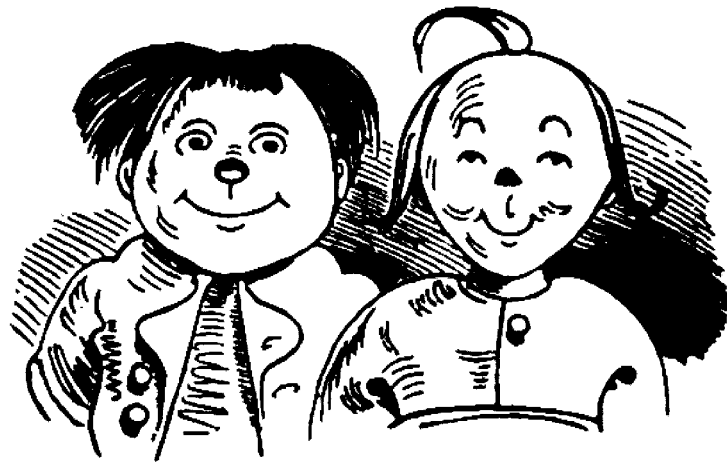


Max und Moritz

Wirtshaus und Bühne



Menu

Opening hours:
Daily from 5 p.m.

Oranienstrasse 162, 10 969 Berlin 36 (Kreuzberg)
Parterre and 1. Floor, Phone 030 695 15 911
mikuhrmann@gmx.net, www.maxundmoritzberlin.de

Sorry! We don't accept creditcards.
All prices include tax. Tipping is at your discretion.



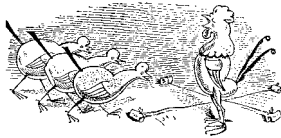
Soups

	Tasse	Terrine
Potato soup	3,80	4,80
with diced bacon and german sausage garnish		
Potato soup vegetarian	3,50	4,50
Rich spiced goulash soup	4,30	5,80
A full-flavoured fruity carrot soup	3,80	



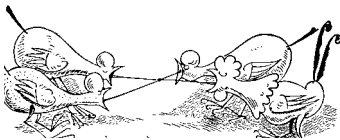
Old Berlin Style Specials

	klein	groß
Hoppel-Poppel		9,50
Typical German Breakfast omelette with potato, onion, bacon and smoked pork		



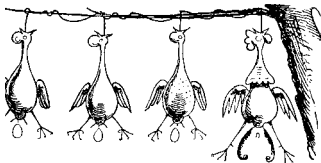
Kutscher Gulasch	10,50	12,50
A rich spiced beef stew served with salad and home-made dumpling noodles		

Rippenspeer nach Art des Fleischers Cassel	9,00	11,00
Smoked pork served with pickled cabbage, boiled potatoes and a rich gravy from the meat-juices		



Berliner Eisbein		11,50
Salted and lightly pickled pork-foot, with pickled cabbage, boiled potatoes, pea-púree and mustard on the side		

Witwe Bolte's Schlachteplatte	p. P.	12,50
with salted and lightly pickled pork-foot, smoked pork and smoked sausege, with green or pickled cabbage, mustard, potatoes and salad		



Bollenfleisch		9,50
Traditional lamb stew with beans, carrots and potatoes enriched with blackbeer and herbs		



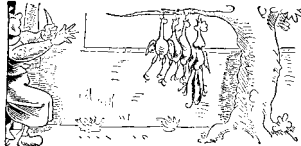


Grill and Pan

klein groß
11,00

Schweinefilet in Champignonrahm
Pork filet served on a creamy mushroom sauce
with dumpling noodles and salad

Pork Filet 12,50
Roasted fresh Pork Filet served with Red-wine and Plum sauce



Wiener Schnitzel 12,00 15,50
Escalope (thinly battoned slices) of veal dressed in
a fine crumb served with lyonnaise potatoes and salad

