

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 V

HONEY-ROASTED CASHEWS WITH SEA SALT, SMOKED ALMONDS

ARANCINI 3 PCS 6 V

FRIED RISOTTO DUMPLINGS WITH TRUFFLE CREAM

STARTERS

CHARCUTERIE BOARD 12

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

TUNA CEVICHE 16

CACTUS FIG BASIL EMULSION, AVOCADO CREAM, PICKLED RED ONION, CASHEW NUTS

DRY AGED BEEF TARTARE 18/32

HAND-CUT TARTARE FROM RICO SCHLEGEL BEEF FILLET, MUSTARD CAVIAR, EGG YOLK, HAZELNUT BRITTLE, CHOICE OF AMAZING FRIES OR TOASTED BREAD

BURRATA 14 V

BURRATA, INCA TOMATOES MARINATED WITH SOYA/KOJI, THAI BASIL PESTO, TOMATO PONZU DRESSING, SEMI-DRIED TOMATOES

GAMBA & RISOTTO 20

CRUSTED CRUSTACEAN RISOTTO, BAKED IN CORN PANKO WITH A FRIED GAMBA, SAFFRON AIOLI, CRUSTACEAN FOAM AND PLUCKED FLOWERS

DESSERT

VEGAN CRÈME BRÛLÉE 10 VE

LEMONGRASS CRÈME BRULÉE, FLAMED WITH MUSCAVADO SUGAR ACCOMPANIED BY HOMEMADE LEMON- THYME SORBET

FREDERICK'S CHEESECAKE 12 V

VANILLA- YUZU- WHITE CHOCOLATE DESSERT WITH A FRESH YUZU AND CITRUS MOUSSE ON A CREAMY SPONGE BASE COMBINED WITH A GANACHE AND WHITE CHOCOLATE

PAVLOVA 12 V

RHUBARB AND RASPBERRY RAGOUT, MERINGUE, WHIPPED MASCARPONE, RASPBERRY SORBET AND LIGHTLY CARAMELISED RHUBARB SALAD

ICE CREAM AND SORBET

VARIATION 9 VE, V

CHOICE OF 3 SCOOPS OF HOMEMADE ICE CREAM AND SORBET

PLEASE ASK OUR SERVICE FOR OUR SEASONAL OFFER

FREDERICKS CLASSICS

FILLET OF BEEF RICO SCHLEGEL 54

220G DRY AGED FILLET OF BEEF WITH ROASTED WILD CAULIFLOWER, GRANOLA AND PARMESAN CHEESE WITH A SAUCE OF YOUR CHOICE

PRIGNITZER CORN CHICKEN SUPREME 26

FLAMED CORN SEGMENTS, BABY CORN, BOURBON JUS

ENTRECOTE RICO SCHLEGEL 47

300G DRY AGED ENTRECOTE, LEAF SALAD WITH MISO LIME DRESSING WITH A SAUCE OF YOUR CHOICE

TRUFFLE PASTA 16/26 V

TAGLIOLINI, WHITE TRUFFLE CREAM, SEMI-DRIED CHERRY TOMATOES AND FRESHLY GRATED PÉRIGORD TRUFFLE

WELSH RACK OF LAMB 34

DIJON MUSTARD, MEADOW HERBS & PISTACHIO CRUST, ROASTED WILD ASPARAGUS WITH VANILLA

PLANTED STEAK 22 VE

VEGAN STEAK OF WHEAT SPROUTS AND BEETROOT WITH SAUTÉED BABY SPINACH WITH PEA-MINT PESTO

SEASONAL

WILD GARLIC RISOTTO 22 V

YOUNG VEGETABLES FROM THE GARDEN, PICKLED NAVETTES

FRIED SCALLOPS 29

WITH YOUNG VEGETABLES FROM THE GARDEN AND WILD GARLIC CREAM

FAROESE SALMON 28

ALL KINDS OF RADISHES, PEA, WILD ASPARAGUS, WILD GARLIC BEURRE BLANC

SAUCES

BÉARNAISE 4 V

CAFÉ DE PARIS BUTTER 4 V

BOURBON JUS 4 V

TRUFFLE SAUCE 4 V

CHIMICHURRI 4 V

SIDES

AMAZING FRIES 6 V

CHILLI & PARMESAN & FRESH PARSLEY

AMAZING TRUFFLE FRIES 11 V

WITH TRUFFLE SAUCE & FRESHLY GRATED PÉRIGORD TRUFFLE

BUTTER MASHED POTATOES 6 V

TRUFFLE MASHED POTATOES 11 V

ANNA POTATOES 6 V

VEGETABLES

ROASTED WILD

CAULIFLOWER 8 V

WITH GRANOLA AND PARMESAN CHEESE

BABY SPINACH 6 VE

WITH PEAS AND MINT PESTO

ROASTED WILD

ASPARAGUS 6 V

WITH VANILLA

LEAF SALAD 6 VE

WITH MISO TRUFFLE DRESSING

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.

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.