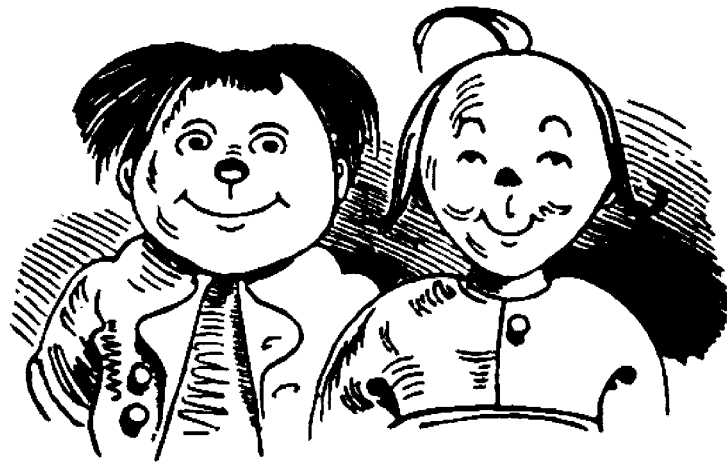


Max und Moritz

Wirtshaus und Bühne



Menu

Opening hours:

Daily from 6 p.m.

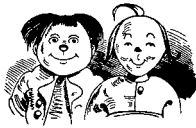
Sunday from 12 noon

Oranienstrasse 162, 10 969 Berlin 36 (Kreuzberg)

Parterre and 1. Floor, Phone 030 695 15 911

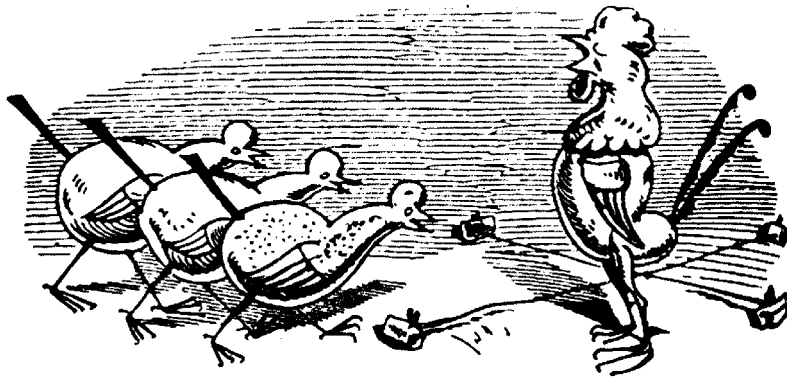
mikulmann@gmx.net, www.maxundmoritzberlin.de

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Soups

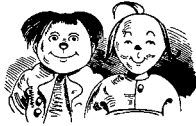
	small	normal
Potato soup with diced bacon and german sausage garnish	3,80	4,80
Rich spiced goulash soup	4,30	5,80
A full-flavoured fruity carrot soup with cream	3,80	



Old Berlin Style Specials

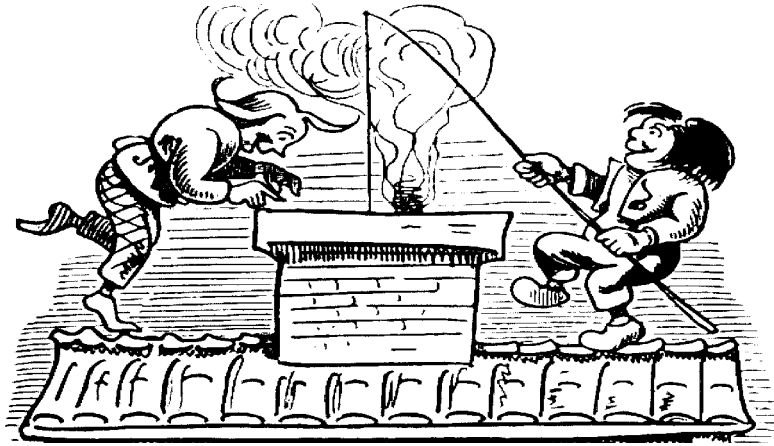
	small	normal
Hoppel-Poppel Typical German Breakfast omelette with potato, onion, bacon and smoked pork		8,50
Kutscher Gulasch A rich spiced beef stew served with salad and home-made dumpling noodles	9,50	11,50
Rippenspeer nach Art des Fleischers Cassel Smoked pork served with pickled cabbage, boiled potatoes and a rich gravy from the meat-juices	8,50	10,50
Berliner Eisbein Salted and lightly pickled pork-foot, with pickled cabbage, boiled potatoes, pea-púree and mustard on the side		10,50





