

Regent

BERLIN



SIT DOWN AND ENJOY

CANAPEËS

Arctic-shrimps with
spicy sweet-potato-cream

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Tatar of St. Patrick's salmon  
with dill-sour cream and char-caviar

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Roasted scallop
with avocado-cream and bacon

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Saddle of Brandenburg venison  
with shallot-confit  
and Piedmontese hazelnuts

from 4,50 € per item

### FINGER FOOD

Cocktail of prawns  
with melon and snow peas

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Marinated fresh goat cheese
with orange-fennel-salad

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Mousseline of potato  
and Sobrassada sausage  
with grilled dorado  
and pimienta-olive oil

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Chicken-spits with curry-vegetables

7 items from 42 € per person

3-COURSE MENU

Main Course (example)
Spring / Summer Menu

Fillet of sea bream with date
flavored cous cous stewed bell pepper
and coriander-whey

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**Main Course (example)**  
**Autumn / Winter Menu**

Pink roasted breast of Barberie duck  
with stewed cabbage, bread-dumpling  
and cranberry-jus

3-course menu from 45 € per person

### 5-COURSE MENU

**Main Course (example)**  
**Spring / Summer Menu**

Roasted fillet of Iceland codfish  
sautéed green asparagus,  
mousseline of potato, lime  
and bouillabaisse-foam

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Main Course (example)
Autumn / Winter Menu

Pink roasted fillet of Simmental beef
with stewed leek, mushrooms, red
onion-marmalade and Port wine-jus

5-course menu from 85 € per person

PRESTIGE MENU at Fischers Fritz

Extract

Fried Demeter Onsen egg
with ratatouille of lobster
jus of nyons olives with salted capers
and breton anchovies

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Iced emulsion of tomatoes  
emincé of yellowfin mackerel  
with spanish pepper

4 courses 130 € per person  
(5 courses 150 € | 6 courses 170 €)

\* The above mentioned dishes, items and menus are just an example from our menus. The full choice of all dishes is available on request.