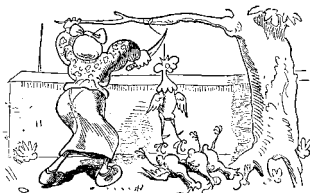
Hähnchen Max und Moritz 11,00
Marinated and baked chicken brest, on a fruity pepper
ragoût served with spice- roasted potatoes and salad

Our Favorites



Königsberger Klopse 10,00
Braised highly seasoned meatballs served with a light cream
caper sauce, boiled potatoes and side-salad

Very special **Sausages from Westfalia** (Mettenden from
the heartland of German Commerce) with a sweet/sour
green-bean and diced bacon sauce, with Parsley potatoes
and mustard 10,00



Max und Moritz Steak 15,50
Tenderised rump-steak served with a red wine and shallot
sauce on a bed of garlic fried fresh vegetables and fried
potatoes

Rheinischer Sauerbraten 14,00
A real old German 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 potato
dumplings and braised red cabbage with apple



Pan-fried Fresh Filets of Plaice, dressed in crumb, served
with fried potatoes, salad bouquet and remoulade sauce 12,00



Matjesfilet 9,50
White herring with homemade apple-onion-yogurt sauce,
fried potatoes and mixed salad



Vegetarian

Käsespätzle mit Salat

9,00

Cheesy cream noodle-dumpling omelette with onion and mushroom, served with salad

Schwäbische Gemüsemautaschen

9,00

Vegetable pasta parcels on boiled spinach with a Gorgonzola Sauce



Salads

Salad Max und Moritz

9,00

Extra big salad with grated carrot, walnuts, egg, grated emmental cheese, ham julienne and more

Mixed salad

leaves with Orange-Vinaigrette dressing, roasted Pine-nuts and fried mushrooms

8,00

with Pasta Vegetable Parcels

9,00

baked goat cheese with sesame and honey

9,50

with Baked Chicken-Filet

10,00



Beilagensalate

Green Salat

3,50

Cucumber Salad

3,50

Tomato Salad

3,50

Potato Salad

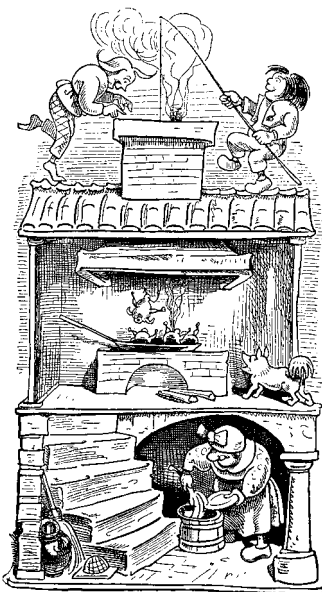
3,50

Beetroot Salad

3,50

Mixed Salad

7,00



meals



Elsässer Flammkuchen

1. with onion, leek and cheese 6,00
2. with fresh mushrooms and onion 7,50
3. with bacon, onion and ham 8,00
4. with bacon, onion, cheese and leek 8,50
5. with chilli, sheep's cheese, peppers and olives 8,00
6. with smoked slices of bacon from the black forest and rucola lettuce 8,50
7. with spinach, sheep's cheese, garlic and onion 8,50
8. with smoked salmon, fresh horseradish and rucola lettuce 9,00
9. with pickled cabbage and bacon 6,50
10. with shrimps, spinach, garlic and sheep cheese 9,00



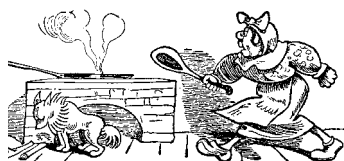
Desserts

Sweet Flammkuchen 9,00
with cinnamon, raisin, apple slices,
flamed with calvados (french apple brandy) at the table

Rote Grütze 4,50
wild fruit compote with vanilla sauce

Haugemachter Apfelstrudel 4,50
homemade apple pie with vanilla sauce

Panna cotta a subtle cream pudding with a fresh vanilla tint,
served on rich wild-berry sauce 4,50



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