Grill and Pan

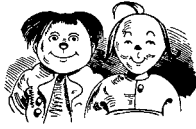
	small	normal
Schweinefilet in Champignonrahm Pork filet served on a creamy mushroom sauce with dumpling noodles and salad		10,50
Wiener Schnitzel Escalope (thinly battoned slices) of veal dressed in a fine crumb served with lyonnaise potatoes and salad	11,00	14,50
Hähnchen Max und Moritz Marinated and baked chicken breast, served with herb-roasted potatoes and salad		10,50



Our Favorites

Königsberger Klopse Braised highly seasoned meatballs served with a light cream caper sauce, boiled potatoes and side-salad	9,00
Max und Moritz Steak Tenderised rump-steak served with a red wine and shallot sauce on a bed of garlic fried fresh vegetables and fried potatoes	14,00
Rheinischer Sauerbraten 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	13,50
Matjesfilet Salted herrings served on an apple, onion and yoghurt sauce with salad and fried potatoes	8,50





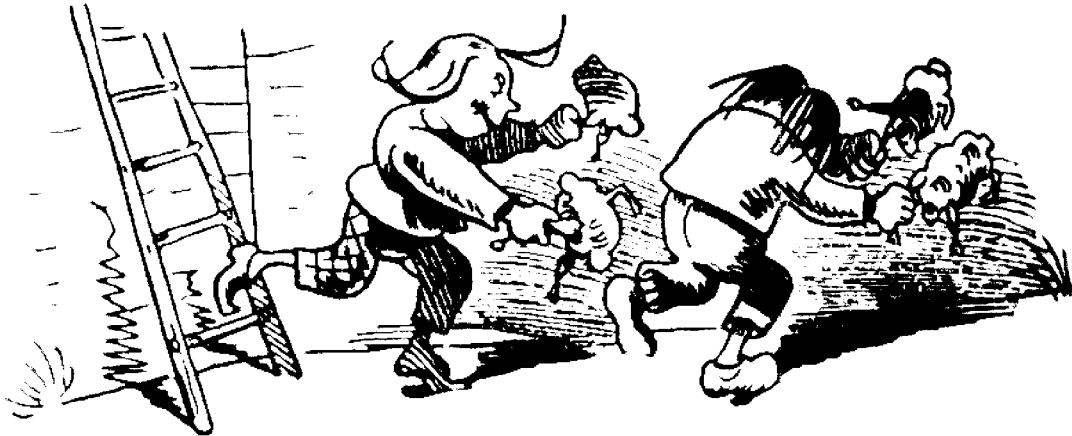
Vegetarian

Sellerieschnitzel 8,50

Dressed fillets from the root-celery vegetable,
served with salad, fried potatoes and remoulade sauce

