

FREDERICK'S

THE FREDERICK'S MENU

3-COURSE MENU 49€

2-COURSE MENU 39€

PLEASE CHOOSE ONE DISH PER COURSE

STARTERS

PARSNIP FOAM SOUP 14€ V

PERIGORD TRUFFLE, ALMOND MILK, TARRAGON OIL

BURRATA 16€ VE

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

MAINS

PRIGNITZ CORN-FED CHICKEN SUPREME 31€

PAN-FRIED CHICKEN WITH FOREST MUSHROOM SAUTÉ, MEADOW HERBS

PLANTED STEAK 26€ VE

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

FAROE ISLAND SALMON 32€

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

DESSERT

RUBY CHOCOLATE LAVA CAKE 14€ V

PASSION FRUIT CORE

FREDERICKS CHEESECAKE 16€ V

YUZU CITRUS MOUSSE, SPONGE CAKE, WHITE CHOCOLATE

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.