

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.

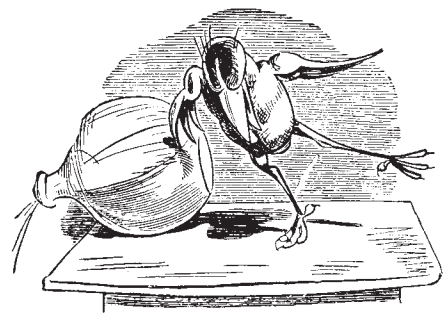
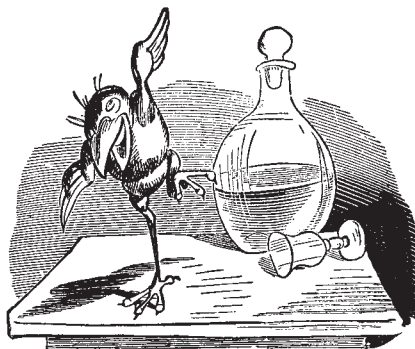
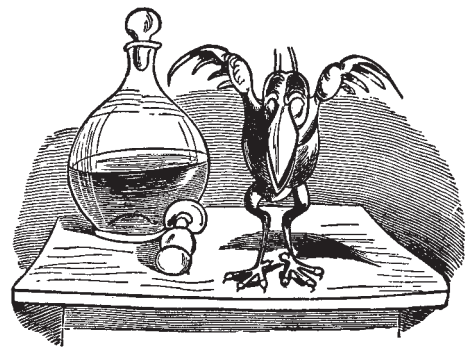
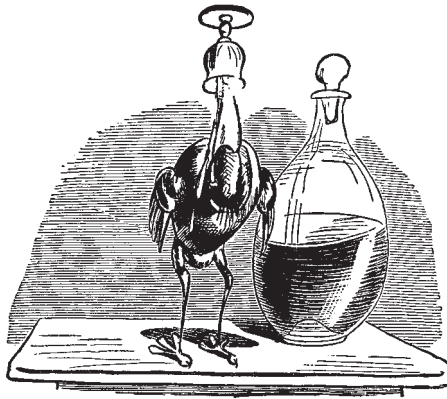
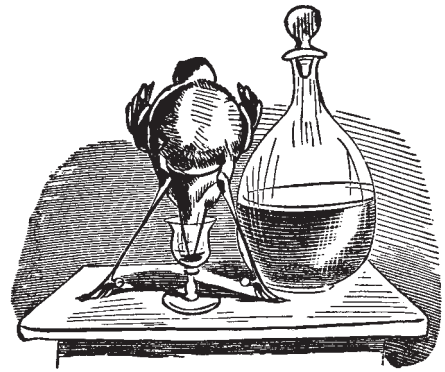
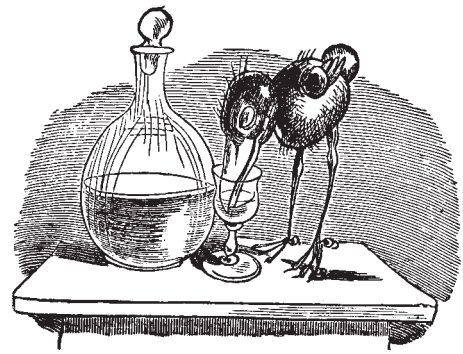
They did however, bring their own way of dealing with things and their own way of producing good food with their own style and flair. Enjoy your evening with us.

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 ^{9,8}		3,00
Double ⁹		4,40
Coffee ⁹		3,00
Coffee large ⁹		4,40
Cappuccino ^{9,8}		3,40
White Coffee ^{9,8}		4,00
Caffeine-free coffee ⁹		3,00
Hot Chocolate ⁸		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

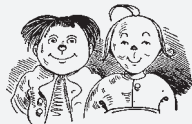




Barre

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.



