

# 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!



FOLLOW OUR STORY  
@FREDERICKSBERLIN

MANAGED BY RHC

Vegetarian 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

SPICY EDAMAME   
STEAMED EDAMAME | CHILI | GARLIC  
SEA SALT

CAESAR SALAD  
ROMAINE LETTUCE | CRÔUTONS  
ANCHOVIES | PARMESAN

BURRATA   
FROSTED PEACH | BASIL OIL

## MAIN COURSES

RISOTTO OR   
CHANTERELLES | MISO | VEGAN BACON (RED ALGA)  
EGG YOLK

GARLIC PRAWNS  
GINGER | ORANGE | CHILI | CORIANDER

SPRING CHICKEN  
KIKOK SUPREME FILLET | SALTED LEMON  
ROSEMARY

## SIDES

BBQ CARROTS   
PINE NUTS

ROASTED GREEN ASPARAGUS   
TERIYAKI | SESAME

ROASTED CHANTERELLES

MASHED POTATOES

## DESSERTS

ECLAIRE   
VANILLA | LEMON | STRAWBERRY

VEGAN CHOCOLATE TART   
VALRHONA CHOCOLATE  
CHERRIES | SORBET

ICE CREAM & SORBET   
SEASONAL FLAVOUR

89

PER PERSON

## STARTERS

MISO AVOCADO SALAD   
BABY SPINACH | AVOCADO | CRISPY POMEGRANATE  
LEEK | MISO DRESSING

TATAKI OF FLAMBÉED WATERMELON   
MINT | DARJEELING TEA

BURRATA   
FROSTED PEACH | BASIL OIL

## MAIN COURSES

RISOTTO OR   
CHANTERELLES | MISO | VEGAN BACON (RED ALGA)  
EGG YOLK

BBQ LACHS  
SPICY NUTS | CUCUMBER SPAGHETTI  
WASABI MAYONNAISE

CRISPY PORK BELLY  
GRILLED VINE PEACH - KOREAN BBQ SAUCE

## SIDES

BBQ CARROTS   
PINE NUTS

ROASTED GREEN ASPARAGUS   
TERIYAKI | SESAME

ROASTED CHANTERELLES

MASHED POTATOES

## DESSERTS

VEGAN CHOCOLATE TART   
VALRHONA CHOCOLATE  
CHERRIES | SORBET

PRALINE SELECTION  
CASSIS | BLUEBERRY | WHITE CHOCOLATE & ROSE  
WATER | ORANGE

ICE CREAM & SORBET   
SEASONAL FLAVOUR

98

PER PERSON

## STARTERS

SALMON CEVICHE IN A CRISPY CONE  
YELLOW CHILI PEPPER | PASSION FRUIT | MANGO  
SWEET AND SOUR ONIONS

TATAKI OF FLAMBÉED WATERMELON   
MINT | DARJEELING TEA

BEEF TARTARE  
HAND-CUT NEW ZEALAND BEEF TARTARE | HAZELNUTS  
BREAD CRISPS

## MAIN COURSES

RAVIOLI   
WALNUT | FIG | BLUE POPPIES | HONEY  
PARMESAN SAUCE

BEEF FILLET  
NEW ZEALAND BEEF | BÉARNAISE SAUCE

BBQ LACHS  
SPICY NUTS | CUCUMBER SPAGHETTI  
WASABI MAYONNAISE

## SIDES

BBQ CARROTS   
PINE NUTS

ROASTED GREEN ASPARAGUS   
TERIYAKI | SESAME

ROASTED CHANTERELLES

MASHED POTATOES WITH TRUFFLE

## DESSERTS

VEGAN CHOCOLATE TART   
VALRHONA CHOCOLATE  
CHERRIES | SORBET

ECLAIRE   
VANILLA | LEMON | STRAWBERRY

CLOUD 9   
MERINGUE | PASSION FRUIT | YOGHURT

112

PER PERSON