

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.

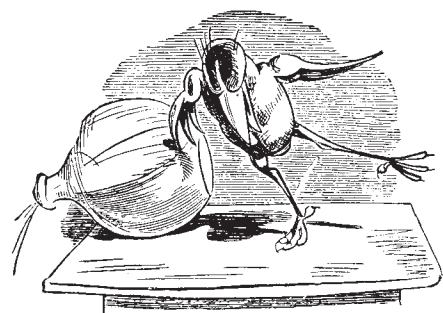
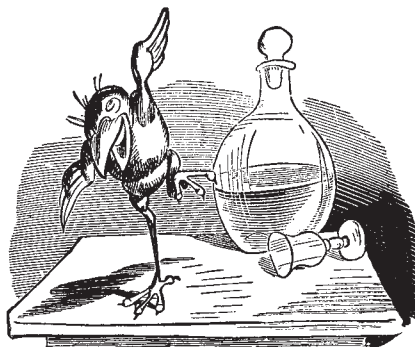
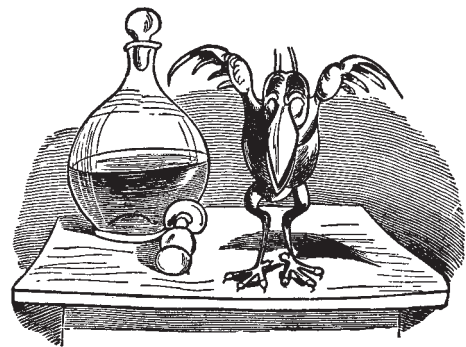
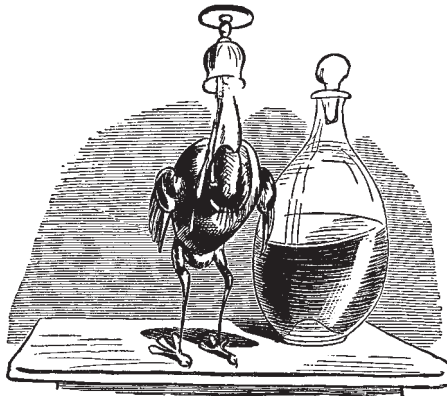
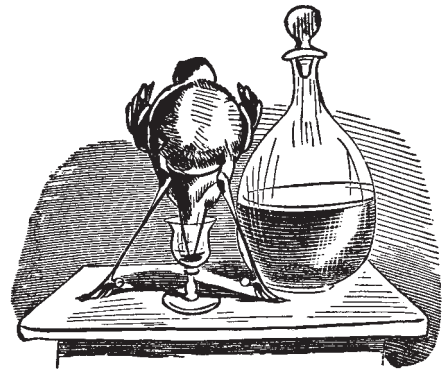
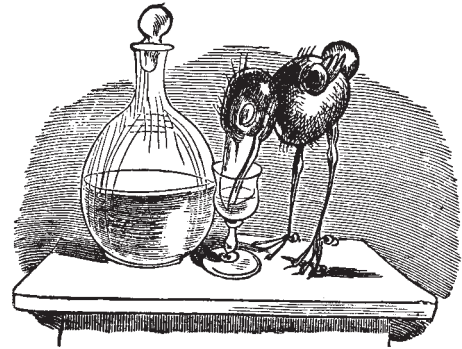
Enjoy your evening with us.

Our meals are prepared daily from fresh produce for you by our kitchen team.

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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	2,80	4,20	6,90
Coca Cola , Coca Cola light	3,10	5,60	
Orange Lemonade	3,10	5,60	
Lemonade	3,10	5,60	
Schweppes (Tonic Water, Bitter Lemon , Ginger Ale) Orange juice, Peach juice, Grapefruit juice, Grape juice Apple juice natural, Tomato juice	3,30	5,60	
Fruit juice with mineral water (Apple, Orange...)	3,10	5,60	
Cherry nectar, Banana nectar, Rhubarb nectar Fassbrause ^a (barley)	2,90	4,80	
	3,10	5,60	
	3,10	5,60	
Malt beer ^a (barley)			0,33 l
			4,00