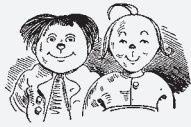
Barre Weizen nonalcoholic

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

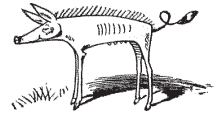
all Longdrinks with 4 cl

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

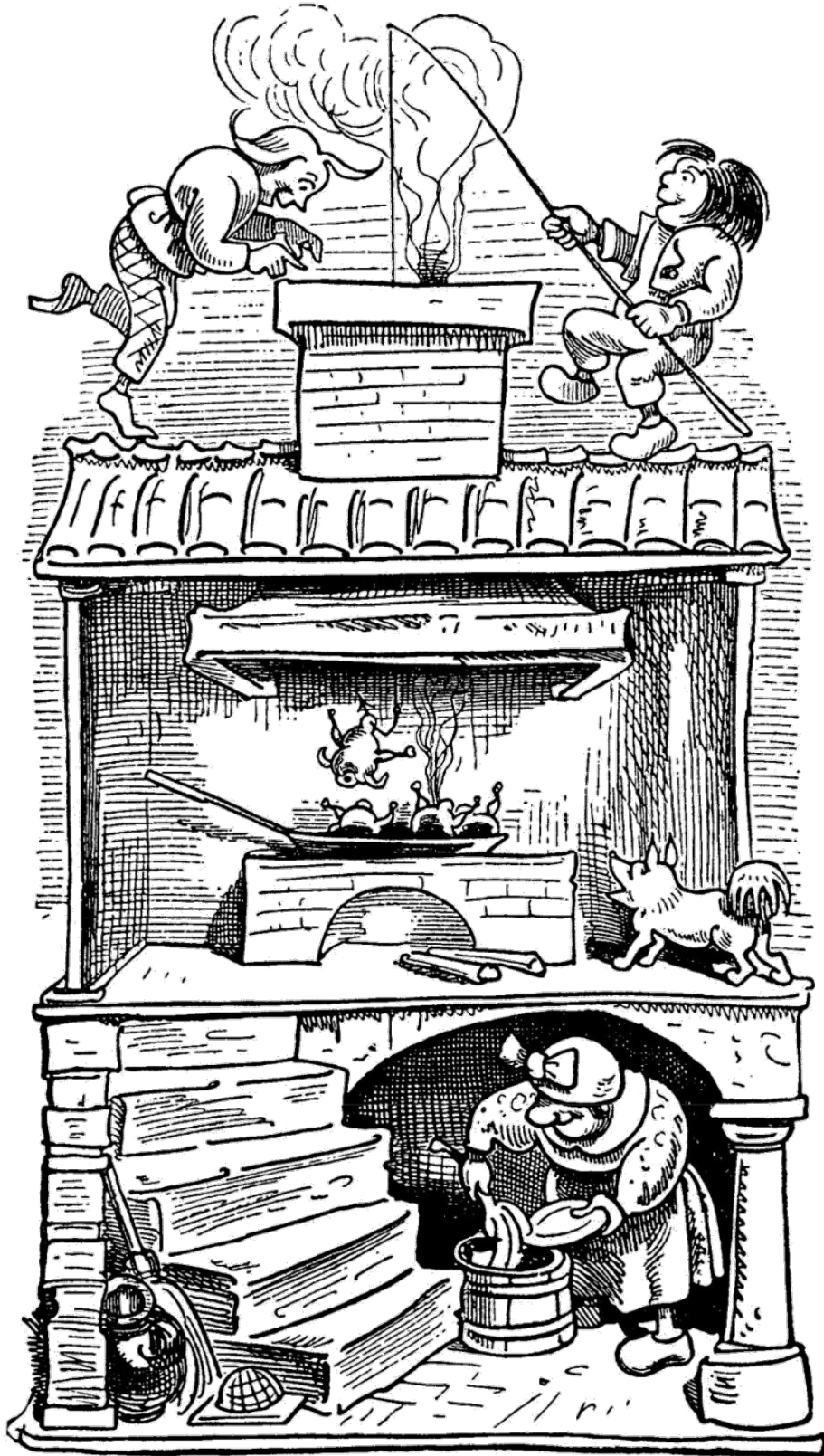
Moskovskaya	2 cl	3,90
Absolut	2 cl	3,90
Held Vodka	2 cl	3,90
Gordon's Dry Gin	2 cl	3,90
Mampe Gin	2 cl	4,60
Tequila weiß	2 cl	3,90
Tequila braun ^m	2 cl	3,90
Havana Club (3 Jahre)	2 cl	3,90
Appleton Estate ^m	2 cl	5,00
Bacardi weiß	2 cl	3,90



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





Max und Moritz seasonal menu

Creamy asparagus soup with pumpkin seed oil and croutons <small>vegan, a, f</small>	6,80 €
Two types of marinated salmon on a warm lentil salad <small>d, l, k, m</small>	13,20 €
Asparagus salad with strawberries and pine nuts in herb vinaigrette <small>vegan, h, k, m</small>	16,80 €
White and green asparagus in parchment with hazelnuts, dried tomatoes and caper berries on small potatoes <small>vegan, h, m</small>	22,50 €
Pike-perch fillet with parsley butter on Weinkraut with bacon (white cabbage fermented with wine) and small potatoes <small>d, g, m</small>	24,50 €
Veal fricassee with asparagus and mushrooms served with mashed potatoes with Bärlauch (wild garlic) <small>a, g</small>	25,80 €
Berliner Weisse jelly with strawberries and Berliner Luft <small>c</small>	7,20 €



