

FREDERICK'S

AT FREDERICK'S WE LOVE A PARTY.

GIVE US ANY EXCUSE AND WE'LL HAPPILY
ORGANISE AN OCCASION TO REMEMBER.

THE PERFECT LOCATION FOR GLAMOROUS
GROUP CELEBRATIONS, CORPORATE
GATHERINGS, BIRTHDAY PARTIES AND MORE.

OUR DELICIOUS DISHES ARE DESIGNED TO
BE SHARED AND ENJOYED.

PLEASE SELECT ONE MENU FOR YOUR
GROUP. FOR GROUPS OF 15 OR MORE.

ALL OUR GROUPS
MENUS ARE DESIGNED
TO BE SHARED!

BREAD & BUTTER **V** -
PER PORTION EUR 4,50



FOLLOW OUR STORY
@FREDERICKSBERLIN

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.

STARTERS

TATAKI **VE**

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

DRY AGED RINDERTATAR 140G

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

CAESAR SALAT

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

MAIN COURSES

CHANTERELLE RISOTTO **VE/V**

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

WELSH RACK OF LAMB

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

SCALLOPS

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

SIDES

POMMES FRITES

BUTTER MASHED POTATOES **V**

SAUTÉED GARDEN VEGETABLES **V/VE**

FRIED GREEN ASPARAGUS WITH LEMON **V**

DESSERTS (SERVED PER PERSON)

VEGAN CHOCOLATE MOUSSE **VE**

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

79
PER PERSON

STARTERS

SASHIMI

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

DRY AGED RINDERTATAR 140G

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

TOMATO-MANGO SALAD **VE**

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

ARANCINI 3 PCS

FRIED RISOTTO DUMPLINGS WITH
TRUFFLE CREAM

MAIN COURSES

CHANTERELLES À LA CRÈME

WITH KAISERSEMEL DUMPLINGS AND SYLT BROWN BREAD,
FRESH GARDEN HERBS

ENTRECOTE RICO SCHLEGEL

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

TRUFFLE PASTA **V**

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

MONKFISH

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

SIDES

POMMES FRITES

BUTTER MASHED POTATOES **V**

ROASTED WILD CAULIFLOWERS WITH
GRANOLA AND PARMESAN CHEESE **V**

FRIED GREEN ASPARAGUS WITH LEMON **V**

DESSERTS (SERVED PER PERSON)

THE LEMON **V**

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

89
PER PERSON

STARTERS

ARANCINI 3 PCS

FRIED RISOTTO DUMPLINGS WITH TRUFFLE CREAM

TATAKI **VE**

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

BURRATA **V**

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

TUNA CEVICHE

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

MISO AVOCADO SALAD **VE**

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

MAIN COURSES

FILLET OF BEEF RICO SCHLEGEL

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

SALTIMBOCCA

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

SCALLOPS

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

CHANTERELLE RISOTTO **VE/V**

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

TRUFFLE PASTA **V**

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

SIDES

POMMES FRITES

BUTTER MASHED POTATOES **V**

PAN-FRIED CHANTERELLES **V/VE**

FRIED GREEN ASPARAGUS WITH LEMON **V**

DESSERTS (SERVED PER PERSON)

FREDERICK'S CHEESECAKE **V**

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

98
PER PERSON