



# MAX + MORITZ

## · STARTERS ·

Most of our starters are meant to be shared.

**Beef Sliders** 3 mini beef burgers with lettuce, tomato, cheese, caramelized onions and "thousand island" burger sauce (A,C,G) **14€**

**Chicken Sliders** 3 mini crispy chicken sandwiches with lettuce, tomato, buffalo sauce and blue cheese (A,C,G) **13€**

**The Platter** assorted cold cuts, buffalo mozzarella, tomatoes, olives and ciabatta bread (A,G) **25€**

**Salmon «Gromperkichelchen»** homemade hash brown topped with smoked salmon and horseradish sour cream (A,C,D,F,G) **14€ / 21€**

## OUR BEEF CUTS

### MaMo's

CUT FOR TWO

**Chateaubriand** (A,G,J)

the most premium and tender cut - served with a potato gratin and assorted vegetables.

**79€ / 39,<sup>50</sup> € p.p**

### The Tagliatas

Our tagliatas are sliced dry-aged (6 weeks) sirloin steaks from Luxembourg.

**Classic Tagliata** topped with arugula, shaved parmesan, cherry tomatoes and balsamic reduction - served with fries and assorted vegetables (A,C,G) **29,<sup>50</sup>€**

**Chef's Asian Style Tagliata** *spicy!* marinated in an oyster chili sauce, served with wasabi potato puffs and assorted vegetables (A,F,G,J,K,N) **29,<sup>50</sup>€**

**The Ribeye** locally sourced (produit du terroir) and dry-aged for 6 to 8 weeks - served with fries and assorted vegetables. (A,G,J,L) **33€**

**Beef Filet Mignon** the most tender cut, served with potato gratin and assorted vegetables. (A,G,J,L) **32€**

**«Côte à l'Os»** tender, juicy and full-flavoured bone-in-ribeye from Ireland. dry-aged for 6 to 8 weeks, this cut has a very nutty flavour. served with a potato gratin and assorted vegetables. (A,G,J,L) **46€**

**Surf 'n' Turf** 1/2 lobster, 1/2 beef filet mignon, served with fries and assorted vegetables. (A,B,G,J,L) **43€**

**Truffle Beef Tartar** hand-cut beef filet served with fries and house salad as a main course (A,C,J,L) **20€ / 33,<sup>50</sup>€**

**Beef Carpaccio** with arugula, shaved parmesan and mustard dressing served with fries and house salad as a main course (C,G,J) **17€ / 22€**

### The Burgers

All our Burgers are served with fries.

**Up in Smoke** lettuce, tomato, cheese, bacon, caramelized onions, smoked burger sauce (A,C,G,I,J,L) **18,<sup>80</sup>€**

**Truffle** lettuce, tomato, cheese, shaved truffles, caramelized onions, truffle mayonnaise (A,C,G,I,J,L) **25€**

### Our degrees of doneness

**Blue rare** seared on the outside, completely red throughout **Medium** seared outside, a little pink

**Rare** seared and still red throughout the centre **Medium well** a slight hint of pink

**Medium rare** seared with half red centre (perfect steak) **Well done** 100% brown

## FISH, MEATS + PASTA

**Chicken Parmigiana** breaded chicken breast with tomato sauce, mozzarella and parmesan cheese served with tagliatelle (A,C,F,G,I,L) **19€**

**Garlic Shrimp Tagliatelle** tagliatelle with sautéed garlic shrimps and vegetables (A,B,C,F,G,L) **23€**

**Vegetarian Tagliatelle** tagliatelle with mixed sautéed vegetables (A,C,E,F,G) **18€**

**Russian «Jarret d'Agneau»** roasted leg of lamb with seasonal vegetables, wasabi potato puffs, pine nuts and red wine sauce (A,G,J,L) **27€**

**Drunken Duck** sliced magret with an orange/cointreau sauce, served with wasabi mashed potatoes and assorted vegetables (A,G,J,L) **32€**

**Crispy Salmon** served on a tomato/avocado salsa bed with wasabi mashed potatoes (A,D,J) **25,<sup>80</sup>€**

**Chicken Sandwich** *spicy!* crispy chicken breast, lettuce, tomato, buffalo sauce, blue cheese (A,C,G,I) **17€**

## SALADS

### Smoked Salmon

spinach salad, mango, cilantro, miso lime dressing (C,D,J,L) **22€**

### Caesar

chicken, parmesan, lettuce, caesar dressing (A,C,D,G,L) **19€**

### Cobb

chicken, crispy bacon, avocado, red onions, tomatoes, chopped egg, gouda, cheddar, lettuce, ranch dressing (C,G,I,J) **19,<sup>50</sup>€**

### Quinoa + Arugula

sun dried tomatoes, red onions, zucchini, toasted pine nuts, feta cheese, house vinaigrette (G,H,J,L) **23€**

### The Sides

You are free to change the side of your main course.

**Homemade Fries | Wasabi Mashed Potatoes**  
**Wasabi Potato Puffs | Potato Gratin**

### and Sauces

**Pepper Steak Sauce,**  
**Garlic Butter,**  
**Béarnaise**