



Soups

	Tasse	Terrine
Berliner potato soup with bacon and sausage ^{i,2,3,7,14}	5,80	7,20
Berliner potato soup vegan ⁱ	5,20	6,20
Rich spiced goulash soup	6,20	8,80
Pumpkin parsnip cream soup with herbal oil, vegan ^{3,f}	5,20	6,20

Salads

Leaf Salad with roasted pine nuts, fried mushrooms and orange-yoghurt dressing ^g and optionally	13,50
with German vegetable ravioli ^{a,c,g,i,3}	15,80
with fried chicken filet ^{a,f,i,1,2}	17,80
with baked goat's cheese with sesame and honey ^{c,g,1}	19,90

Vegetarian

Schwäbische Gemüseaultaschen German vegetable ravioli on a bed of spinach with sautéed tomatoes and Gorgonzola Sauce ^{a,c,g,i,3}	16,80
Käsespätzle Homemade German noodles with fried onions and cheese served with mixed salad ^{a,c,g,k,1}	18,20
Soy and vegetable Bolognese with fresh herbs, with tagliatelle, vegan ^{a,f}	17,90

Max und Moritz Special

Witwe Bolte's Schlachteplatte with salted and lightly pickled knuckle, smoked pork and sausage, with cooked kale, sauerkraut and boiled potatoes, served with salad and mustard garnish ^{a,i,k,1,2,3,14}	p. P. 24,90
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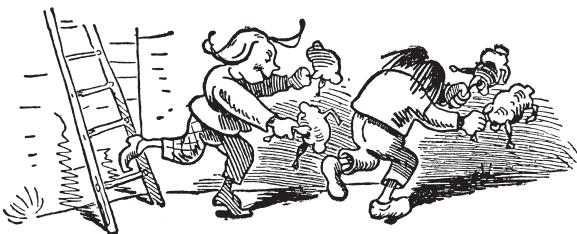
Would you like a dessert? Our service staff will be happy to advise you!

Our meals are prepared daily from fresh produce for you by our kitchen team, thus explaining the time taken to prepare your dishes.

We do not accept credit card payment.

All prices in Euros incl. 19% VAT for meals and drinks.

Tipping is at your discretion.



Main

	small	large
Rippenspeer nach Art des Fleischers Cassel Smoked pork served with sauerkraut, boiled potatoes, a rich gravy made from the meat juices and a mustard garnish ^{a,i,k,1,3,14}	17,80	19,80
Königsberger Klopse Cooked highly seasoned meatballs, served with a light cream caper sauce, boiled potatoes and a side salad ^{a,c,d,g,k}	19,50	
Kutscher Gulasch A rich spiced beef goulash and homemade German pasta served with a side salad ^{a,c,g,k}	18,50	23,20
Max und Moritz Steak Tenderised rump steak served with a red-wine-shallot sauce or herb butter on a bed of pancooked fresh vegetables and fried potatoes ^{a,g,i,1,2}		28,50
Berliner Eisbein Salted and lightly pickled pork knuckle with sauerkraut, boiled potatoes, pea puree and a mustard garnish ^{k,3,14}		21,50
Schweinefilet Pork Filet in Mushroom Sauce Pork filet served on a creamy mushroom sauce with homemade german pasta and a side salad ^{a,c,g,i,k}		19,80
Hähnchen Max und Moritz Chicken Max und Moritz Juicy chicken breast in herb marinade on a fruity pepper ragout, served with spicy baked potatoes and a side salad ^{a,d,f,i,k,1,2}		19,80
Rinderroulade Beef Roulade Thin slice of beef rolled with bacon, onion, pickled cucumber, served with red cabbage and boiled potatoes or potato dumplings ^{a,i,k,1,2,3,11}		25,80
Rheinischer Sauerbraten Homemade German roast beef dish served with red cabbage with apple and boiled potatoes or potato dumplings ^{a,g,i,m,1,2,3,5}		23,50
Flammkuchen Tartes Flambées		
1. with onion, leek and cheese ^{a,g,1}		11,80
2. with fresh mushrooms and onion ^{a,g}		11,80
3. with bacon, ham and onion ^{a,g,2,3,7,14}		13,80
4. with bacon, ham, onion, cheese and leek ^{a,g,1,2,3,7,14}		14,80
5. with sheep's cheese, sweet and hot peppers and olives ^{a,g,2,6}		14,80
6. with goat's cheese, red onion, dried tomatoes, artichokes, rocket and honey ^{a,g,2,3}		16,80
7. with sheep's cheese, spinach, garlic and onion ^{a,g}		14,80



Draught Beers

0,3l 0,5l

Our Max und Moritz Beer:

