

FREDERICK'S

SNACKS TO SHARE & STARTERS

BREAD SELECTION

WARM CHEESE BREADS 5.50 **V**
Gluten free

HOMEMADE FOCACCIA 5 **V**
Rosemary · olives · manchego

TOASTED
SOURDOUGH BREAD 5 **V**
With whipped brown butter

WARM BRIOCHE 5.50 **V**
Just out of the oven

OLIVES &
SMOKED ALMONDS 6 **V**

WILD-CAUGHT GRILLED PRAWNS 19
Smoked paprika lemon mayonnaise ·
parsley

SCALLOPS 22/29
ALSO AVAILABLE AS A MAIN COURSE
Frisée · with fresh market vegetables ·
padrón peppers · lemon crème fraîche
(+ *Mini chorizo*) +3

BEEF CONSOMMÉ 13
Root vegetables and braised beef rib

BEEF TARTARE (80G/140G) 19/33
Handcut · confit egg yolk · mustard seeds ·
sourdough bread or french fries

WARM POTATO AND PORTOBELLO SALAD 13 **VE**
Roasted portobello mushrooms with kale
and potatoes, potato-olive oil, leek ash
and crispy chips
(+ *Pan fried Morteau sausage*) +4
(+ *Smoked trout & trout caviar*) +4

VULKAN HAM & PADRÓN PEPPERS 14
Roasted pimientos de padrón,
Bloody-Mary-gel, roasted seed

BURRATA 16 **V**
With beetroot tartare · smoked almonds
· frisée

PICKLED SARDINES IN OIL (125 G) 12
With lemon and bread

WINTER SALAD 15 **V**
Castel franco · red endive · frisée ·
goat cheese · seeds · pickled pear ·
raspberries

CAESAR SALAD 14
Anchovy dressing ·
garlic croutons · parmesan
(+ *Grilled smoked bacon*) +5
(+ *Wild-caught grilled prawns x3*) +9
(V) option

DESSERT

CHOCOLATE & ORANGE 13 **VE**
Whipped orange and
dark Valrhona chocolate ganache ·
raspberries and crumble

CRÈME BRÛLÉE 11 **V**
Caramel crème brûlée with sea salt

VANILLA PANA COTTA 12
Madagascar vanilla, blood orange,
Brittany shortbread, pistachio

ICE CREAM & SORBET 9 **V**
Selection of 3 mini cones
with our homemade ice cream & sorbets

CAFÉ GOURMAND 12 **V**
3 small sweet treats · ideal with coffee

MAIN COURSES

VEGETARIAN & VEGAN

HOMEMADE POTATO GNOCCHI 24 **V**
With fresh winter truffle beurre blanc ·
leek · pumpkin · scamorza

ROASTED CARPACCIO OF POINTED CABBAGE 21 **V**
With aubergine cream · coriander
· crispy wild rice

KING OYSTER MUSHROOM 24 **VE**
Grilled King oyster mushrooms · celeriac Crème ·
cassava croquettes · pickled red cabbage & sesam
salad · radish · green peppercorn jus

STEAKS

WE RECOMMEND CHOOSING A SIDE DISH

SIMMENTALER BEEF FILLET, 220G 45
Premium beef from Austria · tender and lean cut

RIBEYE, 300 G, DRY AGED 41
Richly marbled beef from Lake Constance, Germany ·
dry aged for depth of flavor

ROASTED SADDLE OF VENISON (200G) 39
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 29
With Gruyère · mortadella · pointed cabbage salad
and pommes dauphine

VEAL "TAFELSPITZ" - COOKED PINK 31
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 6.5 **V**

BUTTERY MASHED POTATOES 6 **V**
Optional: With fresh truffle +3

SMALL GREEN SALAD 5 **VE**

With macadamia nuts

WILD BROCCOLI 7.50 **V**

With smoked almonds

WILD MUSHROOMS 7 **V**

With spinach · garlic butter

RED CABBAGE & APPLE STEW 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