



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,J) **14€**

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

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

Salmon «Gromperekichelchen» 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,I,J,L)

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

79€ / 39,⁵⁰ € p.p

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

Beef Filet Mignon the most tender cut, served with potato gratin and assorted vegetables. (A,G,I,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,I,J,L) **46€**

Surf 'n' Turf 1/2 lobster, 1/2 beef filet mignon, served with fries and assorted vegetables. (A,B,G,I,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€ / 33,⁵⁰€**

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

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

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,I) **29,⁵⁰€**

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

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) **18,⁸⁰€**

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

Make it a Double (Beef & Cheese) **+4,50 €**
Extra Bacon **+1 €**

The Sides

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

Homemade Fries | **Wasabi Mashed Potatoes**

Wasabi Potato Puffs | **Potato Gratin**

Mini Potatoes with Garlic & Rosemary

Sweet Potato Fries **+1,50 €**

Truffle Mashed Potatoes **+2,50 €**

and Sauces

Pepper Steak Sauce,
Garlic Butter,
Béarnaise

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,I,L) **23€**

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

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

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

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

Chicken Sandwich *spicy!* crispy chicken breast, lettuce, tomato, buffalo sauce, blue cheese (A,C,G,I,J) **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) **19,⁵⁰€**

Quinoa + Arugula

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