„Kreuzberger Molle“ natural and unfiltered ^a (barley)	4,00	5,50
Barre Bräu Pilsener (Westphalian specialty beer) ^a (barley)	4,00	5,50
Berliner Pilsner Lager ^a (barley)	4,00	5,50
Kapuziner helles Hefeweizen ^a (wheat, barley)	4,00	5,50
Mönchshof Schwarzbier ^a (barley)	4,00	5,50
Alster or Alster non-alcoholic ^a (barley)	4,00	5,50

Bottled Beers

0,33l 0,5l

Barre Bräu Pilsener nonalcoholic ^a (barley)	4,20	
Kapuziner cristal wheat beer ^a (wheat, barley)		5,50
Barre Bräu helles Hefeweizen nonalcoholic ^a (wheat, barley)		5,50
Berliner Weiße red/green ^{1,11,12,a} (wheat)	4,50	

Cold Drinks

0,2l 0,4l

Mineral water with/without gas (bottle 0,75l 0,80 Euro)	2,60	4,00
Coca Cola ^{1,9} , Coca Cola light ^{1,9,11,12}	3,10	5,60
Orange Lemonade ^{3,16}	3,10	5,60
Lemonade ¹¹	3,10	5,60
Schweppes (Tonic Water ¹⁰ , Bitter Lemon ^{3,10} , Ginger Ale ¹)	3,10	5,60
Orange juice, Peach juice, Grapefruit juice	3,10	5,60
Apple juice natural, Tomato juice	3,10	5,60
Fruit juice with mineral water (Apple, Orange...)	2,80	4,60
Cherry nectar, Banana nectar, Rhubarb nectar	3,10	5,60
Fassbrause ^{11,12,a} (barley)	3,10	5,60
Malt beer ^{1,a} (barley)	0,33l	3,60

Sparkling wine, Specialities

0,1l 0,7l

Prosecco Le Contesse ^m	4,60	25,80
Crémant Weissburgunder, Weingut Meier, Pfalz ^m	6,20	39,00
	0,2l	0,75l
Secco rosé, Weingut Meier, Pfalz ^m	7,90	24,60

Hot Drinks

Espresso ⁹	2,80
Espresso Macchiato ^{9,g}	3,00
Double ⁹	4,40
Coffee ⁹	3,00
Coffee large ⁹	4,40
Cappuccino ^{9,g}	3,40
White Coffee ^{9,g}	4,00
Caffeine-free coffee ⁹	3,00
Hot Chocolate ^g	3,70
also lactosefree with soya f or almond milk	plus 1,20
Chamomille tea, Peppermint tea, Rosehip with hibiscus tea	2,80
Black Tea, Green Tea ⁹	2,80
Grog 4 cl Rum	6,60
Tea with 4 cl Rum	7,10

White wine by the glass

0,2l 0,5l

Vinho Verde, Santo Adriaio, d.o.c., Portugal ^m	6,20	15,00
Añoranza, Sauvignon, d.o., Spanien ^m	6,20	15,00
Riesling, Weingut Sonnendorfer, QbA Pfalz ^m	6,20	15,00
Grauburgunder, Weingut Frey, QbA Baden ^m	6,20	15,00

Red wine by the glass

0,2l 0,5l

Ruelas, Lisboa, V.r., Portugal ^m	6,20	15,00
Tunante, Tempranillo, d.o.C.a. Spanien ^m	6,20	15,00
Rotwein Cuvée, Weingut Meier, QbA Pfalz ^m	6,20	15,00
Dornfelder, Weingut Ellermann & Spiegel, QbA Pfalz ^m	6,20	15,00

Longdrinks

all Longdrinks with	4 cl	9,50
Gin Tonic, Rum Cola, Whiskey Cola		
Campari Orange, Wodka Orange...		



Additives: 1 =with colorings, 2 =with preservatives, 3 =with antioxidants, 4 =with flavor enhancer, 5 =sulphurated, 6 =blackened, 7 =with phosphat, 8 =with lactose, 9 =with caffeine, 10 =quinine, 11 =with sweetener, 12 =contains phenylalanine, 13 =waxed, 14 =with nitrite salt, 15 =taurine, 16 =tartrazine (can affect the activity and attention of children)

Allergens: a =grains containing gluten, b =crustaceans, c =eggs/products obtained from, d =fish/products obtained from, e =peanuts/products obtained from, f =soy beans/ products obtained from, g =Milk /products obtained from, h =edible nuts/products obtained from, i =celery /products obtained from, k =mustard /products obtained from, l =sesame/products obtained from, m =sulphur dioxide and sulphite, n =lupines, o =molluscs