

### **Liebe Max & Moritz-Gäste!**

Auch in diesem Jahr möchten wir Sie einladen Ihren runden Geburtstag, Ihre Firmenfeier oder Ihren nächsten großen Empfang bei uns im Max und Moritz zu verbringen. Ob im Gastraum, in unserem Wilhelm Busch Saal, oder in unserer neu eröffneten Bel Etage, beim Essen à la carte, Schlachteplatten oder Finger Food Buffet – in unserem gemütlichen Wirtshaus werden Sie von Witwe Bolte verwöhnt...

Zur wohlgefälligen Ansicht und Auswahl finden Sie auf den folgenden Seiten unsere Buffetangebote und zu guter Letzt eine Aussicht auf unser „Weihnachtliches Buffet“ gültig ab 1. Dezember.

Bitte reservieren Sie Ihre Veranstaltung im Max und Moritz gleich persönlich, oder rufen Sie uns an (Tel./Fax: 030-69 51 59 11). Per E-mail können Sie unter folgender Adresse mit uns in Kontakt treten: [mikuhlmann@gmx.net](mailto:mikuhlmann@gmx.net).

### **Ihr Max und Moritz Team**

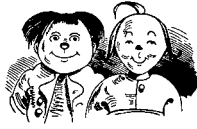
### **Dear Guests of Max & Moritz!**

When it comes to our buffet evenings, hispitality at Max and Moritz has no limits. We challenge anybody to better our buffets and prices. With a top kitchen team and friendly and professionel service personnel we would love to show you hat we can do. If language is problematic, let it not be! We are more than adequately versed in english and french, and a short conversation with our teamleader should clarify most queries you may have.

Booking and reservation is always possible via e-mail ([mikuhlmann@gmx.net](mailto:mikuhlmann@gmx.net)) or phone (030-69 51 59 11).

### **Your Max & Moritz Team**





## Berliner Buffet

Choose one soup from the following:

Pea soup (for the diehard german taste) or Potato soup

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Meat from the butcher's Block inc. Cassler (marinated Pork),  
Smoked sausages and pork-Trotter served with sauerkraut,  
potatoes, green cabbage and a rich sauce

\*\*\*

Kutscher Gulasch (coachman's rich beef stew) served with salad and  
home made noodle pasta

\*\*\*

Bouletten (fried meat- cakes)

\*\*\*

Steak Tartar (semi-raw beef mince but carefully prepared (very german))

\*\*\*

Soused Herrings (taken from a vingar pickle) and Fried herrings

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Noodle Salad, potato Salad and a selection of other house-salads

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Cheeseplatter

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Dessert:

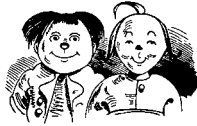
Rote Grütze (Wild Berry Compote) served with Vanilla Sauce

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All the above includes Bread, Dips, vegetable sticks and Sauces

**Price per person: 19.50 Euro**





## **Mediterranean Buffet**

Choose one soup from the following: Chilled Gazpacho Soup or Minestrone Soup

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Home-Pickled Salmon (gravlachs) prepared with dill,  
mustard seeds lemon and limes

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Smoked Fillets of Trout

\*\*\*

Sauteed King- Prawns served on a bed of Antipasti Vegetables  
Skewered King- Prawns  
Baked Fillets of fresh Salmon served with seasonal vegetables

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Mozarella Cheese, Tomato and Basil, served with Olive oil dressing and Balsamico

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Wide selection of Salads

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Serrano ham with Gallia Melon

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Antipasti

\*\*\*

Stuffed Giant Mushrooms

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Pan-fried Fillets of Fish (North African Style) served with rice (a little hot, but wonderful)

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Cheeseplatter

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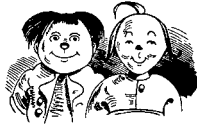
Desserts:

Fresh-fruit Salad with Greek- style Yogurt and Nuts  
Tiramisu

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All the above includes Bread, Dips, vegetable sticks and Sauces

**Price per person: 22.00 Euro**



## Max und Moritz Buffet

Traditional Wedding Soup or a soup of your choice  
(a rich spiced broth with a full complement of meat and vegetable garnish)

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Roast Loin of Pork dressed in honey and a light mustard,  
coated with a fresh herb crust

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Roast Beef  
(medium cooked supreme cut of sirloin beef, served with cream horseradish sauce)  
served cold

\*\*\*

Vitello Tonnato  
(gently baked Veal cooked medium to rare,  
sliced thinly and served with a tunafish cream sauce)

\*\*\*

Roast Leg of Lamb served on a bed of Poached Leeks

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House Pickled (gravedlachs) Salmon served with our own honey/mustard sauce

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Variation of salads of your choice

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Marketfresh Fish served on a bed of glazed vegetables

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Smoked Fish Platter

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Selection of Rich soft and hard Cheeses, served with fruits and cheese sticks

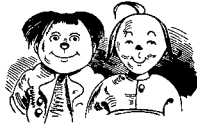
Desserts:

Chocolate Mousse, Home-baked Cake  
Fresh- Fruit Salad with Vanilla and Mangoyogurt Sauce  
Semolina Flummery

\*\*\*

All the above includes Breads, Dips, vegetable sticks and Sauces

**Price per Person: 28.50 Euro**



## **Finger Food Buffet**

Bite-sized Meatballs



Cheese and Grape Canapies



Drumsticks or Chicken-Satay on a skewer



Skewered King-Prawns



Russian- Style Stuffed eggs



Beef- steak and Pork-filet Kebabs



Dark Pumpernickel Bread with Baked Ham Topping



Dressed and baked Soft Cheese



Sandwich Fingers



Roasted dried plums wrapped in bacon



Home- baked Cantuccini



All above includes Bread, Dips, vegetable sticks and sauces

**Price per person: 18.50 Euro**