Käsespätzle mit Salat 8,50

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



Schwäbische Gemüsemautaschen 8,50

Vegetable pasta parcels on boiled spinach
with a Gorgonzola Sauce

Salads

Salad Max und Moritz 8,50

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

Feldsalat 7,50

Tossed lambs lettuce with fried diced bacon and croutons



Green Salad 3,00

Fresh Salads

Cucumber Salad 3,00

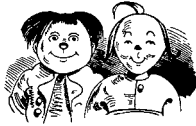
Tomato Salad 3,00

Celery Salad 3,00

Potato Salad 3,00

Beetroot Salad 3,00

Mixed Salad 6,50



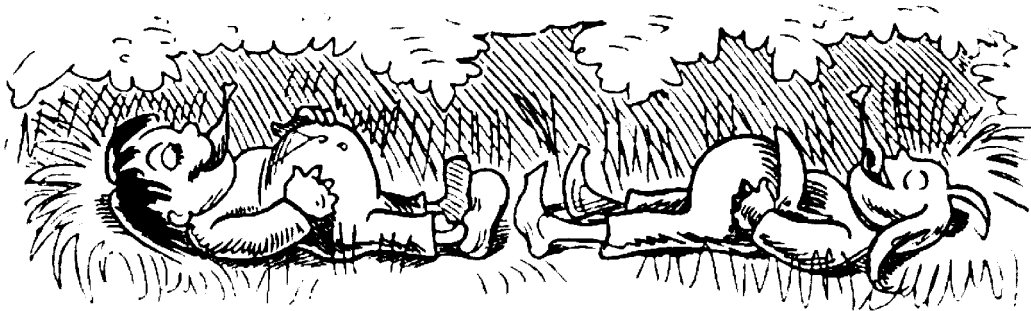
Evening Menues

Mixed salad

leaves with Orange-Vinaigrette dressing, roasted Pine-nuts and fried mushrooms	7,00
with Pasta Vegetable Parcels	8,00
with Baked Chicken-Filet	9,00
with Baked Strips of Fresh Salmon	9,50

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	9,50
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Pan-fried Fresh Filets of Plaice, dressed in crumb, served with fried potatoes, salad bouquet and remoulade sauce	10,50
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Pork Filet Variation

Roasted fresh Pork Filet served with Red-wine and Plum sauce,	11,50
Poached and fried bread dumpling slices with salad on the side	11,50

Max und Moritz Special

Witwe Bolte's Schlachteplatte

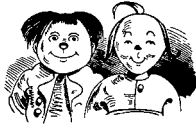
with salted and lightly pickled pork-foot, smoked pork
and smoked sausege, with green or pickled cabbage,
mustard, potatoes and salad

p. P. 11,50



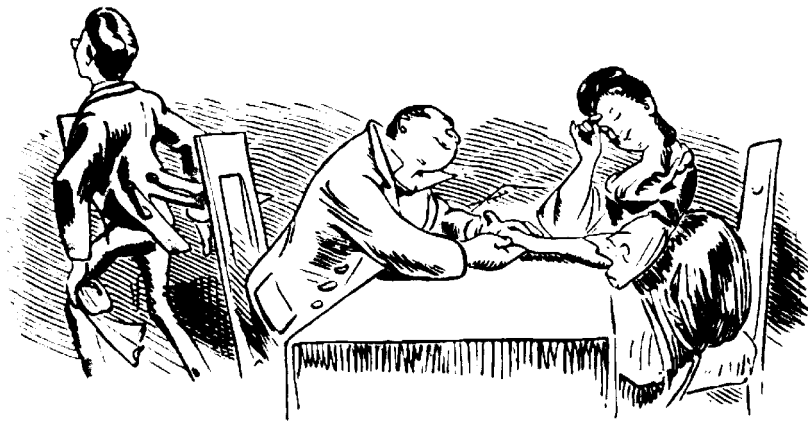
Meals

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Elsässer Flammkuchen (a light cream cheese pizza)

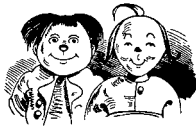
- | | |
|--|------|
| 1. with onion, leek and cheese | 5,50 |
| 2. with fresh mushrooms and onion | 7,00 |
| 3. with bacon, onion and ham | 7,50 |
| 4. with bacon, onion, cheese and leek | 8,00 |
| 5. with chilli, sheep's cheese, peppers and olives | 7,50 |
| 6. with smoked slices of bacon from the black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



Desserts

- | | |
|---|------|
| Sweet Flammkuchen with cinnamon, raisin, apple slices,
flamed with calvados (french apple brandy) at the table | 8,00 |
| Rote Grütze wild fruit compote with vanilla sauce | 4,50 |
| Warmer Apfelstrudel apple pie with vanilla sauce | 4,50 |
| Panna cotta a subtle cream pudding with a fresh vanilla tint,
served on rich wild-berry sauce | 4,50 |

