

Max und Moritz

Wirtshaus since 1902

Food and Drink Menu

Dear guests,

The term „Berliner Küche“ „Berlin Kitchen“ is simply a misleading one. The origin of only a few dishes is Berlin itself. The style that has developed over the years in Berlin is personified by giving some dishes a „kick“ which in time would identify many dishes as „Berlin style“. The word „kick“ could also have some social connotations. The emergence of the Berlin cuisine goes back to the era of industrialization. In this era job seeking people and landless farmers from all over Germany and neighbouring countries came to Berlin in a rapidly growing city.

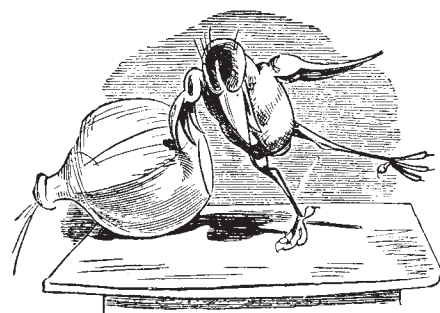
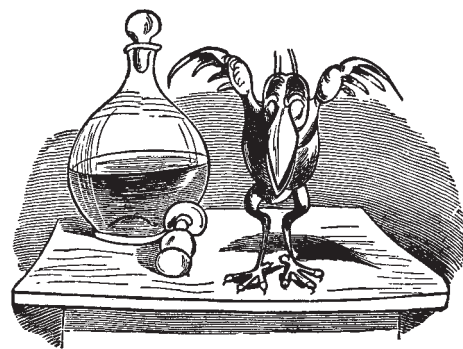
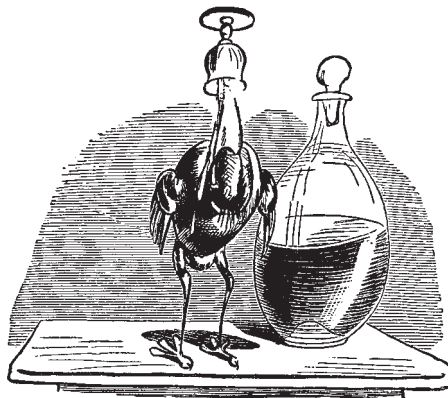
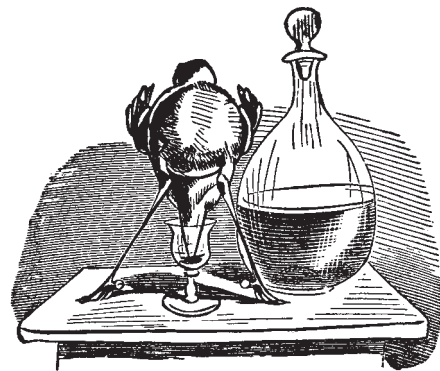
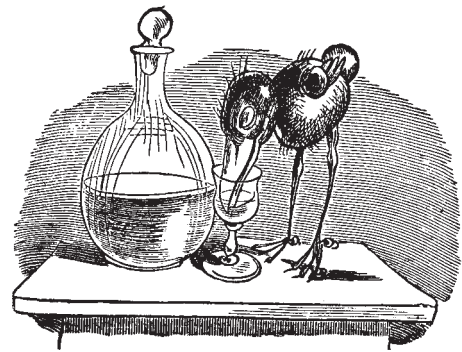
They did however, bring their own way of dealing with things and their own way of producing good food with their own style and flair. Enjoy your evening with us.

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

Oranienstrasse 162, 10969 Berlin 36 (Kreuzberg)
phone +49 (0)30 695 15 911
info@maxundmoritzberlin.de, www.maxundmoritzberlin.de

We do not accept credit card payment.
All prices include tax. Tipping is at your discretion.

Drinks



Cold Drinks

	0,2 l	0,4 l	0,75 l
Mineral water Bad Liebenwerda with/without gas	2,60	4,00	6,80
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, Grape 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	
			0,33 l
Malt beer ^{1,a} (barley)			3,60

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
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

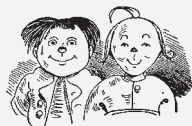




Barre

PRIVATBRAUEREI

*Barre Bräu
Dein Herz erfreut!*



Max und Moritz recommend Barre –
a private brewery passion!