Starters

Euro

Berlin-style potato soup with marjoram ^{vegan, i}	5,80
Berlin potato soup with bacon and sausage ⁱ	6,50
Herring fillet with apple remoulade and salad ^{c, d, g, k}	12,50

Tarte Flambée

Tarte flambée with cheese, leeks and onions ^{a, g}	11,80
Tarte flambée with cheese, bacon and onions ^{a, g}	13,50
Tarte flambée with goat's cream cheese, walnut honey, dried tomatoes and onions ^{a, g}	16,80

Vegan und Vegetarian

Salad Max and Moritz with house dressing, pickled cherry tomatoes and roasted nuts ^{vegan, h, k}	15,50
Maultaschen (filled pasta squares) with braised onions, served with salad and house dressing ^{vegan, a, k}	15,80
Herb curd cheese with linseed oil and boiled potatoes ^{k, g}	16,50
Cheese spaetzle with caramelized onions and a side salad ^{a, c, g, k}	18,20

Old Berlin Specialties

Euro

Hoppel Poppel

17,80

A truly Berlin variation on the farmhouse breakfast with diced roast loin of pork, served with salad ^{c, k, i}

Berlin Bierhähnchen

19,80

Around 1900, Berlin, with its almost 100 breweries, was considered the beer capital of Europe. We serve beer chicken with mashed potatoes and salad ^{a, g, k}

Kasseler Rippenspeer

21,80

The butcher Cassel from Potsdamer Straße is considered the inventor of the inventor of the "Kasseler". His special way of preparing a roast from the pork ribs was praised throughout Germany. Kasseler is served with sauerkraut, boiled potatoes, gravy and mustard ^{a, i, k}

Berliner Eisbein

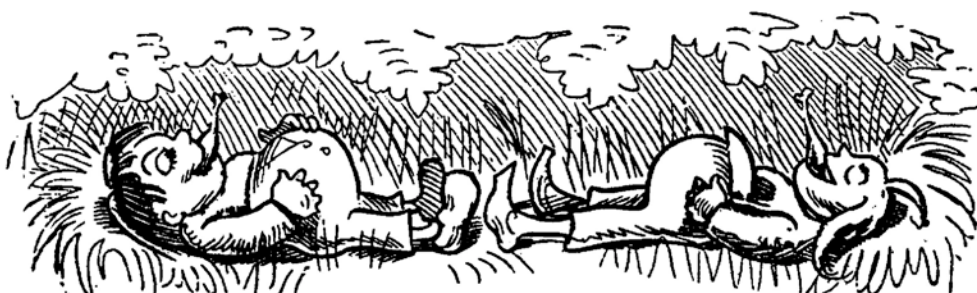
23,50

Like many Berlin dishes, it first appeared in Kreuzberg in the 19th century for the first time in the area around Görlitz station. Knuckle of pork is the name of the dish because poor people's children made ice skates from the tubular bone of the pig's foot. It is served with mashed peas, of course, sauerkraut, boiled potatoes and mustard.

Schlachteplatte, our specialty for two:

44,80

Platter with pork knuckle, smoked pork chop and green cabbage, sauerkraut and boiled potatoes, with mustard ^{a, k, i}



Our Favourites

Euro

Königsberger Klopse

19,90

Cooked meatballs with boiled potatoes and beetroot salad ^{a, c, d, g, k}

Rinderroulade

25,80

Beef roulade with apple red cabbage and potato dumplings ^{a, i, k}

Rheinischer Sauerbraten

23,50

Homemade Cologne-style marinated pot roast
in raisin sauce with apple compote, red cabbage
and potato dumplings ^{a, g, i, m}

Zweierlei Mettenden

19,90

Two types of pork sausages from the Wiehenland with kale
and boiled potatoes ^{a, i}

Wiener Schnitzel

25,80

Veal schnitzel from the topside of the thigh
on a bed of lukewarm potato salad ^{a, c, k}

Westfälisches Kutschergulasch

24,20

Braised beef, braised with beer and mushrooms
and bound with Westphalian pumpernickel,
served with boiled potatoes and salad ^{a, k}