Hot Drinks

Espresso		2,90
Espresso Macchiato ^g		3,10
Double		4,60
Coffee		3,20
Coffee large		4,60
Cappuccino ^g		4,00
White Coffee ^g		4,80
Caffeine-free coffee		3,20
Hot Chocolate ^g		4,50
lactosefree with soya ^f or almond milk	plus	1,40
Chamomille tea, Peppermint tea, Rosehip with hibiscus tea Black Tea, Green Tea		3,00
Grog 4 cl Rum		7,50
Tea with 4 cl Rum		7,80

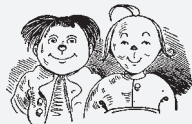




Barre

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.



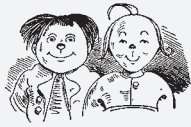
Barre Weizen nonalcoholic

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)	4,50	
Kapuziner crystal wheat beer ^a (wheat, barley)		5,50
Barre Bräu pale wheat beer nonalcoholic ^a (wheat, barley)		5,50
Berliner Weiße red/green ^a (wheat)	4,50	
Berliner Berg Weissbier natural and unfiltered	4,50	
„Berliner Strippe“ (Berliner Berg Weissbier with caraway schnapps) ^a (wheat, barley)	7,50	



White wine by the glass

0,2 l 0,5 l

Vinho Verde, Santo Adriaio, d.o.c., Portugal ^m	6,90	15,50
Añoranza, Sauvignon, Bodega Lozano, d.o., Spanien ^m	6,90	15,50
Riesling, Weingut Sonnendorfer, Gerhard Hochdörffer, QbA Pfalz ^m	6,90	15,50
Grauburgunder, Weingut Frey, QbA Baden ^m	6,90	15,50

Red wine by the glass

0,2 l 0,5 l

Ruelas, Lisboa, V.r., Portugal ^m	6,90	15,50
Tunante, Tempranillo, d.o.C.a. Spanien ^m	6,90	15,50
Rotwein Cuvée, Weingut Meier, QbA Pfalz ^m	6,90	15,50
Dornfelder, Weingut Ellermann & Spiegel, QbA Pfalz ^m	6,90	15,50

Rosé wine by the glass

0,2 l 0,75 l

Secco Rosé, Weingut Meier, QbA Pfalz ^m	7,90	29,40
Rosé, Weingut Meier, QbA Pfalz ^m	7,90	29,40

Sparkling wine, Specialities

0,1 l 0,7 l

Prosecco frizzante, Le Contesse, Treviso^m	4,60	25,80
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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
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Crémant made in Germany, something special, sparkling nicely and tingle in the mouth. Fruity taste of pears, ripe apples and brioche.

All wines per glass (red or white) also as 0,1l glass 4,00 Euro or wine spritzer 0,2l glass 5,50 Euro.



White wine per bottle

0,75 l

Riesling, Weingut Meier, QbA Pfalz ^m

37,50

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

35,50

^m 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

33,60

^m 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

34,50

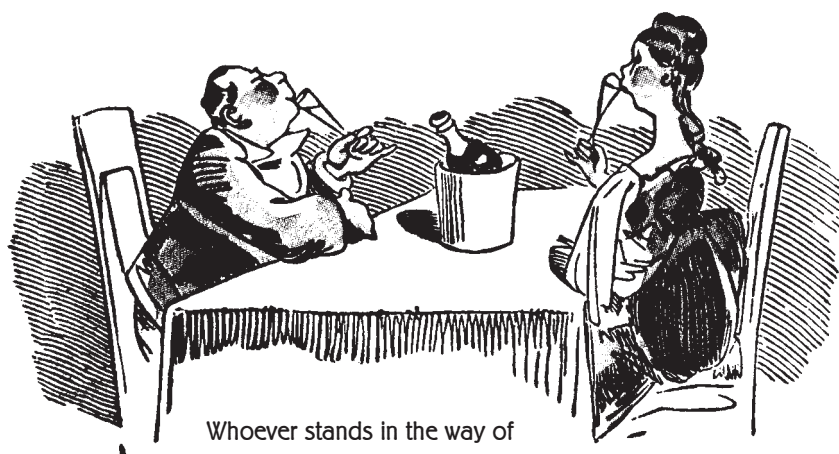
This lovely Chardonnay tastes of ripe pears, passion fruit and almonds, while being fresh, fine, spicy and elegant.