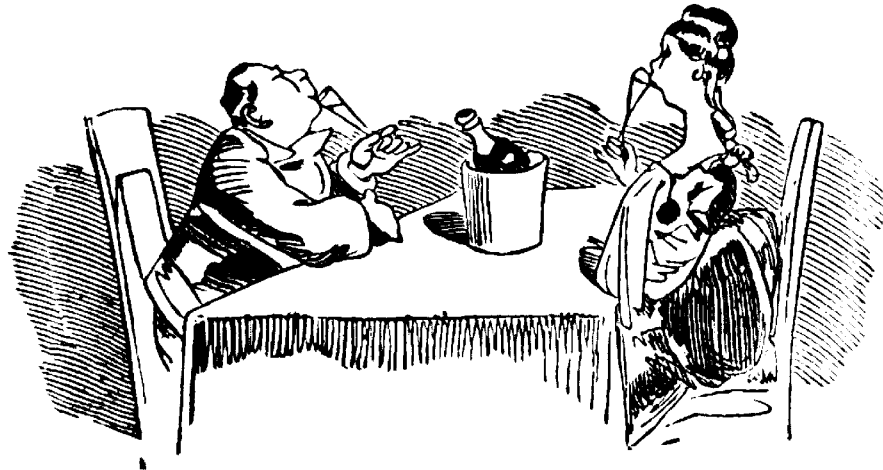




Max und Moritz beverages

Fassbiere

	0,3l	0,5l
Our house beer is called „Kreuzberger Molle“, it's natural and unfiltered	2,20	3,30
Kulmbacher	2,20	3,30
Veltins	2,20	3,30
Berliner Pilsner	2,20	3,30
Kapuziner helles Hefeweizen	2,20	3,30
Schöfferhofer Hefeweizen alkoholfrei		3,30
Mönchshof Schwarzbier	2,20	3,30
Picon Bière	3,50	4,50



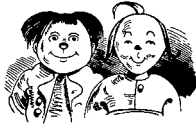
Beer of the day

	0,3l	0,5l
Montag Berliner Pilsner	2,00	3,00
Dienstag Veltins	2,00	3,00
Mittwoch und Donnerstag „Kreuzberger Molle“	2,00	3,00

Bottled Beer

	0,33 l	0,5l
Kulmbacher	2,50	
Veltins alkoholfrei	2,50	
Kapuziner Kristall		3,30
Kapuziner dunkles Hefeweizen		3,30
Schöfferhofer Hefeweizen alkoholfrei		3,30

beverages



Cold Beverages

	0,2 l	0,4 l
Table water with/without gas (bottle 0,7l 4 Euro)	1,50	2,50
Coca Cola 1*/4*, Coca Cola light 1*/4*	2,00	3,50
Fanta 1*/5*	2,00	3,50
Zitronenlimo	2,00	3,50
Schweppes (Tonic Water 3*, Bitter Lemon 3*, Ginger Ale 1*)	2,00	3,50
Orangensaft	2,00	3,50
Apfelsaft trüb	2,00	3,50
Kirschnektar	2,00	3,50
Bananennektar	2,00	3,50
Tomatensaft	2,00	3,50
Fassbrause 1*	2,00	3,50
Maximalzbier 1*	0,33 l	2,00
Bionade	0,33 l	2,00

Hot Beverages

Espresso		1,80
Doppio		2,50
Kaffee		1,80
großer Kaffee		2,50
Cappuccino		2,00
Milchkaffee		2,20
Latte Macchiato		2,50
Heiße Schokolade		2,20
Black tea, Green tea	je	1,80
Chamomille tea, Peppermint tea, Rosehip ith hibiscus tea	je	1,80
Grog mit 4 cl Rum		3,80
Tee mit 4 cl Rum		3,80

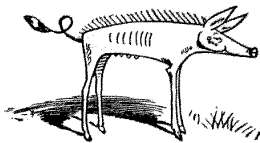


Whiskey

Jim Beam	4 cl	5,00
Jack Daniel's	4 cl	5,00
Glenfiddich 1*	4 cl	5,00
Jameson 1*/2*	4 cl	5,00
Johnnie Walker 1*/2*	4 cl	5,00
Glenlivet	4 cl	5,50

Brandy und Cognac

103er 1*/2*	2 cl	3,50
Hennessy	2 cl	4,00
Vecchia Romagna	2 cl	3,50
Cardenal Mendoza	2 cl	4,50
Osborne Veterano	2 cl	3,50
Remy Martin	2 cl	4,00



