES

24 HOUR BRAISED VEAL CHEEKS 34

HAVELLÄNDER VEAL CHEEKS WITH CELERY PURÉE, SMOKED APPLE PURÉE (OPTIONAL TRUFFLE)

WELSH LAMB RACK 36

HERB CRUST, SAUTÉED GREEN BEANS, BACON, ONIONS

PRIGNITZ CORN-FED CHICKEN SUPREME 31

PAN-FRIED CHICKEN WITH FOREST MUSHROOM SAUTÉ, MEADOW HERBS

FAROE ISLAND SALMON 32

FLAME-SEARED SALMON FILET WITH SEASONAL FLAVOURS, WINE JELLY, ROASTED PUMPKIN, KALE, ORANGE, CASHEWS

GARLIC BUTTER SHRIMP 21/37

5 OR 7 SHRIMP SAUTÉED IN GARLIC BUTTER, ROUILLE SAUCE, PARMESAN

VEGETARIAN & VEGAN

PLANTED STEAK 26 **ve**

VEGAN STEAK MADE FROM FERMENTED WHEAT GERM AND BEETROOT, FLAVOURED WITH VEGAN BUTTER, THYME

COQUILLETES 18/32 **v**

MACARONI IN PÉRIGORD TRUFFLE SAUCE. ADD BEEF HAM +3.50/5

PUMPKIN RAVIOLI 28 **v**

GLAZED HOKKAIDO PUMPKIN, SWEET POTATO, CRANBERRIES, PINE NUTS, SAGE BUTTER

SAUCES

BÉARNAISE 4 **v**

CAFÉ DE PARIS BUTTER 4 **v**

PEPPER-COGNAC CREAM 4 **v**

TRUFFLE SAUCE 4 **v**

CHIMICHURRI 4 **v**

SIDES

FRENCH FRIES 6 **v**

CHILLI & PARMESAN

TRUFFLE FRIES 11 **v**

BUTTER MASHED POTATOES 6 **v**

TRUFFLE MASHED POTATOES 11 **v**

SAUTÉED GREEN BEANS 6 **ve**

ROASTED BROCCOLI 8 **v**

ORANGE & PARMESAN

SAUTÉED FOREST MUSHROOMS 8 **ve**

GLAZED PUMPKIN 6 **ve**

WITH PINE NUTS

LEAF SALAD 6 **ve**

MISO-LIME DRESSING

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.