

FREDERICK'S

BASIC SHARING 3-COURSE MENU FROM EUR 79.00 PER PERSON

BASIC SHARING 4-COURSE MENU FROM EUR 89.00 PER PERSON

APPETISERS TO SHARE

CHARCUTERIE BOARD

TYROLEAN BACON, HAVELLAND CRUSTED HAM, KAMINWURZEN, SPREEWALD GHERKINS SELECTION

CAESAR SALAD - ROMAINE LETTUCE, CROUTONS +2

SLICED PARMESAN, ANCHOVIES, CONFIT CHERRY TOMATOES

MISO AVOCADO SALAD **VE**

YOUNG SPINACH, AVOCADO, MISO LIME DRESSING, POMEGRANATE AND CRISPY LEEK

BURRATA **V** +2

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

DRY AGED BEEF TARTARE +7

HAND-CUT TARTARE FROM RICO SCHLEGEL BEEF FILLET
MUSTARD CAVIAR, EGG YOLK, HAZELNUT BRITTLE

GAMBA & RISOTTO +8

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

TUNA CEVICHE +4

PRICKLY PEAR BASIL EMULSION, AVOCADO CREAM, PICKLED RED ONION, CASHEW NUTS

NIBBLES

BREAD & BUTTER **V** +1.50

SYLT SOURDOUGH BREAD
WHIPPED NUT BUTTER

OLIVES **VE** +1.50

PICKLED KALAMATA OLIVES, LEMON, GARLIC, ROSEMARY

NUTS **V** +1.50

HONEY ROASTED CASHEW NUTS WITH SEA SALT

ARANCINI **V** 3 PCS +2

BAKED RISOTTO WITH TRUFFLE CREAM

MANAGED BY **RHC**

FREDERICK'S

MAIN COURSES TO SHARE

BEEF

EACH WITH A VEGETABLE AND A SAUCE OF YOUR CHOICE INCLUDED

FILLET OF BEEF RICO SCHLEGEL - 220G DRY AGED FILLET OF BEEF
+15

ENTRECOTE RICO SCHLEGEL - 300G DRY AGED ENTRECOTE
+13

LAMB

WELSH RACK OF LAMB - DIJON MUSTARD, MEADOW HERBS & PISTACHIO CRUST
+15

CHICKEN

PRIGNITZER CORN-FED CHICKEN SUPREME

VEGAN

PLANTED STEAK- FERMENTED FIBRES FROM WHEAT GERM AND BEETROOT **VE**

VEGETARIAN

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

WILD GARLIC RISOTTO, YOUNG VEGETABLES FROM THE GARDEN, PICKLED NAVETTES **V**

FISH

FAROESE SALMON, RADISHES, PEAS, WILD ASPARAGUS, WILD GARLIC BEURRE BLANC
ROASTED SCALLOPS WITH YOUNG VEGETABLES FROM THE GARDEN AND WILD GARLIC CREAM
+6

MANAGED BY **RHC**

FREDERICK'S

VEGETABLES

ROASTED WILD CAULIFLOWER WITH GRANOLA AND PARMESAN **V** +8

BABY SPINACH WITH PEAS AND MINT PESTO **VE** +6

ROASTED WILD ASPARAGUS WITH VANILLA **V** +6

LEAF SALAD WITH MISO TRUFFLE DRESSING **VE** +6

SAUCES +4

BÉARNAISE SAUCE **V**

CAFÉ DE PARIS BUTTER **V**

CHIMICHURRI **V**

TRUFFLE SAUCE **V**

BOURBON JUS

SIDE DISHES

AMAZING FRIES WITH PARMESAN, CHILLI AND FRESHLY CHOPPED PARSLEY **V** +6

TRUFFLE FRIES: AMAZING FRIES WITH TRUFFLE SAUCE AND FRESHLY GRATED PÉRIGORD TRUFFLE **V** +11

POTATO AND BUTTER PUREE **V** +6

POTATO AND TRUFFLE PUREE **V** +11

ANNA POTATOES **V** +6

MANAGED BY **RHC**

FREDERICK'S

DESSERT VARIATION - PER GUEST 3 UNIFIED COMPONENTS

CAKE

APPLE CRUMBLE **V**

CHERRY CRUMBLE **V**

PLUM CRUMBLE **V**

RHUBARB CRUMBLE **V**

BROWNIE **V**

LEMON MERINGUE **V**

FRUIT

STRAWBERRY TIRAMISU **V**

PASSION FRUIT MOUSSE WITH MANGO PULP **V**

TONKA BEAN BALL IN A RASPBERRY COAT **V**

CREAMY MOUSSE AND FINE APPLE PIECES COATED WITH APPLE PUREE **V**

ICE CREAM & SORBET

PISTACHIO ICE CREAM **V**

VANILLA ICE CREAM **V**

COFFEE ICE CREAM **V**

CHOCOLATE ICE CREAM **V**

SALTED CARAMEL ICE CREAM **V**

BASIL SORBET **VE**

RASPBERRY SORBET **VE**

STRAWBERRY SORBET **VE**

CHOCOLATE

FREDERICK'S CHEESE CAKE **V**

CHOCOLATE MOUSSE **V**

MANAGED BY **RHC**