Barre Pilsener

A Pils with its own character: tangy, elegant and slim –
our classic is unique! The bright light pilsner with a strong,
finely bitter hop bitterness is widely appreciated beyond
the region.



Barre Pilsener nonalcoholic

The nonalcoholic alternative. For those who want to enjoy
the spicy taste of Barre Pilsener. Refreshingly tangy the
nonalcoholic version convinces with its full-body and offdry
hopsnote.



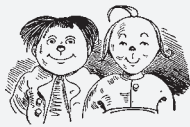
Barre Weizen nonalcoholic

The isotonic thirst quencher. A pleasant aroma, thanks
gentle dealcoholization in a full-bodied and fruity flavor.
It has fewer calories by destracted alcohol and contains
plenty of vitamins.



Kreuzberger Molle, full-bodied Beer

Brewed for special moments. The malty flavoured
specialty is less hoppy than a Pilsener with contrasting
colours of amber.



Max und Moritz explain Beers – Prost !



Kapuziner Kristallweizen, Crystal wheat beer

The tangy wheat beer with a sparkling character is typical top-fermented fruity and refreshing with a fine semi-sweet, fresh scent and with a slight yeasty fragrance nuance. It has a crystal clear appearance, coupled with a charming taste of a genuine Capuchin wheat beer.



Kapuziner Hefeweizen, Pale wheat beer

with fine yeast ... tangy, fruity, with the typical top-fermented note.



Mönchshof Schwarzbier

This natural, unfiltered dark beer is moderately hopped with a full-bodied character. Finest dark malts give it its dark colour.



Berliner Pilsner

Bright golden glossy, fine dry – tangy, with balanced hop aroma and dry statements.

The Metropole brand made in Berlin.



Draught Beers

0,3 l 0,5 l

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 ^a (barley)	4,00	5,50
Kapuziner pale wheat beer ^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

0,33 l 0,5 l

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



White wine by the glass

0,2 l 0,5 l

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

Red wine by the glass

0,2 l 0,5 l

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

Sparkling wine, Specialities

0,1 l 0,7 l

Prosecco frizzante, Le Contesse, Treviso ^m	4,60	25,80
It is aromatic and very fine. The taste of apples and pears – and suddenly Italy is very close.		

Crémant Weissburgunder, Weingut Meier, Pfalz ^m	6,20	39,00
Crémant made in Germany, something special, sparkling nicely and tingle in the mouth. Fruity taste of pears, ripe apples and brioche.		

0,2 l 0,75 l

Secco Rosé, Weingut Meier, Pfalz ^m	7,90	24,60
Fine grained rosé bubbles are making you happy. Fresh, fruity, yet dry with the taste of strawberries, raspberries and elderflowers. Go for more.		

All wines per glas as well 0,1l glas 3,60 or wine spritzer 0,2l glas 4,80

All our wines are quality wines from specific growing areas (QbA). Most wines now have a screw cap, which is due to the environment, since cork is an increasingly rare raw material and does not allow any conclusions to be drawn about lower quality. Wine is a natural product and only a limited amount of each vintage is available. If a wine from our menu has been drunk, we are sure to have an alternative of the same quality for our guests. The selection of our wines is always a very personal matter, just as our top winemakers explain their passion for their craft.

Frank Spiegel, from the Ellermann & Spiegel winery: "It has to taste good."

Georg Meier, from the Meier winery: "I know every vine personally."



White wine per bottle

0,75 l

Riesling, Weingut Meier, QbA Pfalz^m

33,00

Fresh Riesling with a pleasant acidity and good structure since matured in wooden casks. Enjoy light aromas of green apple, citrus and ripe peach.

Grauburgunder, Weingut Ellermann & Spiegel, QbA Pfalz^m

33,00

The typical aromas of pear, currant and a meadow of freshly cut flowers determine this Pinot Gris. It is a pleasure to drink, very juicy, powerful and pure.

Sauvignon blanc, Weingut Ellermann & Spiegel, QbA Pfalz^m

33,60

The Sauvignon blanc tingles on the tongue, it is juicy and tastes of currants and apricots, it has a delicate taste.

Chardonnay, Weingut Ellermann & Spiegel, QbA Pfalz^m

33,00

This lovely Chardonnay tastes of ripe pears, passion fruit and almonds, while being fresh, fine, spicy and elegant.



