

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

PARSNIP FOAM SOUP 14 VE

PERIGORD TRUFFLE, ALMOND MILK, TARRAGON OIL

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

THE FREDERICK'S MENÜ

OUR DAILY 3 OR 2 COURSE DINNER
ONLY AVAILABLE UNTIL THE END OF MARCH
PLEASE ASK FOR THE SEPARATE MENU CARD

DESSERT

RUBY CHOCOLATE LAVA CAKE 14 V

PASSION FRUIT CORE

FREDERICK'S CHEESECAKE 16 V

YUZU CITRUS MOUSSE, SPONGE CAKE, WHITE CHOCOLATE

CRÈME BRÛLÉE 14 V

TONKA BEAN CRÈME BRÛLÉE, ORANGE SORBET

HOMEMADE ICE CREAM

AND SORBET 3.5 V, VE

SEASONAL SELECTION

GARDEN SPECIALS

ROASTED PUMPKIN SALAD 16/22 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

TRUFFLE PASTA 18/32 V

LINGUINE, WHITE TRUFFLE FOAM, BRESAOLA, PERIGORD TRUFFLE

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

COQUILLETES 11 V

MACARONI IN PÉRIGORD TRUFFLE SAUCE.

BUTTER MASHED POTATOES 6 V

TRUFFLE MASHED POTATOES 11 V

VEGETABLES

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.

CELEBRATE AT FREDERICKS!

WHETHER IT'S A BUSINESS DINNER, A PRIVATE GATHERING IN ONE OF OUR EXCLUSIVE DINING ROOMS, A BIRTHDAY CELEBRATION, OR A GROUP RESERVATION, WE'RE HERE TO MAKE YOUR EVENT EXTRAORDINARY.

OR BOOK OUR RESTAURANT EXCLUSIVELY FOR YOU AND YOUR GUESTS TO TURN ANY OCCASION INTO AN UNFORGETTABLE EXPERIENCE.

EVENTS@FREDERICKSBERLIN.COM