1* - Farbstoff, 2* - Zuckerulör, 3* - Chinin, 4* - Koffein, 5* - Antioxidationsmittel

beverages



Anis

Sambuca	2 cl	3,00
Ricard 2*	2 cl	3,00
Absinth Serpis 1*/2*	2 cl	3,50
Ouzu	2 cl	2,50

Aperitiv, Digestiv

Martini Bianco/Extra Dry/Rosso	5 cl	3,00
Campari 1*	4 cl	3,00
Ramazotti	4 cl	3,00
Averna	4 cl	3,00
Jägermeister 2*	2 cl	2,50
Fernet Branca	2 cl	3,00
Branca Menta 1*	2 cl	3,00
Tunel hierbas mallorquinas	2 cl	3,00
Nordhäuser Doppelkorn	2 cl	2,00
Linie Aquavit	2 cl	2,50
Potwein	5 cl	3,00
Escorial	2 cl	3,00
Französischer Amer Picon	2 cl	3,00
Westfälischer Wacholder	2 cl	2,00
Mampe halb und halb	2 cl	2,50

Vodka, Gin, Tequila, Rum

Moskovskaya	2 cl	2,50
Absolut	2 cl	2,50
Gordon's Dry Gin	2 cl	2,50
Tequila Sauza weiß	2 cl	2,50
Tequila Sauza braun	2 cl	2,50
Havana Club (3 Jahre)	2 cl	2,50
Havana Club (7 Jahre)	2 cl	3,50
Bacardi	2 cl	2,50

Fruitbrandies

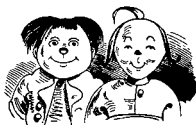
Mixed fruit	2 cl	3,50
Mirabelle	2 cl	3,50
Pear	2 cl	3,50
Raspberry	2 cl	3,50
Plum	2 cl	3,50
Cherry	2 cl	3,50
Grappa	2 cl	3,50
Calvados	2 cl	3,50



1* - colour, 2* - sugarcolour, 3* - Chinin, 4* - Coffein



beverages



Liqueur

Danziger Goldwasser	2 cl	2,50
Amaretto	2 cl	2,50
Batida de Coco 1*	2 cl	2,50
Bailey's Irish Cream	2 cl	2,50
Southern Comfort 1*	2 cl	2,50
Persico	2 cl	2,00

Sparkling wine

Prosecco	0,1 l	3,00
Flasche Prosecco	0,75 l	18,00

Wine by glas (white)

	0,2 l	
Vino Verde, Portugal		3,50
Añoranza, Sauvignon blanc, Bodega Lozano, La Mancha, Spanien		3,50
Riesling, QbA Weingut Hensel, Pfalz		3,80
Grauburgunder, QbA Weingut Frey, Baden		3,90

Wine by glas (red)

	0,2 l	
Cortello, Portugal		3,50
Rioja Azabache, Bodegas Aldeanueva, Rioja, Spanien		3,80
Spätburgunder, QbA Weingut Frey, Baden		3,90
Dornfelder, QbA Weingut Singer-Fischer, Baden		3,90

Bottles wine (white)

	0,75 l	
2005 Sicilia Corte dei Mori, Cantina Minini, Sicilia Italien		14,50
2006 Valdelainos, Bodega Escudero Rueda, Spanien		15,50
2005 Azabache, Barrique, Bodegas Aldeanueva, Roja Spanien		16,00
2006 Riesling Varidor, QbA Weingut Carl Loewen, Mosel		17,50

Bottles wine (red)

	0,75 l	
2005 Sicilia Nero d'Avola, Corte dei Mori Cantina Minini, Sicilia Italien		14,50
2001 Oristan Reserva, Bodegas Lozano, La Mancha, Spanien		16,50
2005 Merlot Domain Majelus, Vins de Pays D'oc, Frankreich		18,50
2003 Bordeaux, Chateau Morton		21,00

Longdrinks

alle Longdrinks mit 4cl		5,00
Gin Tonic, Bacardi Cola, Whiskey Cola		
Campari Orange, Wodga Bloody Mary...		



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beverages