Wer als Wein- und Weiberhasser
jedermann im Wege steht,
der esse Brot und trinke Wasser
bis er daran zugrunde geht.

Wilhelm Busch, 1832–1908

Rosé wine per bottle

0,75l

Rosé, Weingut Meier, Pfalz ^m

29,40

Everybody loves a fruity, refreshing Rosé. And here we go with the intense taste of strawberries and raspberries, well balanced by a fine structure of acidity.

Blanc de Noir, Weingut Meier, Pfalz ^m

30,60

This wine is a good buddy for a nice evening. Fresh, fruity, fizzy with flavours of mango, quince and some red currants.

Red wine per bottle

0,75 l

Tempranillo Cabernet, Oristan Reserva, La Mancha, d.o., Spanien ^m

33,00

A balanced Reserva with a strong spicy note and aromas of tobacco and vanilla.

Spätburgunder, Weingut Ellermann & Spiegel, Pfalz ^m

35,40

A very elegant Pinot Noir. Red fruits on the nose, you can taste marzipan and a little violets. It is juicy, fruity and has a soft tannin.

Pinot Noir Goldkapsel, Weingut Ellermann & Spiegel, Pfalz ^m

41,40

This Pinot smells intensely of cherries, you can taste the red fruit, together with spices and cocoa. It is juicy, complex with a velvety tannin and a powerful elegance.

Spätburgunder Hainfeld, Weingut Meier, Pfalz ^m

41,40

A masculine wine, this Pinot Noir from Georg Meier. The vines grow on the limestone soil of the Hainfeld Letten. After the harvest, it is allowed to mature in French oak. This gives it a strong body, lots of power, beautiful wood aromas and a full-bodied minerality.

Longdrinks

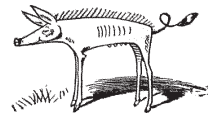
all Longdrinks with 4 cl

9,50

Aperol Spritz, Gin Tonic, Rum Cola,

Whiskey Cola, Campari Orange, Wodka Orange...





Aperitiv, Digestiv

Martini Bianco/Extra Dry/Rosso ^m	5 cl	5,50
Campari ^{1,16}	4 cl	6,10
Aperol ^{1,m}	4 cl	6,10
Ramazotti	4 cl	6,10
Averna	4 cl	6,10
Jägermeister	2 cl	3,90
Becherovka	2 cl	3,90
Fernet Branca ^m	2 cl	3,90
Branca Menta ^m	2 cl	3,90
Tunel hierbas mallorquinas	2 cl	3,90
Nordhäuser Doppelkorn	2 cl	3,30
Aquavit	2 cl	3,90
Portwein	5 cl	5,00
Westfälischer Wacholder	2 cl	3,30
Mampe halb und halb	2 cl	3,30

Whiskey

Jim Beam	2 cl	5,00
Jack Daniel's	2 cl	5,00
Glenfiddich ¹	2 cl	5,00
Jameson ^m	2 cl	5,00
Johnnie Walker ^m	2 cl	5,00
Glenlivet ^m	2 cl	5,50

Brandy and Cognac

103er ^{1,m}	2 cl	5,50
Hennessy	2 cl	6,10
Vecchia Romagna ¹	2 cl	5,50
Cardenal Mendoza ^m	2 cl	6,10
Osborne Veterano ^m	2 cl	5,50

Anis

Sambuca ¹	2 cl	3,90
Ricard ¹	2 cl	3,90
Absinth Serpis	2 cl	4,40
Ouzo ^m	2 cl	3,30

Liqueur

Amaretto ¹	2 cl	3,90
Batida de Coco ^g	2 cl	3,90
Baileys Irish Cream ^{g,m}	2 cl	3,90
Danziger Goldwasser ^m	2 cl	3,90
Persico ¹	2 cl	3,30
Southern Comfort ¹	2 cl	4,40

