



MAX + MORITZ

STARTERS

some of our main courses are also available as a starter.

BEEF SLIDERS 3 mini beef burgers with lettuce, tomato, cheese, caramelized onions and “thousand island” burger sauce. <i>(A,C,G,J)</i>	14
CHICKEN SLIDERS 3 mini crispy chicken sandwiches with lettuce, tomato, buffalo sauce and blue cheese. <i>(A,C,G,J)</i>	14
THE PLATTER (for two) assorted cold cuts, buffalo mozzarella, tomatoes, olives and ciabatta bread. <i>(A,G)</i>	26
SALMON «GROMPEREKICHELCHEN» homemade hash brown topped with smoked salmon and horseradish sour cream. <i>(A,C,D,FG)</i>	14 / 21
CRISPY CALAMARI served with our homemade aioli and spicy marinara sauce. <i>(A,G,L,N)</i>	15

MEAT

MAMO’S CUT FOR TWO: CHATEAUBRIAND the most premium and tender cut - served with a potato gratin and assorted vegetables. <i>(A,G,I,J,L)</i>	79 / 39,⁵⁰ p.p
ASIAN STYLE TAGLIATA dry-aged (6 weeks) sirloin steak from luxembourg marinated in a spicy oyster chili sauce, served with wasabi potato puffs and assorted vegetables. <i>(A,FG,I,J,K,N)</i>	32
CLASSIC TAGLIATA dry-aged (6 weeks) sirloin steak from luxembourg topped with arugula, shaved parmesan, cherry tomatoes and balsamic reduction - served with fries and assorted vegetables. <i>(A,C,G,I)</i>	32
THE IRISH RIBEYE dry-aged for a minimum of 6 weeks. served with our hand-cut fries and assorted vegetables. <i>(A,G,I,J,L)</i>	35
BEEF FILET MIGNON the most tender cut, served with potato gratin and assorted vegetables. <i>(A,C,G,I,J,L)</i>	32
CLASSIC BEEF TARTAR hand-cut beef filet served with fries and house salad. also available as a starter without sides. <i>(A,C,J,L)</i>	18 / 32
TRUFFLE BEEF TARTAR hand-cut beef filet prepared in truffle mayonnaise, topped with fresh shaved truffles and served with fries and house salad. also available as a starter without sides. <i>(A,C,J,L)</i> ..	21 / 35
BEEF CARPACCIO with arugula, shaved parmesan and mustard dressing. served with fries and a house salad also available as a starter without sides.	17 / 23
IBERICO PORK PRESA served pink with mojo rojo sauce, sautéed mini potatoes & assorted vegetables. <i>(A,G,I,J,L)</i>	32
DRUNKEN DUCK sliced magret with an orange/cointreau sauce, served with wasabi mashed potatoes and assorted vegetables. <i>(A,G,I,J,L)</i>	32
RUSSIAN «JARRET D’AGNEAU» roasted leg of lamb with seasonal vegetables, wasabi potato puffs, pine nuts and red wine sauce. <i>(A,C,G,I,J,L)</i>	27
CHICKEN PARMIGIANA breaded chicken breast with tomato sauce, mozzarella and parmesan cheese served with pasta. <i>(A,C,F,G,I,L)</i>	19,⁵⁰

SIDES | SAUCES

you're welcome to change the side of your dish.

HOMEMADE FRIES WASABI MASHED POTATOES WASABI POTATO PUFFS POTATO GRATIN MINI POTATOES WITH GARLIC & ROSEMARY WHITE RICE
SWEET POTATO FRIES +2
TRUFFLE MASHED POTATOES +3
PEPPER STEAK SAUCE GARLIC BUTTER BÉARNAISE

FISH | SALADS

CRISPY SALMON served on a tomato/avocado salsa bed with wasabi mashed potatoes. <i>(A,C,D,G,J)</i>	26
TUNA POKE a hawaiian classic: chunks of raw yellowfin tuna tossed in a spicy garlic sesame marinade - served with avocado, mango, wakame, red onions, beetroot, microgreens and rice. also available as a starter without sides. <i>(D,F,I)</i>	19,⁵⁰ / 32,⁵⁰
TUNA TATAKI lightly seared sesame-cruste d yellowfin tuna with mango salsa and a spicy garlic sesame ponzu sauce - served with rice. <i>(C,D,F,I,J,K,L)</i>	32,⁵⁰
GRILLED OCTOPUS prepared in olive oil and fresh garlic - served with mojo rojo sauce, sautéed mini potatoes and avocado puree. <i>(F,I,L,N)</i>	29,50
CRACKLING CALAMARI SALAD mixed greens with deep fried calamari, tossed in our miso lime dressing. <i>(A,F,L,N)</i>	23
SMOKED SALMON SALAD spinach salad, mango, cilantro, miso lime dressing. <i>(C,D,J,L)</i>	22
CAESAR SALAD grilled or fried chicken, parmesan cheese, lettuce, caesar dressing.	19,⁵⁰
COBB SALAD chicken, crispy bacon, avocado, red onions, tomatoes, chopped egg, gouda, cheddar, lettuce, ranch dressing. <i>(C,G,I,J)</i>	20,⁵⁰
QUINOA + ARUGULA SALAD V sun dried tomatoes, red onions, zucchini, toasted pine nuts, feta cheese, house vinaigrette. <i>(G,H,J,L)</i>	23

BURGERS | PASTAS

all our burgers and sandwiches are served with our homemade fries.

UP IN SMOKE BURGER lettuce, tomato, cheese, bacon, caramelized onions, smoked burger sauce. <i>(A,C,G,I,J,L)</i>	19
TRUFFLE BURGER lettuce, tomato, cheese, shaved truffles, caramelized onions, truffle mayonnaise. <i>(A,C,G,I,J,L)</i>	25

MAKE IT A DOUBLE (BEEF & CHEESE) **+4,⁵⁰**
EXTRA BACON **+1**
ADD A FRIED EGG **+1,⁵⁰**

CHICKEN SANDWICH crispy chicken breast, lettuce, tomato, spicy buffalo sauce and blue cheese. <i>(A,C,G,I,J)</i>	18
SANTA FE BURGER V fried beans/corn based patty, lettuce, tomato, cheese, caramelized onions, thousand-island sauce. <i>(A,C,F,G,I,J,L)</i>	18
GARLIC SHRIMP PASTA pasta with sautéed garlic shrimps and vegetables. <i>(A,B,F,G,I,L)</i>	24
TRUFFLE PASTA V mafaldine with our light truffle sauce and fresh shaved truffles. <i>(A,G)</i>	28

DESSERTS

CHOCOLATE MOUSSE <i>(C,G)</i>	10
TIRAMISU <i>(A,C,G,L)</i>	10
PANNA COTTA <i>(C,G)</i>	10
CAFÉ DU CHEF non-alcoholic hot beverage of your choice served with a selection of 5 small desserts by our chef. <i>(A,C,G,L)</i>	14,⁵⁰