

FRIEDA

RESTAURANT

SET LUNCH MENU

TWO-COURSE SET | \$28++
THREE-COURSE SET | \$35++

STARTERS

TRUFFLED PARSNIP SOUP WITH
SOURDOUGH CROUTONS AND CHIVES **NEW**
GETRÜFFELTE PETERSILIENWURZEL CREMESUPPE (D) (V) (G)

TOMATOES, CUCUMBER SALAD
WITH OLIVES AND GOAT CHEESE
TOMATEN GURKEN SALAT MIT SCHAFSKÄSE (D) (V)

CROUTON SALAD WITH SMOKED MACKEREL,
SMOKED SALMON, TOMATOES AND OLIVES **NEW**
BROT SALAT MIT GERÄUCHERTEM FISCH (N) (G)
+\$4

COUSCOUS SALAD WITH BLACK FOREST HAM
COUSCOUS-SALAT MIT SCHWARZWÄLDER SCHINKEN (P) (G)

ADD-ON TOPPINGS:

BLACK FOREST HAM (P) +\$8
SMOKED SALMON +\$6
BAKED CAMEMBERT (G) (D) +\$5

MAIN COURSES

BEEF STEW WITH ROOT VEGETABLES, VEAL GRAVY,
SPICY PAPRIKA AND SWABIA NOODLES **NEW**
RINDERRAGOUT MIT WURZELGEMÜSE (G) (D)

CRISPY HADDOCK FISH FINGERS WITH POTATO
CUCUMBER SALAD AND TARTARE SAUCE **NEW**
FISCHSTÄBCHEN (D) (G)

SMOKED PORK CHOPS WITH SAUERKRAUT,
MASHED POTATOES AND SOUR PLUM SAUCE
KASSELER MIT SAUERKRAUT UND KARTOFFELPÜREE (P) (D)

TOMATO PEARL BARLEY RISOTTO
WITH PINE NUTS AND PARSLEY
GRAUPEN TOMATEN RISOTTO (N) (D) (G) (V)

ADD-ON TOPPINGS:

BAKED CHICKEN THIGH (G) +\$8
BREADED CRISPY HADDOCK FISH FINGERS (G) (D) +\$5
VEAL SAUSAGE +\$4

DESSERTS

BLACK FOREST CAKE IN THE GLASS,
CHOCOLATE SPONGE, MASCARPONE CREAM
AND SOUR MARINATED CHERRIES **NEW**
SCHWARZWÄLDER KUCHEN IM GLAS (G) (V) (D)

PLUM ROASTER WITH SWEET CREAM CHEESE
AND WHITE CHOCOLATE CRUMBLE
ZWETSCHGENRÖSTER MIT SÜßEM FRISCHKÄSE (D)

ADD-ON TOPPINGS:
VANILLA ICECREAM +\$4

WER ZU SPÄT KOMMT



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A LA CARTE HIGHLIGHTS

STARTERS

BAKED CAMEMBERT WITH
CRANBERRY SAUCE AND SALAD
GEBACKENER CAMEMBERT (G) (D) (N) (V)
\$19

SMOKED MACKEREL TARTLET WITH
TOMATOES AND CARAMELISED ONIONS
GERÄUCHERTE MAKRELE-TARTELETTES (G) (N) (D)
\$18

 GERMAN WEISSWURST WITH
SWEET MUSTARD AND BAKED PRETZEL 
MÜNCHNER WEIBWURST, SÜßER SENF & BRETZEL (P) (G)
\$16

MAINS

 OVEN ROASTED PORK KNUCKLE WITH
SAUERKRAUT, MASHED POTATOES AND
OUR SIGNATURE SAUCE 
SCHWEINSHAXE, HAUSGEMACHTES
SAUERKRAUT UND BRETZELKNÖDEL (P) (D) (G)
\$49
*A 30-minute preparation time is required.

PLATTER OF GRILLED SAUSAGES SERVED
WITH SAUERKRAUT, MASHED POTATOES, PRETZEL
DUMPLINGS AND DIJON MUSTARD
GEGRILLTE WURST PLATTE,
HAUSGEMACHTES SAUERKRAUT, KARTOFFELBREI,
BREZELKNÖDEL, DIJON SENF (P) (D) (G)
\$49

VEAL ESCALOPE WITH POTATO CUCUMBER SALAD
AND CRANBERRY SAUCE
KALBSSCHNITZEL, KARTOFFELSALAT,
ZITRONE UND PREISELBEEREN (D) (G)
\$38

LAVA STONE BRATWURST

EMMENTALER CHEESE PORK SAUSAGES
KÄSERKRACHER (P) (D)
\$25

SMOKED BEEF SAUSAGE
GERÄUCHERTE RINDSWURST
\$26

VEAL SAUSAGES
KALBSBRATWURST
\$25

DESSERT

VANILLA ICE CREAM, WARM RASPBERRIES,
WHIPPED CREAM AND CRISPY ALMOND TULIP
HEISSE LIEBE (D) (N)
\$12

GERMAN APPLECAKE, PLUM COMPOTE,
ICING SUGAR AND VANILLA ICE CREAM
DEUTSCHER APFELKUCHEN (G) (D)
\$15

 Signature Dish 

Vegetarian (V)

Contains Pork (P)

Contains Nuts (N)

Contains Gluten (G)

Dairy (D)

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.