Vodka, Gin, Tequila, Rum

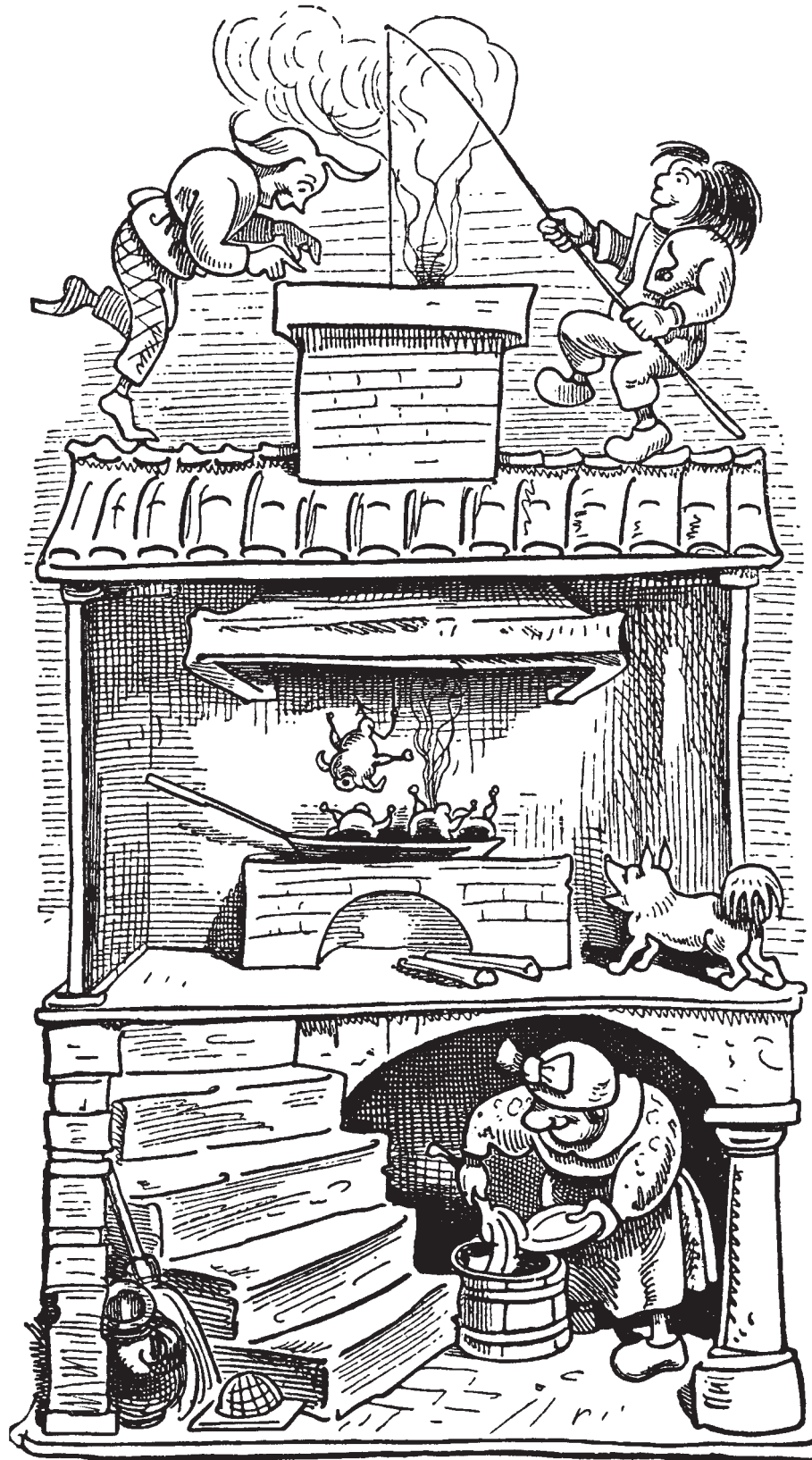
Moskovskaya	2 cl	3,90
Absolut	2 cl	3,90
Held Vodka	2 cl	3,90
Gordon's Dry Gin	2 cl	3,90
Mampe Gin	2 cl	4,60
Tequila weiß	2 cl	3,90
Tequila braun ^m	2 cl	3,90
Havana Club (3 Jahre)	2 cl	3,90
Appleton Estate ^m	2 cl	5,00
Bacardi weiß	2 cl	3,90



Fruitbrandies, Grappa

Obstler (Mixed fruit)	2 cl	4,60
Mirabelle	2 cl	4,60
Pear	2 cl	4,60
Raspberry	2 cl	4,60
Plum	2 cl	4,60
Cherry	2 cl	4,60
Calvados ^m	2 cl	4,60
Grappa	2 cl	4,60

