

Snacks to Share & Starters

OLIVES & SMOKED ALMONDS 6 VE

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

MUSSELS "A LA NORMANDE" 250 GR / 500 GR 13/25
Normandy cider · shallots · garlic · cream · parsley
Served with either toasted bread or fries

VEGETABLE BROTH 13 VE
Buckwheat · brittany algae · mushrooms · estragon

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

BEETROOT & CREAM CHEESE 13 VE
Roasted yeast & almond cream cheese · beetroots · dill · Roasted
seed · Jalapeño dressing

VULKAN HAM & PADRON PEPPERS 14
Roasted Pimientos de Padrón · Bloody-Mary-Gel · seed cracker

SPRING SALAD 15 V OR VE

Butterhead lettuce · ricotta · lemon & dill
tempura crisps · radishes · raspberries ·
macadamia nuts · herb dressing · sesame

BURRATA 16 V

Green tomatoes · blackberries · preserved lemon ·
crispy buckwheat · kohlrabi & hazelnut salad · cucumber dressing

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

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

FREDERICK'S

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
With whipped brown butter

BREAD & CHORIZO 11 (VE WITHOUT CHORIZO)
Warm pizza bread, tomato, chorizo, zucchini, basil

Vegetarian & Vegan

PAPPADELLE 23 V
Wild garlic · sundried tomatoes · pine nuts · zucchini · Pecorino

ROSTI & ARTICHOKE 25 VE
Potato Rosti · pan-fried artichokes · mediterranean tomato relish
· piquillo · baby gem · olives · smoked paprika caviar ·
barigoule velouté · basil

GREEN ASPARAGUS 24 V
Pan fried · glazed champignon · cured egg yolk · celeriac &
croissant crème · purple potatoes · sauce gribiche · crispy capers

Fish & Meat

"LOCH DUART" SALMON FILET 28
BBQ marinated & flamed · trout caviar · flageolets puree · green
beans & baby Spinach · mussel & chive Beurre Blanc · dill

LAMB RUMP 32
Pink roasted lamb rump · peas "à la française" · panisse · pea creme
green asparagus · jus provencal

CORN FED CHICKEN 29
Roasted baby chicken · la Ratte potato · pimientos de Padrón
carrot cream · roasted chicken jus

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.

Steaks

We recommend choosing a side dish to accompany

SIMMENTALER BEEF FILLET, 220G 45
Premium beef from Austria

RIBEYE, 300 G 41
Dry-aged · bodensee

PORK CHOP 29
Cooked on the bone · spring cabbage · smoked apple compote

CHEF'S SUGGESTION - DAILY PRICE
Seasonal · ask you waiter about today's choice

Sides & Sauces

CAFÉ DE PARIS BUTTER 5

PEPPER SAUCE 5

BÉARNAISE SAUCE 6.50 V

HOMEMADE MAYONNAISE 2 V
With smoked paprika and lemon

HOLLANDAISE SAUCE 6 V

FRENCH FRIES 6 VE

**POTATOES & GREEN BEANS
5.50 VE**
La ratte potatoes · green beans ·
spring onions

BUTTERY MASHED POTATOES 6 V

SMALL GREEN SALAD 5 VE
With macadamia nuts

WILD BROCCOLI 7.50 VE
With smoked almonds

PEAS "A LA FRANCAISE" 6.50
Baby gem · bacon · Spinach ·
spring onions (Without bacon V)

GREEN ASPARAGUS 9.50 V
Grated Pecorino

SMALL CAESAR SALAD 7
(V Option)

Dessert

CHOCOLATE 13 VE
Whipped Valrhona dark chocolate ganache · raspberries
blueberries compote · cassis gel

VANILLA PANA COTTA 12
Madagascar Vanilla · poached rhubarb · Brittany shortbread
pistachio · estragon

CRÈME BRÛLÉE 11 V
Caramel crème brûlée · Maldon sea salt

ICE CREAM & SORBET 9 V
Selection of 3 of our homemade ice cream & sorbets

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