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."



Whoever stands in the way of everyone as a hater of wine and women, should eat bread and drink water until he perishes.

Wilhelm Busch, 1832–1908

Red wine per bottle

0,75 l

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

35,50

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

Spätburgunder, Weingut Ellermann & Spiegel, Pfalz ^m

38,50

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

43,50

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.

Mar de Lisboa tinto, Quinta de Chocapalha, Lisboa ^m

29,50

Cuvée from Touriga Nacional, Syrah & Tinta Roriz. Refreshing fruit flavours of ripe red fruits, very fine structure, soft and elegant.

Nero d'Avola Khora, Di Camillo, Abruzzo ^m

28,50

Pure varietal Nero d'Avola. Ripe aromas of plums and cherries, with fine notes of spice and chocolate. The ageing in wooden barrels brings a well-dosed tannin.

Longdrinks

all Longdrinks with 4 cl

9,50

Aperol Spritz, Gin Tonic, Rum Cola,
Whiskey Cola, Campari Orange, Wodka Orange ...

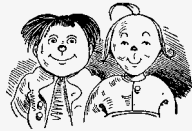




Barre

PRIVATBRAUEREI

*Barre Bräu
Dein Herz erfreut!*



Max und Moritz empfehlen Barre –
eine Privatbrauerei aus Leidenschaft!

Barre Bierbrand

STRONG. AROMATIC. INTENSE.

This high-proof delicacy from the Barre private brewery is the result of passionate craftsmanship, naturally made from original Barre beer distillate. Carefully distilled and barrel-aged for several months, the result is a beer brandy with an intense malt character and a gentle wood barrel aroma.

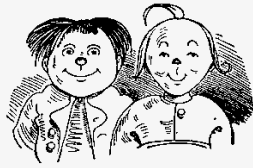
Barre Bierlikör (Barre Beer Liqueur)

MILD. AROMATIC. SMOOTH.

Original Barre beer distillate forms the basis for this distinctive creation from the Barre private brewery. Paired with fine bourbon vanilla and a light caramel note, this beer liqueur captivates the palate with its mildly aromatic malt character and gently warming finish.

Not just a treat for beer lovers!





Old Berlin specialties since 1920

**BERLINER
BRANDSTIFTER**

Berliner Brandstifter Premium Kornbrand Premium Grain Brandy

A particularly mild and aromatic grain brandy, distilled five times and produced in small batches. Made from regional wheat, it impresses with subtle notes of vanilla and grain – a true delight.



Gilka Kaiserkümmel

A fine caraway liqueur with a delicate spiciness and gentle sweetness. Produced according to a traditional recipe for generations, it captivates with its intense caraway aroma and harmoniously mild finish – a special treat neat or on ice.



Berliner Strippe

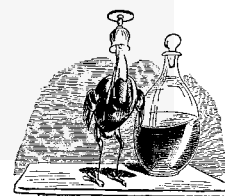
Created by chance more than 300 years ago, Berliner Weisse became Berliners' favorite draft beer. Napoleon Bonaparte called it "the champagne of the north," and until 1870 it was the city's hit, with countless breweries and its own exciting pub and bar culture centered around this special sour beer.

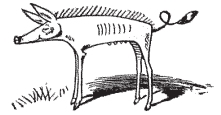
In the 1920s, Berliner Weisse with a shot of caraway schnapps (known as Strippe) was THE cult drink.



Mampe halb und halb

A fine bitter liqueur. Made traditionally from herbs and bitter oranges. Half tart, half sweet, very special, since 1831.