Menu



Soups

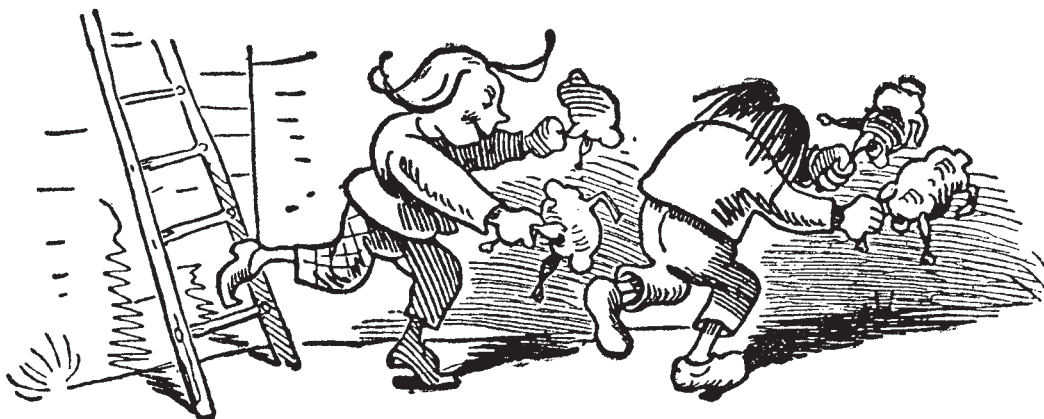
Tasse Terrine

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

Old Berlin Style Specials

small large

Hoppel Poppel Typical German breakfast omelette with potato, onion, bacon and smoked pork, served with a mixed salad ^{c,k,11,14}	17,80
Kutscher Gulasch nach Art des Hauses A rich spiced beef goulash and homemade German pasta served with a side salad ^{a,c,g,k}	18,50 23,20
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
Berliner Eisbein Salted and lightly pickled pork knuckle with sauerkraut, boiled potatoes, pea puree and a mustard garnish ^{k,3,14}	21,50
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



Grill and Pan

small large



Schweinefilet Pork Filet in Mushroom Sauce	19,80
Pork filet served on a creamy mushroom sauce with homemade german pasta and a side salad ^{a,c,g,i,k}	
Schweinefilet Pork Filet in Red Wine and Plum Sauce	19,80
Pork filet served with red wine and plum sauce, served with "Semmelknödel" (dumplings) and a side salad ^{a,c,g,i,k,1,2}	
Wiener Schnitzel	21,80 27,50
Thinly battoned slices of veal dressed in a fine bread crumb, served with fried potatoes and a side salad ^{a,c,k}	
Hähnchen Max und Moritz Chicken Max und Moritz	19,80
Marinated and baked chicken breast on a fruity pepper ragout, served with spicy baked potatoes and a side salad ^{a,d,f,i,k,1,2}	

Our Favourites

Königsberger Klopse	19,50
Cooked highly seasoned meatballs, served with a light cream caper sauce, boiled potatoes and a side salad ^{a,c,d,g,k}	
Westfälische Mettenden	19,90
Westphalian sausages served with a sweet-and-sour green bean and diced bacon sauce, with boiled potatoes and a mustard garnish ^{a,i,2,3,14}	
Max und Moritz Steak	28,50
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}	
Rheinischer Sauerbraten	23,50
A real old German roast beef dish steeped in a "Long Time" red wine and light vinegar marinade (and history too) braised in its own juices with raisins and beef jus, served with red cabbage with apple and boiled potatoes or potato dumplings ^{a,g,i,m,1,2,3,5}	
Rinderroulade Beef Roulade	25,80
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}	
Panierte Schollenfilets Pan-fried Plaice	23,50
Filet of plaice dressed in bread crumb, served with fried potatoes, remoulade sauce and mixed salad ^{a,c,d,k,3,11}	
Matjesfilet (Friesenkrone)	18,90
Herring filets with homemade apple and onion-yoghurt sauce, fried potatoes and mixed salad ^{c,d,g,k,2,3,11}	

Vegetarian and vegan

Kräuterquark mit Leinöl	14,80
with red onions, boiled potatoes and a side salad ^{g,k}	
Schwäbische Gemüseaultaschen	16,80
German vegetable ravioli on a bed of spinach	
with sautéed tomatoes and Gorgonzola Sauce ^{a,c,g,i,3}	
Käsespätzle	18,20
Homemade German noodles with fried onions and cheese served	
with mixed salad ^{a,c,g,k,1}	
Soja-Gemüse-Bolognese	17,90
with fresh herbs and tagliatelle, vegan ^{a,i}	

