

FREDERICK'S

SNACKS TO SHARE & STARTERS

BREAD SELECTION

WARM CHEESE BREAD 5.50 **V**
GLUTEN FREE

HOMEMADE FOCACCIA 5 **V**
ROSEMARY · OLIVES · MANCHEGO

TOASTED
SOURDOUGH BREAD 4.50 **V**
WITH WHIPPED BROWN BUTTER

OLIVES &
SMOKED ALMONDS 6 **V**

WILD-CAUGHT GRILLED PRAWNS 19
SMOKED PAPRIKA LEMON MAYONNAISE ·
PARSLEY

SCALLOPS & CHORIZO 24/32
ALSO AVAILABLE AS A MAIN COURSE
FRISÉE · WITH FRESH MARKET VEGETABLES ·
PADRÓN PEPPERS · LEMON CRÈME FRAÎCHE

BEEF CONSOMMÉ 13
LAPHROAIG WHISKEY · ROOT VEGETABLES
AND BRAISED BEEF RIB

PORK RILLETTES IN A JAR 13
HOMEMADE · WITH CRANBERRIES · MUSTARD ·
PICKLES AND BREAD

BEEF TARTARE (80G/140G) 19/33
HANDCUT · CONFIT EGG YOLK · MUSTARD SEEDS ·
SOURDOUGH BREAD OR FRENCH FRIES

MORTEAU SAUSAGE 16
SMOKED PORK SAUSAGE FROM THE FRENCH REGION
OF FRANCHE-COMTÉ · BRIOCHE · WILD MUSHROOMS ·
RADICCHIO · PEDRO XIMÉNEZ GEL

AUSTRIAN "VULKAN" HAM (80G) 14
WITH BREAD

FINES DE CLAIRE OYSTERS NO.2 5
(PER PIECE)

BURRATA 16 **V**
WITH BEETROOT TARTARE · SMOKED ALMONDS
· FRISÉE

PICKLED SARDINES IN OIL (125 G) 12
WITH LEMON AND BREAD

AUTUMN SALAD 14 **V**
CASTEL FRANCO · RED ENDIVE · FRISÉE ·
GOAT CHEESE · NUTS · PICKLED PEAR
· RASPBERRIES

CAESAR SALAD 14 (**V**)
ANCHOVY DRESSING ·
GARLIC CROUTONS · PARMESAN
(+ GRILLED SMOKED BACON) +5
(+ WILD-CAUGHT GRILLED PRAWNS X3) +9

DESSERT

CHOCOLATE & ORANGE 12 **VE**
WHIPPED ORANGE AND
DARK VALRHONA CHOCOLATE GANACHE ·
RASPBERRIES AND CRUMBLE

CRÈME BRÛLÉE 10 **V**
CARAMEL CRÈME BRÛLÉE WITH SEA SALT

TARTE 12 **V**
LEMON CURD · RED WINE POACHED PEAR ·
SEA BUCKTHORN SORBET

ICE CREAM & SORBET 9 **V**
SELECTION OF 3 MINI CONES
WITH OUR HOMEMADE ICE CREAM & SORBETS

FLAN PARISIEN 12 **V**
VANILLA CUSTARD TART · CASSIS SORBET

CAFÉ GOURMAND 12 **V**
3 SMALL SWEET TREATS · IDEAL WITH COFFEE

MAIN COURSES

VEGETARIAN & VEGAN

HOMEMADE POTATO GNOCCHI 24 **V**
WITH TRUFFLE BEURRE BLANC · LEEK
· PUMPKIN · SCAMORZA

ROASTED CARPACCIO OF POINTED CABBAGE 21 **V**
WITH AUBERGINE CREAM · CORIANDER
· CRISPY WILD RICE

VEGAN TARTELETTE 23 **VE**
WILD MUSHROOMS · ONION COMPOTE · SPINACH
VEGAN JALAPEÑO CHEDDAR · CELERY CREAM

STEAKS

WE RECOMMEND CHOOSING A SIDE DISH

SIMMENTALER BEEF FILLET, 220G 43
PREMIUM BEEF FROM AUSTRIA · TENDER AND LEAN CUT

RIBEYE, 300 G, DRY AGED 39
RICHLY MARBLED BEEF FROM LAKE CONSTANCE, GERMANY ·
DRY AGED FOR DEPTH OF FLAVOR

ROASTED SADDLE OF VENISON (200G) 36
WITH SPINACH · BACON · PORT WINE SAUCE

CHEF'S CUT OF THE DAY - TO SHARE · DAILY PRICE
DAILY SELECTED PREMIUM CUT · IDEAL FOR SHARING

FISH & MEAT

SKREI (WINTER COD) 33
FISH VELOUTÉ "CAFÉ DE PARIS" · LEEK & BARLEY ·
SAVOY CABBAGE · TROUT CAVIAR · DILL

TRUFFLED CORDON BLEU OF KIKOK CHICKEN 27
WITH GRUYÈRE · MORTADELLA · POINTED CABBAGE SALAD
AND POMMES DAUPHINE

VEAL "TAFELSPITZ" - COOKED PINK 29
WITH SWEET POTATO PURÉE, CRISPY POLENTA ·
WILD BROCCOLI · TARRAGON JUS

SIDES & SAUCES

CAFÉ DE PARIS BUTTER 5
PEPPER SAUCE 5
BÉARNAISE SAUCE 6.50 **V**
HOMEMADE MAYONNAISE 2 **V**
WITH SMOKED PAPRIKA AND LEMON

FRENCH FRIES 6 **V**
POMMES DAUPHINE 7.5 **V**
BUTTERY MASHED POTATOES 6 **V**
OPTIONAL : OPTIONAL WITH FRESH TRUFFLE +3

SMALL GREEN SALAD 5 **VE**
WITH MACADAMIA NUTS
WILD BROCCOLI 7 **V**
WITH SMOKED ALMONDS

WILD MUSHROOMS 7 **V**
WITH SAVOY CABBAGE · GARLIC BUTTER
FRESH MARKET VEGETABLES 6.5 **V**
SMALL CAESAR SALAD 7 (**V**)

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.

EVENTS@FREDERICKSBERLIN.COM

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.
20/09/2025