Aperitiv, Digestiv

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

Whiskey

Jim Beam	2 cl	5,50
Jack Daniel's	2 cl	5,50
Glenfiddich ¹	2 cl	5,50
Jameson ^m	2 cl	5,50
Johnnie Walker ^m	2 cl	5,50
Glenlivet ^m	2 cl	6,00

Brandy and Cognac

103er ^m	2 cl	6,00
Hennessy	2 cl	6,80
Vecchia Romagna	2 cl	6,00
Cardenal Mendoza ^m	2 cl	6,80
Osborne Veterano ^m	2 cl	6,00

Anis

Sambuca	2 cl	4,20
Ricard	2 cl	4,20
Absinth Serpis	2 cl	4,80
Ouzo ^m	2 cl	3,80

Liqueur

Amaretto	2 cl	3,90
Batida de Coco	2 cl	3,90
Baileys Irish Cream ^{g,m}	2 cl	3,90
Danziger Goldwasser ^m	2 cl	3,90
Persico	2 cl	3,30
Southern Comfort	2 cl	4,40
Barre Beer Liqueur	2 cl	4,60

Vodka, Gin, Tequila, Rum

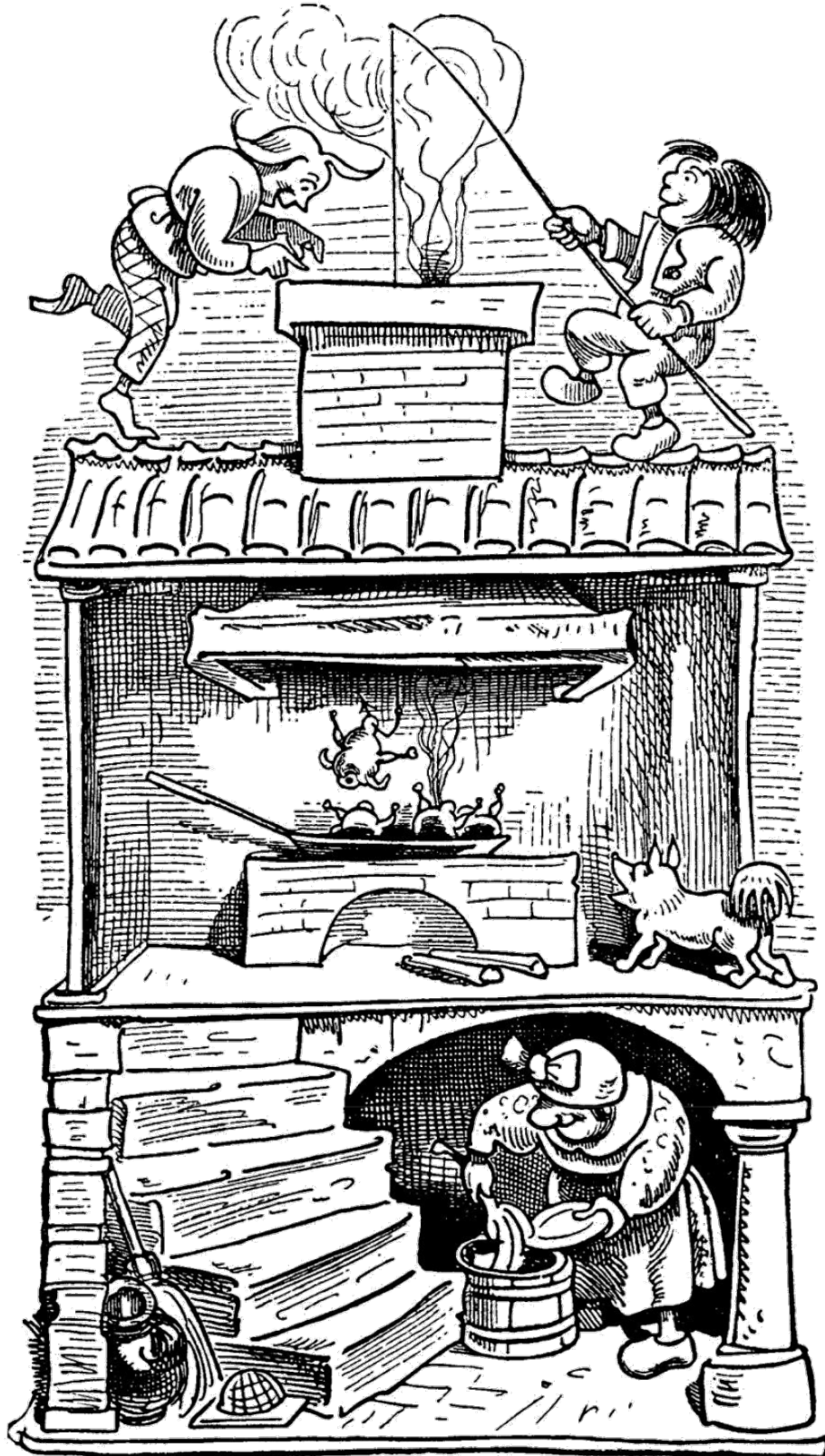
Moskovskaya	2 cl	4,00
Absolut	2 cl	4,00
Held Vodka	2 cl	4,00
Gordon's Dry Gin	2 cl	4,00
Mampe Gin	2 cl	4,60
Tequila weiß	2 cl	4,00
Tequila braun ^m	2 cl	4,00
Havana Club (3 Jahre)	2 cl	4,00
Appleton Estate ^m	2 cl	5,50
Bacardi weiß	2 cl	4,00