Salads

Salat Max und Moritz	16,50
Mixed salad with grated carrot, nuts, egg, grated cheese, ham	
and house dressing ^{c,g,h,k,1,3,7,14}	
Mixed Salad	11,40
Leaf and marinated salads with house dressing ^k	
Leaf Salad	13,50
with roasted pine nuts, fried mushrooms and orange-yoghurt dressing ^a	
and optionally	
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 ^{a,c,g,l}	19,90

Side salads with housedressing ^k

Side salad	4,50
Leaf salad	4,50
Cucumber salad	4,50
Tomato Salad	4,50
Potato Salad	4,50
Beetroot Salad	4,50
White Cabbage Salad	4,50
Red Cabbage Salad	4,50

Side Orders

Fried potatoes, homemade German noodles ^{a,c,g} , boiled potatoes,	
potato dumplings ^{a,g,m,2,5} , "Semmelknödel" dumplings ^{a,c,g} , red cabbage ³ ,	
Sauerkraut with bacon ^{2,3,14} or kale with bacon ^{2,3,14}	each 4,50
Sauce ^{a,c,g}	2,50



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

Desserts

Süßer Flammkuchen Sweet Tarte Flambée	14,80
with cinnamon, raisin, apple slices, flamed with calvados (french apple brandy) at the table ^{a,c,g}	
Rote Grütze	6,50
red berry compote with vanilla sauce ^{c,g}	
Hausgemachter Apfelstrudel	9,80
homemade apple pie with vanilla sauce ^{a,c,g,h}	
Max & Moritz Duett	9,80
chocolate and vanilla pudding with fruit sauce and cream	

Additives

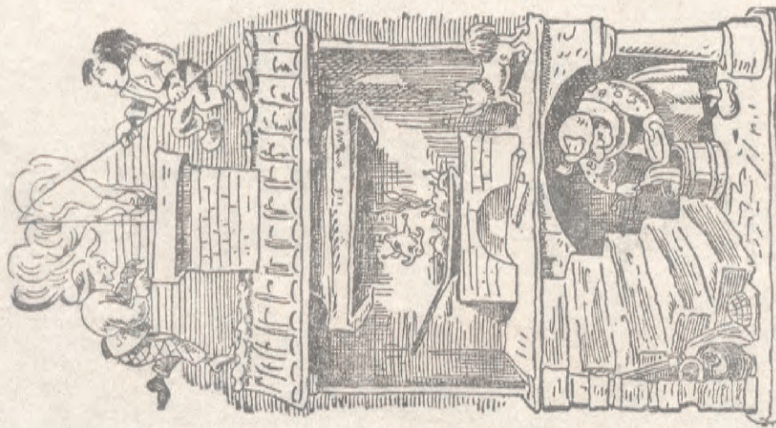
1 with colorings, 2 with preservatives, 3 with antioxidants, 4 with flavor enhancer,
5 sulphurated, 6 blackened, 7 with phosphat, 8 with lactose, 9 with caffeine, 10 quinine,
11 with sweetener, 12 contains phenylalanine, 13 waxed, 14 with nitrite salt, 15 taurine,
16 tartrazine (can affect the activity 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/prod-
ucts 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



Historische Karte



Durch den Schornstein mit Vergnügen
Sähen sie die Hühner liegen,
Die schon ohne Kopf und Gurgeln
Lieblich in der Platte schmurgeln.

WITTE & BEIL, GLATT, BERLIN 1874



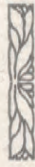
Wirthshaus

Max und **Moritz**

Berlin S., Oranienstr. 162

Parterre u. I. Etage. Fernspr.: Moritzplatz 724.

ca. 400 Sitzplätze.



Hauptrestaurant Grosser Speisesaal.
Hof gerader durch das Hausportal. I. Etage, Aufgang durch das Hausportal.

Moderne Stehbierhalle und Likörstube
Eingang von der Strasse.

2 Vereinszimmer mit Klavier in der I. Etage.
Moderne Küche, Seitenflügel II. Etage.
Eigene Fleischerei mit elektr. Betrieb, II. Etage.
Buchhalterei, Warenabnahme, Hof I. Etage.



