

FREDERICK'S

FREDERICK'S WATER STILL, SPARKLING- UNLIMITED – EUR 4,50 PERSON

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

SASHIMI 16

LIVE SMOKED SASHIMI OF FAROESE SALMON, PICKLED CUCUMBER, GREEN APPLE AND BLACK RADISH

BURRATA 14 V

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

CHANTERELLES CREAM SOUP 12

WITH CRAYFISH TARTARE, CHIVES AND CROÛTONS
ALSO AVAILABLE AS A VEGETARIAN OPTION

DRY AGED BEEF TARTARE

80G/18 140G/32

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

TATAKI 14 VE

WATERMELON TATAKI SERVED WITH DARJEELING TEA, FLAVOURED WITH WATERCRESS OIL, PIMENTOS AND MINT

TUNA CEVICHE 16

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

SALAD

MISO AVOCADO SALAD 12/18 VE

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

TOMATO-MANGO SALAD 12/18€ VE

SALAD FROM INCA TOMATOES, SWEET AND SOUR MANGO CHUTNEY, MARINATED WITH TOMATO PONZU DRESSING, FRESH BASIL AND CROÛTONS

CAESAR SALAD 12/18

ROMAINE LETTUCE, CROUTONS
SLICED PARMESAN CHEESE, ANCHOVIES,
CONFIT CHERRY TOMATOES

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

MONKFISH 32

FRIED MONKFISH MEDALLIONS, WILD CAULIFLOWER, GREEN ASPARAGUS, BEECH MUSHROOMS, TERIYAKI SAUCE

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 IN WHITE TRUFFLE CREAM, GRILLED PEACH AND FRESHLY GRATED BURGUNDY TRUFFLE

WELSH RACK OF LAMB 34

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

SCALLOPS 31

FRIED SCALLOPS ON SAUTÉED GARDEN VEGETABLES, SERVED WITH A HIBISCUS TEA

SEASONAL

SALTIMBOCCA 42

MEDALLIONS OF FRISIAN VEAL WITH HAVELLAND CRUSTED HAM AND SAGE, FRIED CHANTERELLES

CHANTERELLE RISOTTO 16/26 V/VE

WITH MARINATED BLACKBERRIES AND PICKLED CUCUMBER, ALSO AVAILABLE AS A VEGAN OPTION

SAUCES

BÉARNAISE 4 V

CAFÉ DE PARIS BUTTER 4 V

BOURBON JUS 4 V

TRUFFLE SAUCE 4 V

CHIMICHURRI 4 V

SIDES

POMMES FRITES 6 V

CHILLI & PARMESAN & FRESH PARSLEY

TRUFFLE POMMES FRITES 11 V

WITH TRUFFLE SAUCE & FRESHLY GRATED BURGUNDY TRUFFLE

BUTTER MASHED POTATOES 6 V

TRUFFLE MASHED POTATOES 11 V

VEGETABLES

ROASTED WILD

CAULIFLOWER 8 V

WITH GRANOLA AND PARMESAN CHEESE

SAUTÉED GARDEN

VEGETABLES 6 V/VE

PAN-FRIED

CHANTERELLES 11 V/VE

FRIED GREEN ASPARAGUS 6 V

WITH LEMON

LEAF SALAD 6 VE

WITH TOMATO AND PONZU DRESSING

DESSERT

VEGAN CHOCOLATE MOUSSE 12 VE

CREAMY CHOCOLATE MOUSSE REFINED WITH CALAMANSI, FRESH STRAWBERRIES AND BASIL SORBET

FREDERICK'S CHEESECAKE 12 V

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

THE LEMON 12 V

CREAMY LEMON - VANILLA MOUSSE AND PISTACHIO SPONGE CAKE, BUCKWHEAT CRUMBLE

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

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.