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
Barre Beer Brandy	2 cl	4,60



Menu





Starters

Euro

Berlin-style potato soup with marjoram vegan, i, m

5,80

Berlin-style potato soup with sausage ⁱ

6,50

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, h}

16,80

Vegan und Vegetarian

Maultaschen (filled pasta squares) with braised onions,
served with salad and house dressing vegan, a, k, m

16,80

Cheese spaetzle with caramelized onions
and a side salad ^{a, c, g, k, m}

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, m}

Berlin Bierhähnchen

23,80

Around 1900, Berlin, with its almost 100 breweries, was considered the beer capital of Europe. We serve the beer chicken as sous vide cooked, briefly grilled chicken breast with mashed potatoes and salad ^{a, g, k, m}

Kasseler Rippenspeer

23,80

The butcher Cassel from Potsdamer Straße is considered 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

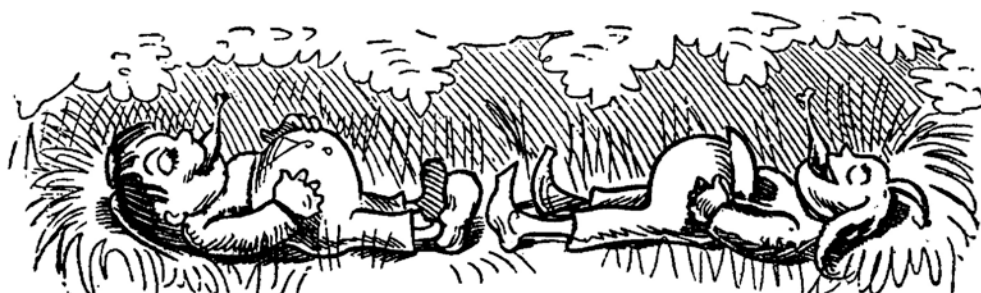
24,50

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. ^{i, k}

Schlachteplatte, our specialty for two:

47,80

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



Our Favourites

Euro

Königsberger Klopse

22,50

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

Rinderroulade

26,80

Homemade, juicy beef roulade stuffed with gherkins, mustard and bacon, served with red cabbage with apples and potato dumplings ^{a, i, k, m}

Rheinischer Sauerbraten

25,50

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

26,80

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

Westfälisches Kutschergulasch

26,20

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



Side salads with housedressing^{k, m}

Euro

Leaf salad ^{k, m}	each 4,50
Potato salad ^{k, m}	
Cucumber salad ^m	
Cabbage salad ^m	
Mixed side salad ^{k, m}	6,80

Side orders

Boiled potatoes	each 4,50
Potato dumplings ^{a, g}	
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 ^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/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