**Dieses Büchlein ist
Zum Mitnehmen!**

Illustrierte Preisliste
über
Speisen und Getränke

Gesellschafts-Raum für 25 bis 30 Personen
mit Klavier.

Speisen à Couvert oder à la carte

Weine erster Häuser.
Erstklassige Liköre.
Hiesige und Echte Biere.
Kleine Preise.



Grosses Bierbühett in der Stehbirhalle.



Mit darunter liegendem Bierkühraum.

Sämtliche Preise sind bis auf weiteres
ungültig.

BIER-KARTE.

Biere der Schlossbrauerei Schöneberg.

Schlossbräu hell 1 gr. Glas 20 Pfg., 1 kl. Glas 10 Pfg.

Kronenbräu 1 „ 20 „ 1 „ 15 „

Cabinet 1 „ 20 „ 1 „ 15 „

Pilsner Urquell (das erste Pilsner Bier).

1 grosses Glas 30 Pfg. * 1 kleines Glas 15 Pfg.

Münchner Spatenbräu.

1 grosses Glas 30 Pfg. * 1 kleines Glas 15 Pfg.

Culmbacher Sandlerbräu.

1 grosses Glas 30 Pfg. * 1 kleines Glas 15 Pfg.

Echt Englisch Porter.

in der Schale 60 Pfg.



Imposanter Durchblick von der Stehbierhalle
nach dem Hauptrestaurant.

Sämtliche Preise sind bis zur weiteren
ungültig.

Likör-Karte.

	Glas Pf.	1/2 Fl. M.	1 1/2 Fl. M.
Deutscher Kognak Verschnitt	10	2,—	1,10
Spezial-Kognak do.	20	2,50	1,35
Alter Kognak (Ja's Hennessy & Co.) (in Deutschland auf Flaschen gefüllt)	30	6,—	3,10
Kognak " do.	50	9,—	
Arrac de Ooa	15	3,—	1,60
Feiner alter Jamaika-Rum	15	4,50	2,30
Alter Jamaika-Rum	10	2,50	1,30
Weisser Nordhäuser Korn } (Herm. Schmidt vorm. Sehr alter Nordhäuser Korn } M. Rühlmann, Nordhaus.)	10	1,50	
Hobro (Dänischer Korn)	20	3,—	
Steinhäger Korn (J. W. Schlichte-Steinhagen)	10	2,25	
Schwarzwälder Kirschwasser (Baumgartner-Dossenbach, Säckingen a. Rhein)	10	2,50	
Oetreidekümmel von J. A. Gilka, Berlin	15	4,—	
Allasch	10	2,—	
Ingber-Likör braun	10	2,50	
Crème de Vanille rosée	10	2,—	
Pfeffermünz	10	2,30	
Carmeliter	Dr. Merker, Berlin	10	2,30
Maraschino	10	2,30	
Pommeranzen	10	2,30	
Echt Stonsdorfer Bitter von W. Körner & Co., Cunnersdorf	10	2,—	
Kurfürstlicher Magenbitter } (Lachs, Danzig)	25	2,40	
Goldwasser	25	2,75	
Mampe (F. J. Mampe, Stargard)	10	2,50	
Halb und Halb, feinste Likör-Mischung	10	1,50	
Boonekamp (H. Underberg-Albrecht)	10	3,—	
Angostura-Bitter	10	1,—	
Cherry Brandy (Erven Lucas Bols)	35	7,50	
Curacao Orange triple sec do.	35	7,50	
Advokat (Eier-Kognak) von Adolf Kobs, Berlin	30	3,—	
Bénédictine Véritable l'abbaye de Pecamp	50	10,—	
Scotch-Whisky Mac-Donald Glasgow	40	6,50	
1 Knickebein	40		

Die Flaschenpreise gelten nur für
den Verkauf ausser dem Hause.

Obige Liköre sind unter Garantie erstklassig daher Angabe der Bezugfirmen.



Fassweinkellerei.



Grosse Abwaschküche, II. Etage.

Sämtliche Preise sind bis auf weiteres
ungültig.

Wein-Karte.

Schankweine in Karaffen.

Weisswein	1/4 Ltr. 40 Pf. p. Glas 20 Pf.
Rotwein	1/4 " 50 " " 25 "
Apfelwein 1/8 Fl. 40 Pf.	1/4 " 20 " " 10 "
" mit Kirsch oder Himbeer	" " 15 "

Rhein-Weine.