Side salads with housedressing

Euro

Leaf salad	each 4,50
Potato salad	
Cucumber salad	
Cabbage salad	
Mixed side salad	5,80

Side orders

Boiled potatoes	each 4,50
Potato dumplings ^{a, g, m}	
Red cabbage	
Sauerkraut with bacon	
Cale with bacon	
Sauce	2,50

Desserts

Homemade apple strudel with vanilla sauce ^{a, c, g, h}	9,80
Red berry Compote with vanilla sauce or creme ^g	6,50

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



Historical map



Wirthshaus

Mar und Moritz

Berlin S., Oranienstr. 162

Fernspr.: Moritzplatz 724.

Parterre u. I. Etage.

ca. 400 Sitzplätze.



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

Modeme Stehbarhalle und Likörstube
 Eingang von der Strasse.

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



**Diefes Büchlein ist
 Zum Mitnehmen!**



Durch den Schornstein mit Vergüggen
 Sehen sie die Hühner fliegen,
 Die schon ihre Köpfe und Gurgeln
 Lieblich in der Plänne schwingeln.

605

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 Bierbütelt in der Stehbirzhalle.



Mit darunter liegendem Bierkühraum.

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.

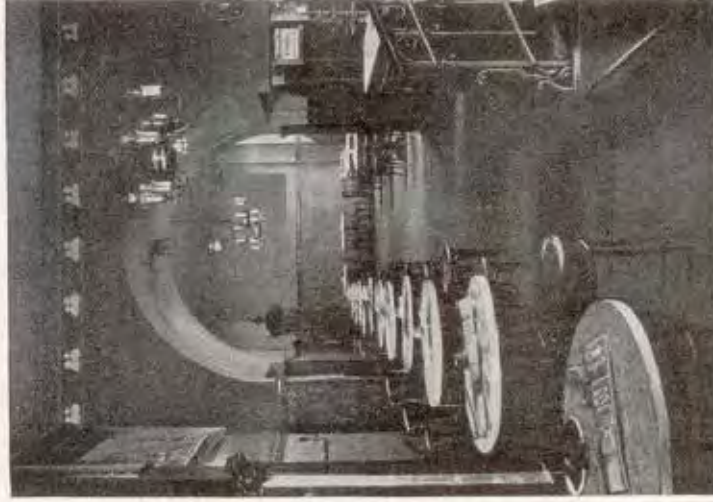
1 grosses Glas 30 Pfg. • 1 kleines Glas 15 Pfg.

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.

Gämtliche Preise sind bis auf weiteres
ungültig.

Sämtliche Preise sind bis zur weiteren umgünstig.

Likör-Karte.

	Glas	1/2 Fl.	1/4 Fl.
	1/2 M.	M.	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 Goa	15	3,-	1,60
Feiner alter Jamaika-Rum	15	4,50	2,30
Alter Jamaika-Rum	10	2,50	1,30
Weisser Nordhäuser Korn	10	1,50	
Sehr alter Nordhäuser Korn	20	3,-	
Hobro (Dänischer Korn)	10	2,25	
Steinliger Korn (J. W. Schlichte-Steinhagen)	10	2,50	
Schwarzwälder Kirschwasser (Baumgartner-Dossenbäth, Sickingen a. Rhein)	15	4,-	
Getreidekummel von J. A. Gilka, Berlin	10	2,-	
Allasch	10	2,50	
Ingber-Likör braun	10	2,-	
Crème de Vanille rosée	10	2,30	
Pfeffermünz	10	2,30	
Carmeliter	10	2,30	
Maraschino	10	2,30	
Pomeranzen	10	2,30	
Echt Stonsdorfer Bitter von W. Körner & Co., Cunnernsdorf	10	2,-	
Kurftürstlicher Magenbitter (Lachs, Danzig)	25	2,40	
Goldwasser	25	2,75	
Mamppe (F. J. Mamppe, Stargard)	10	2,50	
Halb und Halb, feinste Likör-Mischung	10	1,50	
Boonckamp (H. Underberg-Albrecht)	10	3,-	
Angostura-Bitter	10	1,-	
Cherry Brandy (Erven Lucas Bois)	35	7,50	
Curacao Orange triple sec do.	35	7,50	
Advokat (Eier-Kognak) von Adolf Koba, Berlin	30	3,-	
Bénédictine Verteable l'abbaye de Fecamp	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 Bezugsfirmen.



Fassweinkeller.



Grosse Abwaschküche, II. Etage.

