

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!

BREAD & BUTTER -
PER PORTION EUR 4,50



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

TUNA CEVICHE
AVOCADO CREAM, PICKLED RED ONIONS,
LECHE DE TIGRE, CASHEWS NUTS

CAESAR SALAD
ROMAINE LETTUCE, CROUTONS, PARMESAN,
CONFIT CHERRY TOMATOES

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

MAIN COURSES

COQUILLETES
MACARONI IN PÉRIGORD TRUFFLE SAUCE

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

WELSH LAMB RACK
HERB CRUST, SAUTÉED GREEN BEANS, BACON,
ONIONS

SIDES

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

DESSERTS

OPERA CAKE
ALMOND SPONGE WITH COFFEE BUTTERCREAM,
DARK VALRHONA GANACHE

FREDERICK'S CHEESECAKE
YUZU CITRUS MOUSSE, SPONGE CAKE,
WHITE CHOCOLATE

CHESTNUT PARFAIT
WHITE CHOCOLATE MOUSSE WITH CARAMELIZED
CHESTNUTS, LAYERED WITH BAUMKUCHEN,
CRANBERRIES

**HOMEMADE ICE CREAM
AND SORBET ,**
SEASONAL SELECTION

89
PER PERSON

STARTERS

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

TUNA CEVICHE
AVOCADO CREAM, PICKLED RED ONIONS,
LECHE DE TIGRE, CASHEWS NUTS

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

MAIN COURSES

COQUILLETES
MACARONI IN PÉRIGORD TRUFFLE SAUCE

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

24 HOUR BRAISED VEAL CHEEK
HAVELLÄNDER VEAL CHEEKS WITH CELERY PURÉE,
SMOKED APPLE PURÉE (OPTIONAL TRUFFLE)

SIDES

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

DESSERTS

OPERA CAKE
ALMOND SPONGE WITH COFFEE BUTTERCREAM,
DARK VALRHONA GANACHE

FREDERICK'S CHEESECAKE
YUZU CITRUS MOUSSE, SPONGE CAKE,
WHITE CHOCOLATE

CHESTNUT PARFAIT
WHITE CHOCOLATE MOUSSE WITH CARAMELIZED
CHESTNUTS, LAYERED WITH BAUMKUCHEN,
CRANBERRIES

**HOMEMADE ICE CREAM
AND SORBET ,**
SEASONAL SELECTION

98
PER PERSON

STARTERS

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

CHARCUTERIE BOARD
TYROLEAN PANCETTA | HAVELLAND CRUSTY HAM
KAMINWURZEN SAUSAGES | SPREEWALD CUCUMBER SELECTION

CAESAR SALAD
ROMAINE LETTUCE, CROUTONS, PARMESAN, CONFIT CHERRY
TOMATOES

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

MAIN COURSES

PUMPKIN RAVIOLI
GLAZED HOKKAIDO PUMPKIN | SWEET POTATO | CRANBERRIES |
PINE NUTS | SAGE BUTTER

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

FILLET OF BEEF RICO SCHLEGEL
220G DRY AGED FILLET OF BEEF

PRAWNS
PRAWNS FRIED IN GARLIC BUTTER | ROUILLE SAUCE AND
PARMESAN CHEESE

SIDES

GLAZED PUMPKIN WITH PINE NUTS
**SAUTÉED WILD MUSHROOMS | FOREST
AND MEADOW HERBS**
POTATO AND TRUFFLE PUREE
TRUFFLE FRIES
BÉARNAISE SAUCE
CHIMICHURRI

DESSERTS

OPERA CAKE
ALMOND SPONGE WITH COFFEE BUTTERCREAM,
DARK VALRHONA GANACHE

FREDERICK'S CHEESECAKE
YUZU CITRUS MOUSSE, SPONGE CAKE,
WHITE CHOCOLATE

CHESTNUT PARFAIT
WHITE CHOCOLATE MOUSSE WITH CARAMELIZED CHESTNUTS,
LAYERED WITH BAUMKUCHEN, CRANBERRIES

**HOMEMADE ICE CREAM
AND SORBET ,**

112
PER PERSON