Alsterweiler	1/4 Fl. 1/3 Fl.
Guntersblumer	2,- 1,-
Niersteiner	2,50 1,25
Rauenthaler	3,- 1,50
Rüdesheimer	4,- 2,-
Geisenheimer	4,- 2,-
	5,- 2,50

Mosel-Weine.

Obermoseler	1,60 0 80
Edigerer	2,50 1,25
Winninger	3,- 1,50
Enkircher	3,- 1,50
Oberemmler	4,- 2,-
Brauneberger	4,- 2,-
Berncastler	5,- 2,50

Rote Bordeaux-Weine.

Clos Carré	2,- 1,-
Margaux Medoc	2,50 1,25
Château Canissac Moulis	3,- 1,50
Dulamon Blanquefort	3,- 1,50
1904er Château Lestage	4,- 2,-
1905er Château Biscours	5,- 2,50
1904er Château Lafite II vin	6,- 3,-

Weisse Bordeaux-Weine.

Côtes Céron	3,- 1,50
Haut Preignac (herb)	4,- 2,-
Haut Sauternes	4,- 2,-

Burgunder-Weine.

Burgunder Volney	4,- 2,-
" Nuits	5,- 2,50

Deutsche Schaumweine.

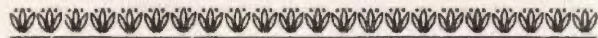
Kupferberg Gold	6,50 3,25
Mercier & Co.	7,- 3,75
Henckel trocken	6,50 3,50

Für den Verkauf ausser dem Hause bewillige ich 10% Rabatt.



Buchhalterei, Hof I. Etage.

Sämtliche Preise sind bis auf weiteres ungültig.



Südweine.

	Glas	$\frac{1}{2}$ Fl.	$\frac{1}{6}$ Fl.
Portwein	0,20	2,50	1,25
Sherry	0,20	2,50	1,25
Madeira	0,20	2,50	1,25
Vermout di Torino	0,15	2,—	
Marsala	0,30	3,50	1,75
Malaga	0,30	3,50	1,75

Für den Verkauf ausser dem Hause bewillige ich 10% Rabatt.

Alkoholfreie Getränke.

Apfelchampagner	25 Pf.
Blizbrause	25 "
Fürstenbrunn	25 "
Zitronenlimonade naturelle	25 "
Selterwasser	15 "
1 Glas Milch	15 "

Diverse Getränke.

1 Kännchen Kaffee (2 Tassen Inhalt)	25 Pf.
do. (verkehrt)	25 "
1 Tasse Mocca	40 "
1 Tasse Schokolade	30 "
1 Tasse Cacao	30 "
1 Glas Tee	25 "
1 Glas Glühwein	40 "
Grog von Kognak	50 "
" von Rum oder Arrac	25 "
" von Jamaika-Rum	40 "
Whisky mit Soda	55 "
Schorle-Morle, weiss gespritzt	35 "
" rot gespritzt	40 "
" von Apfelwein 25 Pf., mit Himbeer oder Kirsch	30 "



Die grosse Küche, Hof II. Etage.



Konservenlager und Magazin.

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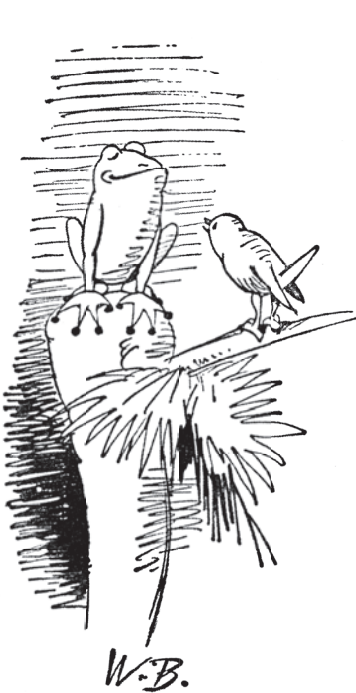
Editing: Anja Gloria Dullin

Formation: berno buff photography

Drawings: Wilhelm Busch



Der fliegende Frosch



Wenn einer mit Mühe kaum
Gekrochen auf einen Baum,

Schon meint, dass er ein Vogel wär,

So irrt sich der.