Wein-Karte.

Schankweine in Karaffen.

Weisswein	1/4 Ltr. 40 Pl. p. Glas 20 Pf.
Rotwein	1/4 " 50 " " " 25 "
Apfelwein 1/2 Fl. 40 Pl.	1/4 " 20 " " " 10 "
" mit Kirsch oder Himbeer	" " " " " 15 "

Rhein-Weine.

Alsirweiler	1/4 Fl. 1/3 Fl.
Quintersblumer	2,- 1,-
Niersteiner	2,50 1,25
Rauenthaler	3,- 1,50
Rüdshheimer	4,- 2,-
Geisenheimer	4,- 2,-
	5,- 2,50

Mosel-Weine.

Obermoseler	1,00 0,80
Edigerer	2,50 1,25
Wiminger	3,- 1,50
Einkircher	3,- 1,50
Oberemmel	4,- 2,-
Braunsberger	4,- 2,-
Berncastler	5,- 2,50

Rote Bordeaux-Weine.

Clos Carré	2,- 1,-
Margaux Medoc	2,50 1,25
Château Cantissac Moulis	3,- 1,50
Dalamon Blanquefort	3,- 1,50
1904er Château Lestage	4,- 2,-
1905er Château Bisours	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 Volncy	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

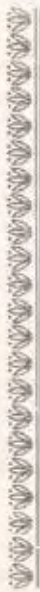
Für den Verkauf ausser dem Hause bewillige ich 10% Rabatt.

Sämtliche Preise sind bis zur weiteren
 ungütig.



Buchhalterei, Hof I. Etage.

Stemliche Preise sind bis auf weiteres
angültig.



Südweine.

	Glas	1/2 Pl.	1 Pl.
Portwein	0,20	2,50	1,25
Sherry	0,20	2,50	1,25
Madeira	0,20	2,50	1,25
Vermott 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.

Apfelschmpagner	25 Pl.
Büßbrause	25 "
Fürstentbrunn	25 "
Zitronenlimonade natürliche	25 "
Sellerwasser	15 "
1 Glas Milch	15 "

Diverse Getränke.

1 Kannchen Kalle (2 Tassen Inhalt (versehrt))	25 Pl.
do.	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 Jamaica-Rum	40 "
Whisky mit Soda	55 "
Schorle-Morle, weiss gespritzt	35 "
" rot gespritzt	40 "
von Apfelwein 25 Pl., mit Himbeer oder Kirsch	30 "



Die grosse Küche, Hof II. Etage.



Konservenlager und Magazin.

Impressum

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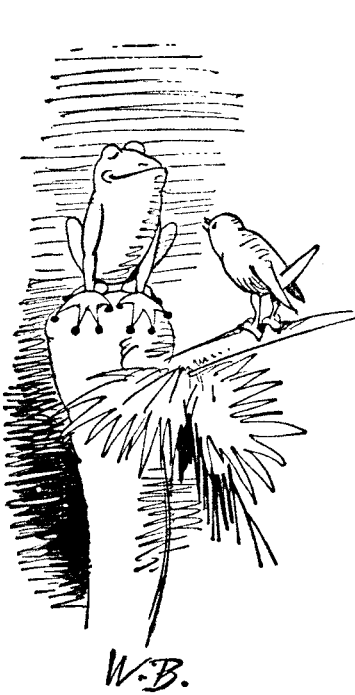
Lektorat: Anja Gloria Dullin

Gestaltung: berno buff > fotografie

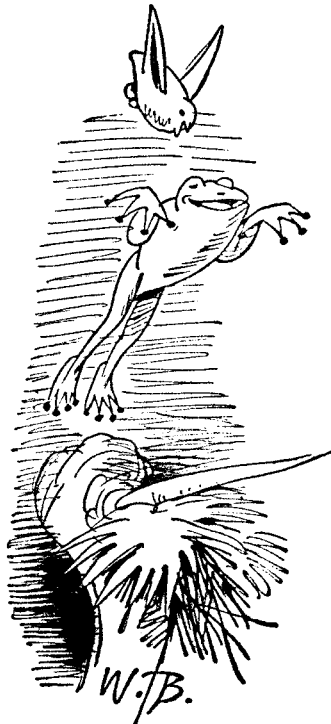
Zeichnungen: Wilhelm Busch



Der fliegende Frosch



Wenn einer mit Mühe kaum
Gekrochen auf einen Baum,



Schon meint, dass er ein Vogel wär,



So irrt sich der.